

BRUNCH

Florida Stone Crab Claws with Mustard Aioli	MP
Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seasonal Fruit & Organic Berries	21
Crunchy Mexican Spiced French Toast with Caramelized Apples	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	22
House Made Cinnamon Bun, Cream Cheese Glaze	16
Seasonal Assorted Croissants	9
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa*	24
Avocado Toast with Chilli, Cumin, on Seven Grain Bread Add Two Poached Eggs* 8 Smoked Salmon 11	21
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	26
Egg White Omelet with Fresh Herbs* Mixed Greens, Tomato Salad, Choice of Toast	27
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	28

LIGHT & BRIGHT

Guacamole with Toasted Pistachio and Warm Crunchy Tortillas	19
South Pacific Kampachi Crudo, Green Chili Dressing Crunchy Rice and Herbs*	25
Tuna Tartare, Chili Crumble, Cucumber Herbal Sesame Vinaigrette*	29

SALADS

Arugula and Shaved Brussels Sprouts Salad Manchego, Dill and Green Olive Vinaigrette	24
Heart of Palm, Heirloom Tomato Salad Young Coconut Dressing and Avocado	24
Add Grilled Chicken 12 Grilled Salmon 19 Grilled Shrimp 21	

Chef Jean-Georges Vongerichten  
 Chef de Cuisine Lateisha Wilson

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	18
Cinco Jotas Ham and Manchego Cheese Fritters	18
Spiced Ground Beef and Celery Root Empanadas, Tomato Salsa	23
Charred Octopus with Paprika Crème Fraîche Guajillo Vinaigrette	28
Corn Nut Crusted Calamari with Jalapeño Salsa Verde	24

PIZZAS

Mushroom and Organic Farm Egg	27
Avocado, Jalapeño, Cilantro, Lime and Onion	28
Black Truffle and Fontina Cheese	29
Smoked Salmon, Dill Mascarpone and Everything Crust	29

TORTILLAS & SANDWICHES

Sautéed Mushroom Tacos, Red Mole and Fresh Mint	24
Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	29
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	27
BLT Taco, Roasted Tomatoes, Bacon and Arugula	29
Roasted Free Range Turkey Cuban Sandwich Ham, Gruyère Cheese and House Made Pickles	34
Housemade Chorizo Burger, Tomatillo Relish Roasted Jalapeño, Spicy Mayonnaise	31

SIDES

Pork Sausage	9
Chicken Sausage	9
Country Ham	9
Applewood Smoked Bacon	9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness\*

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

MATADOR ROOM