

BRUNCH

INDIVIDUAL HOUSE MADE PASTRIES \$6

Select one of our house made pastries from the LH Bakery

CROISSANT - DANISH - MUFFIN - SCONE

BASKET OF PASTRIES \$18

Select 4 of today's baked pastries

LIGHTER FARE

OYSTERS \$MP

6 Market fresh oysters, natural with mignonette or New Orleans style

KEY WEST JUMBO SHRIMP COCKTAIL \$28

Served on ice with mezcal cocktail sauce & creamy horseradish

AVOCADO TOAST \$29

Mashed avocado, jumbo lump crab, pickled onion, poached eggs, toasted pumpkinnickel

TUNA CARPACCIO \$26

Wasabi aioli, pickled red onions, shaved serrano chilies, citrus heirloom tomatoes, crispy flour tortilla

MANGO & PASSIONFRUIT PARFAIT \$18

Greek yogurt, granola, honey & vanilla

TRUFFLE CAPRESE \$26

Italian buffalo milk burrata, kumato heirloom tomatoes, balsamic & basil

HEIRLOOM BEET SALAD \$19

Roasted heirloom baby beets, filo wrapped chevre, frisee lettuce, champagne vinaigrette, candied walnuts, organic honey

TRADITIONAL CAESAR SALAD \$22

Chopped romaine, croutons, aged parmesan

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

STEAKHOUSE WEDGE SALAD \$ 2 4

Cherry tomato, red onion, blue cheese crumbles, bacon, balsamic

ROYAL HARVEST \$ 1 8

Baby spinach, pomegranate seeds, butternut squash, cashews, roasted pumpkin seeds, feta cheese, tossed in a honey dijon dressing

ENHANCEMENTS

Joyce Farms Chicken Breast \$16

4 Key West Jumbo Shrimp \$22

6oz Grilled Korean Beef Bulgogi \$22

ENTREES

"THE FULL ENGLISH BREAKFAST" \$ 2 9

House made English sausage, black pudding, 2 eggs, English bacon, baked beans, portobello mushroom, tomatoes, HP sauce, toast

"ALL AMERICAN" \$ 2 6

2 eggs, thick cut Nueske bacon, brunch potatoes, & sourdough toast

STEAK AND EGGS \$ 5 8

14oz New York strip, brunch potatoes, chimichurri, 2 eggs

KICKIN' CHICKEN \$ 2 8

Nashville hot chicken and waffles, pickled chilis, shredded carrots, cilantro, and bourbon maple syrup

BIG BEN BURGER \$ 2 8

Wagyu beef patty, bacon jam, red Leicester cheese, pickled onion, horseradish, arugula, truffle & parmesan fries

TRADITIONAL FRENCH CROQUE MADAME \$ 2 6

Brioche, mornay sauce, ham & gruyere cheese, fried egg

SCOTTISH SMOKED SALMON, CHIVE & CHEDDAR WAFFLE \$ 3 2

Crème fraiche, smoked trout roe, dill

JAPANESE SOUFFLÉ PANCAKES \$ 2 6

Fresh seasonal berries, Canadian maple syrup

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BENEDICTS

Served with brunch potatoes

TRADITIONAL \$ 23

Black Forest ham, English muffin, hollandaise

ROYALE \$ 26

Smoked salmon, English muffin, hollandaise

OSCAR \$ 28

Jumbo lump crab meat, asparagus, English muffin, hollandaise

BISON \$ 38

Braised bison brisket, English muffin, jalapeño hollandaise

FLORENTINE \$ 21

Spinach, sautéed wild mushrooms, English muffin, hollandaise

OMELETS

Served with brunch potatoes & toasted sourdough

BLACK FOREST HAM & GRUYERE CHEESE \$ 24

SAUTÉED SEASONAL WILD MUSHROOM \$ 23

EGG WHITE, SPINACH & TOMATO \$ 22

SIDES

NUESKE BACON \$9

ENGLISH SAUSAGE \$12

BRUNCH POTATOES \$9

PARMESAN TRUFFLE FRIES \$12

SEASONAL FRESH FRUIT \$10

CAVIAR 1oz

DYNASTY KALUGA HYBRID \$145

CLASSIC AMBER OSETRA \$165

GOLDEN DYNASTY OSETRA \$185

PRUNIER FRENCH OSETRA \$245

BELUGA HYBRID \$290

*00 BELUGA *by pre-order only \$1750

KIDS

BURGER AND FRIES \$14

CHEESY SCRAMBLED EGGS & TOAST \$11

CHICKEN TENDERS & FRIES \$14

WAFFLE W/ SYRUP \$14

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