

BREAKFAST

FRESH & LIGHT

- Mango & Passion Fruit Parfait - 15** V,GFA
ripe mango, passionfruit purée, greek yogurt, house-made granola, fresh mint
- Avocado Toast - 18** V,GFA
artisan toasted nine-grain, hand-smashed avocado, heirloom tomato, radish, citrus sea salt, local greens & garden-fresh herbs
add poached eggs +5
- Overnight Oat Bowl - 14** V,GF
overnight rolled oats, almond milk, florida citrus fruit, seasonal berries, chia seeds, toasted pecans, local honey
- Seasonal Florida Fruit Plate - 16** V,GF
chef's selection of ripe seasonal fruit & berries

COASTAL FAVORITES

- Low Country Shrimp & Grits - 27** GF
stone-ground white cheddar grits, shrimp, andouille, creole sauce
- Short Rib & Hash Skillet - 25** GF
two eggs any style layered over short rib & herb-roasted breakfast potatoes, bell pepper, fresh green onions
- Meyer Lemon & Wild Blueberry Buttermilk Pancake - 17** V
fluffy buttermilk pancakes, meyer lemon-blueberry butter, maple syrup & locally sourced blueberries
- Belgian Waffle - 18** V
fresh berries, whipped butter, maple syrup

BEACH HOUSE SPECIALTIES

- South Seas Classic - 21** GFA
two pasture-raised eggs any style, applewood smoked bacon or artisanal sausage, herb roasted breakfast potatoes or stone-ground grits, with choice of toast
- Breakfast Sandwich - 19**
fried egg, artisanal sausage, aged white cheddar, avocado, house tomato jam, baby arugula on toasted brioche, served with herb roasted breakfast potatoes
- Wild Mushroom Omelet - 20** GF
roasted wild mushrooms, caramelized onion, aged cheddar, served with a choice of herb roasted breakfast potatoes or stone-ground grits
- Eggs Benedict 21**
toasted english muffin, canadian bacon, poached eggs & hollandaise sauce

MORNING DRINKS

- Fresh Florida Orange Juice - 7**
- Ruby Red Grapefruit Juice - 7**
- Tropical Paradise Smoothie 10**
mango, pineapple, banana, coconut milk
orange juice, agave syrup
- Island Banana Berry Smoothie 10**
banana, strawberries and blueberries,
greek yogurt and local honey.

BEAN

- Coffee 5
- Espresso 5
- Americano 5
- Cappuccino 6
- Latte 6
- Cold Brew 8

LEAF

- Early Gray 5
- English Breakfast 5
- Jasmine Reserve 5
- Lavander 5
- Pacific Coast Mint 5

EXTRAS

- Fresh Seasonal Fruit 7
- Avocado 5
- Applewood Bacon 8
- Herb Roasted Breakfast Potatoes 7
- Stone-Ground Grits 8
- Toast Or English Muffin 5

HAIR OF THE DOG

- Bayfront Mimosa - 13**
chandon brut, orange juice
- Seaside Sangria - 14**
crispy white wine, peach liqueur, fever-tree club soda & fresh citrus fruit
- Beach House Mary - 13**
house-crafted bloody mary blend, vodka
- Aperol Spritz - 13**
aperol, prosecco, fever-tree club soda
- Peach Bellini - 14**
prosecco, peach purée

consuming raw or undercooked meats, poultry seafood, or eggs may increase your risk of foodborne illness
GF - gluten free GFA - gluten free available V - Vegetarian VA - Vegan DF - Dairy Free SF - Shellfish