

Starters

House Made Focaccia

Italian Style Bread, Farm Fat Spread,
Served with Infused Olive Oil

12

Pull-Apart Sticky Bun

Cinnamon Spiced, Candied Pecan,
Royal Icing

13

Assorted Fresh Pastry Board

Homemade Pastries, Compound Butters,
Jams & Whipped Honey

15

Smoked Fish Spread

Served in Cast Iron, Capers, Cream
Cheese, Shallots, Herbs, Lavash, Lemon

15

Soup & Salads

Add Protein

Chicken (8), Salmon* (15), Shrimp (14),
Petite NY Strip* (Mkt), Fresh Catch (Mkt),
Scallops (Mkt), Lobster (Mkt)

Mushroom Bisque

Black Garlic, Cream, Onion,
Darjeeling Tea, Mushroom, Crème
Fraiche

Caprese

Burrata Cheese, Blackberry Glaze,
Variety of Heirloom Tomatoes, Sweet
Basil, Scallions, Infused Oil, Flakey Salt
and Cracked Pepper

18

Wedge

Iceberg Lettuce, Cherry Tomatoes,
Pickled Onion, Bacon, Creamy Bleu
Cheese Dressing, Balsamic Reduction,
Bacon-Tomato Pesto, Gorgonzola

16/8

Truffle Caesar

Brick Street Farms Crunch Love Lettuce,
Truffle Cheese, Crispy Shallots, Truffle
Caesar Dressing

18/9

► House Caesar Upon Request

14/7

Handhelds

Served with Fries

Mediterranean Lox and Bagel

Everything Bagel, Smoked Salmon,
Artichoke Cream Cheese, Olive Tapanade,
Pickled Onions

22

Breakfast Burger

Sunnyside Egg, Bacon, Romaine,
Pickled Red Onions, Tomato Jam,
Brioche Bun

16

Florida Coastal Fish

Fish of the Day, Smoked Onion
Remoulade, Slaw, Brioche Bun

17

Fried Chicken Sandwich

Panko Fried Chicken Breast, Spicy Aioli,
Crispy Lettuce, Garlic Pickles, Tomato
Jam, Brioche Bun

16

Mushroom Wrap

Cauliflower Hummus, Fresh Spinach,
Tomato-Olive Tapenade, Wild Roasted
Mushrooms, Gluten Free Tortilla

15

Trifecta

Goat Cheese and Spinach Quiche

Topped with Crispy Salumi

Fire and Ice Salad

Marinated Cucumber and Heirloom
Tomato Salad

20

We have recently changed our service team members to a Commission Based Pay Model. We now charge a 20% service charge to all restaurant sales. Our new commission based compensation model for our team is designed to ensure they continue to be very well compensated for their hard work, cost of living, and inflation we currently face.

With this commission model in place, there is no expectation of a gratuity in addition to the 20% service charge. If you feel an additional gratuity is warranted, please know your generosity in recognizing exceptional service is very much appreciated, and 100% will be retained by your server and/or bartender.

Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen.

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

** Section 3-603.11, FDA Food Code CONSUMER INFORMATION. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

+ IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code.

Benedicts

Served on English Muffin

Smoked Salmon*

(2) Benedicts with Asparagus, Dill Hollandaise, Crispy Capers with Breakfast Potatoes

18

B&V

(2) Benedicts with Canadian Bacon, Sautéed Spinach, Classic Hollandaise with Breakfast Potatoes

17

Crab Cake

(2) Benedicts with Lump Crab Cakes, Old Bay Hollandaise with Breakfast Potatoes

18

Sides

Melon with Berries

6

Honey Whipped Yogurt

5

Applewood Bacon or Canadian Bacon

7

Breakfast Potatoes

4

Creamy Grits

5

Pork Sausage Patty or Chicken Sausage Link

7

Toast

Brioche, English Muffin, Sourdough, Rye

3

2 Eggs

5

Entrees

Classic BV Breakfast

17

2 Eggs Cooked to Choice, Breakfast Potatoes

Choice of - Bacon, Canadian

Bacon, Chicken Apple Sausage, Sausage Patties

Choice of - Brioche, English Muffin,

Sourdough, Rye

Lamb Hash

22

Braised Lamb, Avocado Labneh, Crispy Potatoes, Chermoula, Sunnyside Eggs, Cilantro

Chicken & Waffle

17

Fried Chicken, Homemade Waffle, Gouda Mornay, Poached Egg, Honey

Cheesecake French Toast

19

Thick Cut Brioche, Whipped Cheesecake, Strawberry Spice, Macerated Berries

Spicy Shrimp & Grits

18

Creamy Grits, Chorizo Spiced Shrimp, Crisp Arugula, Chives, House Spice

Ham Asparagus Cheese Strata

17

Layers Of Fluffy Cheddar Biscuits, Eggs, Milk, Roasted Asparagus, Canadian Bacon and Swiss Topped with Arugula Salad

Wild Mushroom and Truffle Omelette

19

Truffle scented Roasted Wild Mushrooms, Truffle Cheese, Crispy Arugula



► BRUNCH BUBBLES AT THE BIRCH ◀

Available Friday & Saturday during Brunch Service

Up to 40% Off Select Bottles of Bubbles Served with Your Choice of Juice

Also Enjoy \$6.95 Individual Mimosa, Bellini, or Bloody Mary

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