

*Raw Oysters

- *Traditional**— mignonette 4/each
***Ala Crème**— lemon crème fraiche and caviar 5/each

Cheeses 7

Mahón - Semi firm cow's Milk cheese from Mahon, Spain

Valdeon - Blend of cow & goat's milk blue cheese from Leon, Spain

Manchego - Firm sheep's milk cheese from La Mancha, Spain

Cana de Cabra - Aged soft goat milk cheese from Jumilla, Spain

Taleggio - Cow's milk, semi-soft, washed rind, mild cheese from Italy.

Cured Meats 10

Prosciutto - Italy's iconic dry-cured country ham.

Toscana Salame - Tuscan dry cured salami large bits of black pepper & high fat content

Finocchiona - Tuscan salami flavored with fennel seeds

Chef's Rillettes - Check with your server for today's selection.

~Jamón Ibérico de Bellota~

20

Ibérico ham comes from an ancient breed of pig found only on the Iberian Peninsula.

Chef's Tasting - Chef's selection of 2 meats and 3 cheese 36

Salads

Greek Salad— Arugula, Greek olives, cucumber, capers, feta, peppers, red onion, tomatoes, herbs, and red wine vinaigrette 13

Walnut Salad - Green olives, walnuts, pistachios, pomegranate, red peppers, red onion, herbs & arugula 13

Heirloom Tomato & Goat Cheese
 Mixed greens, Calabrian chili balsamic vinaigrette, red onions 13

Small Plates

Marinated Olives & Marcona Almonds 9

Burrata & Peaches—Arugula, olive oil, marcona almonds, grilled bread 15

Prosciutto Ham & Melon— Torched Green Hill cheese, Champagne syrup soaked melon, arugula, olive oil 18

Watermelon & Feta - Oregano, mint, olive oil, black pepper 13

Keftedes— Lamb & Pork meatball, mint yogurt, pickled red onion, cilantro 12

Octopus ala Plancha - Fingerling potatoes, crispy chorizo, salsa verde, herbs 21

Lamb Merguez - Stewed tomatoes and red peppers, crème fraiche, pickles 14

Truffle Cacio e Pepe - Spaghetti, truffle butter, parmesan, black pepper, fresh black truffle 15

Chicken Skewers ala Plancha - Marinated chicken, lime cilantro crème, salsa verde, pickled red onion 12

Salt Cod Croquettes - Cod and potato fritter, lemon garlic aioli, fine herb 13

***Grilled Hanger Steak**— Tobacco onions, arugula, chermoula sauce 19

Crispy Artichokes - Flash fried and served with warm bagna cauda sauce 11

Patatas Bravas - Crispy fried potatoes with Romesco 11

Medjool Dates - Stuffed with chorizo and wrapped in bacon with spicy tomato sauce 12

Ala Carte

***2 Eggs** - any style 4

Bacon 5

Garlic Sausage 6

Stone Ground Grits 5

Side Pan Perdue & Maple Syrup 10

Spanish Breakfast Potatoes 5

Brunch

Greek Donuts - Saffron Honey, Pistachio, Powdered Sugar 12

***Cured Salmon Toast** - Lemon crème fraiche, pickled red onion and parsley on grilled bread 13

Salade Lyonnaise— Poached egg, bacon lardons, frisée, mixed greens, pickled red onion, bacon vinaigrette and grilled bread 16

***Croque Madame** - Prosciutto, gruyere, brioche, and a fried egg, arugula salad 15

***Quiche**— Mushrooms, Red Pepper, Spinach, Feta, Mornay Sauce 16

***Egg White Omelette Florentine** - Wilted spinach, garlic, shallots, goat cheese, piperade, frisee, lemon vin 16

***TheAmericano** - Scrambled eggs, bacon, Spanish potatoes, grilled bread 16

Pan Purdue & Foies Gras Torchon - Traditional French toast, house preserves, powdered sugar, maple syrup and a side of Bacon 18

Fried Chicken Sandwich - Brioche bun, arugula, pickles, Calabrian aioli, Spanish potatoes 18

***Tagliatelle ala Carbonara** - Pancetta, parmesan, English peas, white wine, garlic, shallot, butter, & poached egg 21

Shroom Omelette - Italian sausage, locally grown mushrooms, gruyere, Spanish potato, salsa verde & Calabrian chili oil 20

***Basque Breakfast** - Red Snapper, Patatas Bravas, poached egg, piperade, seared Heirloom tomatoes, Calabrian aioli, grilled bread 30

***Shakshuka Shrimp and Grits** - Eggs & shrimp, poached in a spicy tomato sauce, picked herbs and paprika oil 23

***Steak & Eggs** - Hanger steak, toasted brioche, crispy prosciutto, fried egg maple demi-glace with Spanish potatoes 26

Brunch Cocktails

Passion Fruit Bellini	10
<i>Chinola Passionfruit topped with Brut</i>	
Honeydew You	12
<i>Vodka, Choya Yuzu Liqueur, Prosecco, Lemon, Melon Champagne Syrup</i>	
Island Paradise	14
<i>Coconut Wash Plantation Pineapple & Dark Rum, Velvet Falernum, Pineapple Juice, Lime Juice, Ti-ki Bitters, Strawberry Rhubarb Syrup</i>	
Yucatan Summer Heat	13
<i>Lunazul Blanco Tequila, Chinola Passion Fruit Liqueur, Charred Jalapeno Lime Cordial, Tajin Rim</i>	
Watermelon High	14
<i>Old Dominick Gin, Herb Compressed Watermelon, Combier Pastèque, Lime Juice, Mint</i>	

Classic Brunch Cocktails

Mimosa	9
<i>Orange juice & Brut,</i>	
Bloody Mary	11
<i>Tito's Vodka & Dirty Girl Bloody Mary Mix, Olive & Lime</i>	
Mandarin Mimosa	10
<i>Mandarin Liqueur, House-Made Grenadine Brut</i>	

Sangria

Rojo	8
<i>Red wine, Mure, Simple, Triple, Brandy, and Orange simple.</i>	
Blanco	8
<i>White wine, Raspberry liquor, Simple Orange.</i>	

Mediterranean Tonics

Spanish Gin & Tonic	15
<i>Nords Spanish Gin, Jack and Rudy's Tonic Syrup, Scrappy's Lime Bitters, Soda Water</i>	
Portuguese Tonic	15
<i>Sandeman White Port, Jack and Rudy's Tonic, Fee Brother's Toasted Almond Bitters, Soda Water</i>	

Succulent Hard Seltzers

(Non-Alcoholic option) 6

Strawberry + Lime, Vodka, Seltzer	10
Raspberry + Cranberry, Vodka, Seltzer	10
Blueberry + Lemon, Vodka, Seltzer	10
Mango + Orange, Vodka, Seltzer	10

Tap

Tropicalia IPA	7
Eventide Citrus Grove Hefeweizen	7
Succulent Hospitality Lager	6

Bottles & Cans

3 Taverns Prince of Pilsen	7
Sweetwater 420	7
Atlanta Cider Co. Dry Cider	7

After Brunch

Café Mojito

Plantation Dark Rum, Kahlua, Velvet Flarenum, Mint Demerara, Lime Juice, Vanilla Crème 15

Banana Old Fashion

Sandeman White Port, Banana Liqueur, Banana Lemon Oleo Saccharum, Almond Bitters 12

Chocolate Manhattan

Ballotine Chocolate Whiskey, Punt e Mes, Emmet's Irish Crème, Mole Bitters 12

