

BEVERAGE BAR

ENDLESS BELLINIS

Prosecco | Peach purée 20

ENDLESS MIMOSAS

Prosecco | Orange juice 20

JOHN'S WAKE UP CALL

Cold brew | Frangelico | Vodka | Baileys 14

MABLE'S BLOODY MARY

Tito's | Zing Zang 14

COFFEE BAR

KAHWA FRENCH PRESS

Serves 2 for 7.50 / Serves 4 for 12

KAHWA COLD BREW 4.50

HOT TEA SELECTION 5.95

KAHWA ESPRESSO

Double shot 5

Add a flavor +1

CAPPUCCINO 6

MACCHIATO 6

AFFOGATO 10

BREAKFAST PLATES **available until 2pm

CHEF'S OMELET

Made with Gruyère · Served with fresh fruit 14

Add a filling:

Bacon lardons | Mushroom | Onion | Roasted red pepper | Spinach | Ham | Goat cheese +2 each

Lump crab | Lobster +8 each

STEAK & EGGS*

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

BENEDICTS

Traditional

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

Floridian

With jumbo blue crab cake 26

QUICHE LORRAINE

Caramelized onion | Bacon lardons | Gruyère | Served warm with local greens 16

SHARFABI F PLATES

PEACH BURRATA TARTINE

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

MUSHROOM TARTINE

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

SEASONAL BURRATA BOARD

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



SANDWICHES

CROQUE MADAME

The Best Damned Ham & Cheese in Sarasota!

Jamón Serrano | Gruyère | Cage-free egg |

Béchamel | Dijon | Local greens 18

CRISPY GROUPER TOASTY

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

ROYALE WITH CHEESE*

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

SOUPS & SALADS

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

BURRATA BERRY SALAD

Mixed greens | Strawberries | Blackberry portinfused kiwi | Candied pecans | White balsamic shallot dressing 14 *add Salmon* + 10

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

LOBSTER BISQUE

Lobster morsels | Crème fraîche 16

APPLE-FENNEL SALAD

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

LOBSTER & SHRIMP SALAD

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

THE LUNCH DATE

SANDWICH & SALAD DUO

Choose your sandwich & salad from the selection above 19

Grouper Toasty +5

SANDWICH & SOUP DUO

Choose your sandwich & soup from the selection above 16

Grouper Toasty +5