Executive Chef: Nikk Burton | General Manager: Mike Pestana

SNACKS & SHAREABLES

BUBBLE BREAD Lemon poppy, honey chamomile glaze, bee pollen 8

BISCUITS & GRAVY Sausage gravy, cheddar, black pepper biscuits 14

JALAPEÑO POPPER DEVILED EGGS Applewood smoked bacon, fried jalapeño 12

CITRUS CURED SALMON Mini bagels, whipped cream cheese, cripsy capers, cured egg yolk, everything spice 15

HUMMUS Chickpea, cucumber, mint, preserved lemon, grilled naan, za'atar 14

PIMENTO CHEESE Jalapeño, red pepper, pickled red onion, Ritz crackers 11

GRAINS & GREENS

YOGURT PARFAIT Market fruit, walnut granola, wildflower honey 10

COBB SALAD Roasted chicken, blue cheese, bacon lardon, tomato, farm egg, red wine vinaigrette 18

BUTTERMILK FRIED CHICKEN SALAD Tomato, pickled peppers, Hawthorne gouda, buttermilk ranch 18

GEM WEDGE SALAD Pecorino, tomato conserva, focaccia croutons, smoked tomato caesar dressing 16

- Add chicken +6 salmon +10

MAINS



THE MONROE'S FAMOUS FRIED CHICKEN

two piece 18 | three piece 21

Macaroni Salad, cucumber salad, brioche roll, honey mustard butter

*Sourced exclusively from Bell & Evans All Natural Chicken



FRENCH TOAST Banana pudding, Nilla waffers, bananas 17

FISH & CHIPS Beer-battered Atlantic cod, sauce gribiche, fries 19

CHICKEN & WAFFLES Brown butter waffles, boneless fried chicken thigh, blueberry butter, bourbon maple syrup 19

GREEN EGGS AND HAM Tomatillo shakshouka, baked eggs, Benton's ham, cotija cheese, cilantro pistou 19

BREAKFAST SANDWICH Crispy pork belly, fried egg, american cheese, garlic aioli, mixed green salad 17

MUSHROOM HASH Organic mushrooms, chimichurri, potatoes, charred peppers & onions, fried egg 18

STEAK & EGGS Creekstone Farms flank steak, sunny-side up eggs, chimichurri, breakfast potatoes 24

AVOCADO TOAST goat cheese, heirloom tomato, balsamic glaze

- Add cured salmon +5

CLASSIC BURGER Double patty, American cheese, secret sauce, pickles, grilled onions, potato bun, fries 17

- Add bacon or fried egg* +2 extra burger patty +4

DESSERTS

FUDGEY BROWNIE Chocolate sauce, coffee ice cream, cacao nib crumble 12

CHEESECAKE Berries, lemon curd, Earl Grey 13

^{*20%} gratuity will be added to all parties of 6 or more *Parties over 14 guests will be on one check

^{*} Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness