

BOOZY BRUNCH

ENDLESS BELLINIS

Prosecco | House peach puree 20

PLUS! \$2 off all signature cocktails

BOARDS

SEASONAL BURRATA

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

CAVIAR

Osetra caviar | Blini | Traditional accoutrement | Vodka shooter 95

SHAREABLE PLATES

OYSTERS ROCK

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

BLUE CRAB CAKE

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

SHRIMP COCKTAIL

Four jumbo shrimp | Lemon | House cocktail sauce 18

ESCARGOT

Traditional French preparation | Garlic-herb butter | Parmesan 18

BREAKFAST PLATES *available until 3pm*

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

JOHN'S WAKE UP CALL

Cold brew | Frangelico | Vodka | Baileys 14

MABLE'S BLOODY MARY

Ask about this week's creation

CHARCUTERIE

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

SMOKED SALMON*

Capers | Chopped egg | Red onions | Whipped cream cheese | Toast points 18

MUSHROOM TOAST

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

DEVEILED EGGS

Sutter's local eggs | Sterling Caviar 24

CATALAN TOMATO SPREAD

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

CONTINENTAL BREAKFAST*

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

STEAK & EGGS*

12oz NY Strip | Crispy potatoes | Two eggs | Hollandaise 35

QUICHE LORRAINE

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

FEATURES

MEDITERRANEAN 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

SHRIMP & LINGUINE

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

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

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