

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

Sterling caviar | Blini | Traditional
accoutrement | Vodka shooter 95

SHAREABLE PLATES

DEVILED EGGS

Cage-free local eggs | Sterling Caviar 24

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

OYSTERS ROCK

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

BREAKFAST PLATES *available until 3pm*

BENEDICTS

TRADITIONAL

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

ITALIAN

With porchetta & pesto hollandaise 22

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

Seasonal meats | Seasonal pâté | Seasonal cheeses |
Marcona almonds | Olives | Seasonal jams |
Sourdough 28

SMOKED SALMON*

Herbed cream cheese | Capers |
Shaved red onion | Sliced heirloom tomato |
Grilled sourdough 18

MUSHROOM TARTINE

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

PEACH BURRATA TARTINE

Grilled peaches | Candied pecans | Whipped lemon
burrata | Grilled sourdough | Fresh mint | Jamón
serrano cracklin' | Hot honey 16

SPINACH ARTICHOKE SPREAD *(Vegan)*

Local mushrooms | Lemon garlic oil |
Plant-based cream cheese | Lavosh cracker 18

CHEF'S OMELET

Served with fresh fruit - select your filling:

Caramelized onion & confit bacon 17
Local mushrooms & roasted red pepper 17
Lump crab and sautéed spinach 20

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

PRIMAVERA POWER BOWL

Lemon garlic orzo pilaf | Arugula | Matchstick slaw of cucumber, carrot, red bell pepper and green apple | Pesto | White balsamic glaze 15
add Egg + 3 | add Chicken + 8 | add Salmon + 10 | add Jumbo Shrimp + 12 | add 12 oz. NY Strip + 15

CROQUE MADAME

The Best Damned Ham & Cheese in Sarasota!

Jamón Serrano | Gruyère | Cage-free egg | Béchamel | Dijon | Local greens 18

LOBSTER & SHRIMP FETTUCCHINE

Sautéed shrimp | Lobster butter | Roasted garlic alfredo | Parmesan foam | Micro greens 28

L'EUROPE CROISSANT

Chicken salad with grapes & walnuts | Local greens 16
with Lobster & Shrimp Salad + 10

ROYALE WITH CHEESE*

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

CRISPY GROUPER TOASTY

Panko-breaded grouper | Butter lettuce | Herbaceous remoulade | Seasoned chips | Fruit 26

SOUPS & SALADS

LOBSTER BISQUE

Lobster morsels | Crème fraîche 16

CAFÉ SALAD

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

LOBSTER & SHRIMP SALAD

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

BURRATA BERRY SALAD

Mixed greens | Strawberries | Blackberry port-infused kiwi | Candied pecans | White balsamic shallot dressing 14
add Salmon + 10

TOMATO BACON BLUE

Butter lettuce | Heirloom tomatoes | Confit bacon | Blue cheese crumble | Shaved red onion | Whole grain mustard vinaigrette 14
add 12 oz. NY Strip + 15

FRENCH ONION GRATINÉE

A Café tradition. Served in a whole onion 12

CLASSIC CAESAR*

Romaine | Grated parmesan | Grilled bread 12
White anchovies upon request | add Chicken + 8

APPLE-FENNEL SALAD

Local mixed greens | Crispy goat cheese medallions | Shaved fennel | Marinated apple | Marcona almonds | Blood orange mustard vinaigrette 14
add Jumbo Shrimp + 12

SPINACH-MUSHROOM SALAD

Baby spinach | Arugula | Sautéed local mushrooms | Grilled sourdough crouton | Black garlic aioli | Red wine vinaigrette 14
add Soft-Boiled Egg + 3

POLLINATOR SALAD

Watermelon compressed with house-infused lavender honey | Goat cheese | Arugula | Crispy jamón Serrano | Balsamic reduction 14