



BREAKFAST SPECIALTIES

House Pancakes (short stacks) 16

Two freshly made pancakes, house whipped cream, powdered sugar, Vermont blend syrup
~ Served with sausage or bacon ~

*The Basic Breakfast 20

Two eggs, artisan multigrain toast, heirloom cheddar grits (or sub roasted potatoes), choice of 1 protein (honey ham, applewood bacon, chorizo, Italian sausage, chicken or avocado)

*Southwestern Hash 20 TW

Choice of 1 protein (honey ham, chorizo, Italian sausage, chicken, or veg) roasted potatoes, caramelized onion, roasted red pepper, corn, mozzarella blend, 2 over easy eggs, red pepper coulis
~ Add a half avocado +2 ~

*Rock Shrimp Scramble 22

Florida rock shrimp, chorizo, eggs, heirloom peppers, mozzarella blend, oven toasted white bread

*Steak N’ Eggs 34

8oz -Midwest choice grade- filet mignon, potato hash, avocado, marinated tomatoes, two eggs

House Smoked Cajun Redfish Dip 26

Lahvosh crackers, house pickled veggies, datil pickle

*Shrimp & Grits 24 TW

Wild caught local shrimp, chorizo, cheddar grits, heirloom peppers, sunny-side-up egg
~Add Chef’s local catch +12 ~

*Chefs Huevos Ranchero 24

House-made ranchero sauce, baked seasoned crisp, prairie fire bean dip, choice of eggs, half avocado, cilantro pickled onion garnish

Frittata 20

House-made frittata, arugula, red onion, mozzarella blend, feta cheese, tomatoes, avocado, seasonal fruit

SOUPS & SALADS

Tomato Basil Bisque Cup 7 | Bowl 12

Third Wave Salad 16

Seasonal Greens and berries, house balsamic dressing, feta cheese, toasted almonds, red onion

Moroccan Salad 18

House-made coconut curried chicken salad, garden greens and gems, toasted pistachios, red onions, marinated cherry tomatoes, white balsamic vinaigrette

Harmony Garden Hummus 24

House-made hummus, Za’atar herbs, pickled carrots, feta Romesco, house pickles, Mediterranean relish, EVOO, toasted pita

Misticanza Romana 14

Romaine, mixed artisanal greens, lemon-herb breadcrumbs, shaved Parmigiano Reggiano, Caesar drizzle

~ Add silver-sided Spanish anchovies +2

~ Add ~

Fresh local Catch MKT | Wild Alaskan salmon +20

choice of

+10 Shrimp |+8 Chicken breast |+8 Chicken salad scoop

SANDWICHES comes with choice of side

Fish Sandwich 26 TW

Fresh catch - blackened or grilled, lettuce, tomato, onion, datil pickle, rémoulade, Hawaiian brioche

Classic BLT 16

Butter Bib lettuce, tomato, apple wood bacon mayo, toasted multigrain bread

Chef’s Double Smash Prime Burger 24 TW

House blend of prime ground beef, grilled onions, cheddar cheese, datil pickle, Hawaiian brioche

Cranberry Citrus Chicken Salad 18

House-made chicken salad, apples, fresh arugula, croissant

Sammy 18

Turkey, honey ham, Swiss cheese, two over-hard eggs, bacon aioli, croissant

Funky Goat 18

Salami, arugula, tomato, red onion, balsamic glaze, house pesto marinated goat cheese, toasted marble rye.

~ SIDES ~

Roasted potatoes | Tomato basil bisque | Garden salad | Grits

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

The following ingredients are present in our facility.

gluten | nuts | dairy | soybean | wheat | seafood - including crustacean shellfish– Not all ingredients are listed on menu ~



CREPES

Santa Fe Crepe 20 TW
Grilled chicken, Prairie fire bean dip, cheddar cheese, half avocado, fresh corn salsa, lime garnish

~ with choice of side ~

Garden Crepe 18 TW
Mixed mushrooms, spinach, Swiss cheese, red pepper coulis, garlic, shallots

~ with choice of side ~

Seasonal Berry Crème 16
Fresh seasonal berry, sweet crème, powdered sugar

Blueberry & Brie Crepe 18
Freshly made blueberry and lavender compote, French brie, sweet crème, house-made whipped cream and berry garnish

TW SMOKE HOUSE BRISKET (based on availability)

***Brisket Hash 22**
Brisket, roasted potatoes, caramelized onion, roasted red pepper, corn mozzarella blend, 2 over easy eggs, red pepper coulis, wood fired

~ Add a half avocado +2 ~

Brisket Grilled Cheese 22
Brisket, white bread, cheddar, Swiss, datil pepper, BBQ sauce

Smokehouse Platter 28
Smoked brisket, chorizo, prairie fired bean dip, Manchego cheese, avocado, pickled red onions, garden tomato, 2 over easy eggs, rye bread

Brisket Pizza 22
Brisket, house datil pepper BBQ sauce, pickled onions, mozzarella, provolone, fresh herbs

NEAPOLITAN PIZZA 12” House-made dough, hand-tossed & oak fired
Gluten-free pizza option available upon request +5

Classic Roni 20
Pepperoni, tomato sauce, shredded mozzarella, provolone, Italian seasoning, Pecorino Romano

Margherita 20
House mozzarella, Parmigiano Reggiano, tomato sauce, basil, EVOO

***Spanish Country Farm Girl 20 TW**
Shredded mozzarella, provolone, fresh garlic, arugula, Spanish serrano ham, Pecorino Romano, sunny side up egg

Vegan Rossa 18
Tomato sauce, garlic, oregano, capers, kalamata olives, arugula, basil EVOO

Burrantina 22 TW
Hand crafted cream filled burrata, mozzarella, Parmigiano Reggiano, burrata relish, baby arugula, charred artichoke, basil pesto, tomato, tomato sauce, balsamic glaze, EVOO

Fungi Fromage 20
Oak-roasted seasonal mushrooms, shredded mozzarella, provolone, Parmigiano Reggiano, garlic, Italian herbs, black truffle oil

Honey Baby 20 TW
Soppressata salami, shredded mozzarella, provolone, tomato sauce, Calabrian pepper, NSB black mangrove honey

Bianca 20
Parmigiano Reggiano, shredded mozzarella, provolone, ricotta, Italian herbs, garlic, EVOO

Bambino Pie 16
Cheese pizza



Executive Chef David has served as a James Beard Ambassador for American Sustainable Seafood from 2018 to 2025. Monterrey Bay Aquarium Blue ribbon task for Chef for sustainability since 2020.

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