

BOOZY BRUNCH

ENDLESS BELLINIS

Prosecco | House peach puree 20

PLUS! *\$2 off all signature cocktails*

JOHN'S WAKE UP CALL

Cold brew | Frangelico | Vodka | Baileys 14

MABLE'S BLOODY MARY

Ask about this week's creation

BOARDS

SEASONAL BURRATA

Stone fruits | Heirloom tomatoes |
Herbs | Toasted pumpkin seeds |
Sourdough 22

CHARCUTERIE

Jamón serrano | Peppered salami | Pheasant pâté |
Marinated goat cheese | Manchego | Marcona
almonds | Olives | Seasonal jams | Sourdough 28

CAVIAR

Osetra caviar | Blini | Traditional
accoutrement | Vodka shooter 145

SMOKED SALMON*

Capers | Chopped egg | Red onions |
Whipped crème fraîche | Toast points 18

SMALL PLATES

OYSTERS ROCK

Gulf oysters | Creamed spinach | Applewood-
smoked bacon | Onion | Parmesan |
Gremolata 20

MUSHROOM TOAST

Blue oyster and black pearl mushrooms locally-
sourced from Petrichor | Black garlic aioli |
Grilled sourdough | Arugula 18

BLUE CRAB CAKE

Louisiana lump blue crab | Green apples |
Pickled mustard seeds | Dijonnaise 21

DEVEILED EGGS

Sutter's local eggs | Sterling Caviar 24

SHRIMP COCKTAIL

Four jumbo shrimp | Lemon | House
cocktail sauce 18

CATALAN TOMATO SPREAD

Ragù of roasted tomato | Red pepper | Spanish
olives | White anchovies | Crostini 16
Add burrata + 8

ESCARGOT

Traditional French preparation | Garlic-herb
butter | Parmesan 18

EGGS BENEDICTS

TRADITIONAL

Poached egg | Canadian bacon |
Toasted English muffin | Hollandaise |
Roasted peppers and potatoes 18

NORWEGIAN

With smoked salmon. Skål! 22

FLORIDA

With jumbo blue crab cake 26

FEATURES

CONTINENTAL BREAKFAST*

Soft-poached egg | Pastry du jour |
Fruit preserves | Fresh fruit | Latte 14

STEAK & EGGS*

7oz. bistro steak | Crispy potatoes |
Two eggs | Hollandaise 28

QUICHE LORRAINE

Caramelized onion | Bacon lardons |
Gruyère | Served warm with local greens 15

KEVIN'S POWER BOWL

Couscous pilaf | Greens | Diced onion |
Tomato | Red pepper | Tzatziki 15
add Egg + 3 | add Chicken + 8
add Salmon + 10 | add Steak + 15

CROQUE MADAME

The Best Damned Ham & Cheese in Sarasota!

Jamón serrano | Gruyère | Cage-free egg |
Béchamel | Jamon serrano rose | Dijon |
Local greens 18

SOUPS & SALADS

LOBSTER & SHRIMP SALAD

Dressed cold-water seafood | Cucumber |
Cherry tomatoes | Asparagus | Local
greens | Florida citrus vinaigrette 28

TUNA NIÇOISE*

Bibb lettuce | Oven-cured tomatoes |
Niçoise olives | Haricots vert | Soft-boiled
cage-free egg | Fingerling potatoes | Dijon
vinaigrette 18

CLASSIC CAESAR*

Romaine | Grated parmesan | Grilled bread 12
White anchovies upon request

LOBSTER BISQUE

Lobster morsels | Crème fraîche 16

L'EUROPE CROISSANT

Chicken salad with grapes and walnuts |
Local greens 16
With Lobster & Shrimp Salad add 10

ROYALE WITH CHEESE*

Half-pound Angus Prime beef | Smoked
cheddar | Onion jam | Aioli | Lettuce |
Tomato | House pickles | Seasoned chips 18

GROUPER FISH & CHIPS

Red grouper | Curried tartar | Fennel slaw |
English-style potato wedges 26

SHRIMP & LINGUINE

Four jumbo shrimp | White wine | Lemon butter |
Gremolata | Handmade local pasta 28
Vegetarians are invited to substitute Petrichor
Mushrooms for shrimp

WEDGE SALAD

Bacon lardons | Heirloom tomatoes | Crispy
shallots | Microgreens | Blue cheese dressing 14

APPLE-FENNEL SALAD

Local mixed greens | Crispy goat cheese medallions
| Shaved fennel | Marinated apple | Marcona
almonds | Blood orange mustard vinaigrette 14

CAFÉ SALAD

Local mixed greens | English cucumber |
Heirloom tomato | Manchego | Toasted pumpkin
seeds | Red wine vinaigrette 12

FRENCH ONION GRATINÉE

A Café tradition. Served in a whole onion 12