

BREAKFAST

E G G S A N D O M E L E T S

ALL EGG ENTREES SERVED WITH HOMEMADE TATER TOTS, FRESH FRUIT AND CHOICE OF TOAST.

two eggs, your way choice of benton's smoked ham, sausage or bacon	11.
poached eggs homemade biscuits, melted cheddar and crisp bacon	11.
farm fresh omelet (egg white option available) choice of cheese, daily selection of artisanal meats and seasonal vegetables	13.
smoked salmon soft scrambled eggs, crème fraîche, chives	14.
maine lobster omelet melting leeks, roasted tomatoes, garden herbs	15.
eggs encendido spicy tomato sauce, black beans, avocado	10.

M O R N I N G S W E E T T O O T H

SERVED WITH BENTON'S SMOKED HAM, SAUSAGE, BACON OR FRESH FRUIT

buttermilk pancakes vermont maple syrup	10.
french toast chocolate or dulce de leche filling, vermont maple syrup	14.
belgian waffle fresh strawberries, vermont maple syrup	12.

PALM BEACH BREAKFAST
*today's presentation of freshly baked breakfast
pastries and fresh seasonal fruit served with french press coffee
or hot tea and your choice of juice*

LUNCH

s t a r t e r s

white gazpacho jerez gel, almonds, grapes	9.
chilled shrimp “vuelve a la vida” tomato, oranges, chilies, avocado	15.
rustic greek salad tomatoes, romaine, charred chickpeas, cucumbers, feta cheese	10.
watercress salad grapes, tarragon, goat’s cheese, balsamic	9.
garden romaine lettuce caesar salad brioche croutons, roasted tomatoes	9.
free range chicken	12.
skirt steak a la plancha	14.
grilled maine lobster	16.
tuna tartare chilies, soy, ginger, house made chips	12.
florida shore seafood ceviche farm tomatoes, toasted garlic	14.
crispy calamari and laughing bird shrimp lemon aioli	15.
 k i d s m e n u	
chicken sliders melting cheese hand cut french fries	10.
angel hair pasta marinara and parmesan	8.
grilled cheddar cheese hand cut french fries	8.
thin crust pizza tomato sauce and mozzarella	10.

S A N D W I C H E S

ALL SANDWICHES COME WITH CHOICE OF HAND CUT FRENCH FRIES, VEGETABLE AND GRAIN SALAD OR FRESH FRUIT

house made chickpea falafel 11.
LABNEH, TAHINI, CUCUMBER TOMATO RELISH, PITA

mb's favorite patty melt on rye or le burger "clasique" 13.
MELTING AGED CHEDDAR CHEESE, 1000 ISLAND AND CARAMELIZED ONIONS

bbq short ribs 12.
HOUSE MADE COLE SLAW

roast turkey "club" 13.
ARTISAN BACON, DIJON MAYONNAISE, AVOCADO, HEIRLOOM TOMATOES, ARUGULA

M A I N D I S H E S

wild salmon a la plancha 19.
LEMON, EXTRA VIRGIN OLIVE OIL, TRUFFLED LEEKS

fish n chips 16.
BEER BATTER, HOUSE FRIES, TARTAR SAUCE

stewed mussels 15.
PERNOD, SAFFRON, CRÈME FRAÎCHE

harvest vegetable garganelli 18.
SEASONAL FARM VEGETABLES AND SHEEP'S MILK RICOTTA

maine lobster bucatini 21.
SLOW POACHED LOBSTER, FIERY TOMATO SAUCE

roasted half chicken 17.
ZAHTAR CRUST, ISRAELI COUSCOUS, OLIVES, PRESERVED LEMON

skirt steak 22.
AU POIVRE OR CHIMICHURRI DIPPING SAUCE, HAND CUT FRENCH FRIES

d e s s e r t s

- untraditional key lime pie 7.
dark chocolate, kaiffer lime glaze
- greek yogurt panna cotta 7.
orange gelee, crispy kataifi wrapped dates and cashews
- venezulan chocolate layer cake 7.
vanilla bean ice cream, carmelized bananas
- warm pineapple financier 7.
roasted pineapple and crème fraîche ice cream
- warm almond cake 6.
choice of three ice cream or sorbets

i c e c r e a m

vanilla bean
dark chocolate
amarena
crème fraîche

s o r b e t

cherry
citrus
coconut