

**BRUNCH  
COCKTAIL  
FAVES**

\$7 WITH ANY  
BRUNCH OR  
LUNCH PURCHASE

**MIMOSA**

**BLOODY MARY**

**SPARKLING  
ROSÉ**

**BRUNCH  
SPRITZERS**

**GRAPEFRUIT**

prosecco  
select aperitivo  
grapefruit soda  
grapefruit  
12

**PASSION FRUIT**

prosecco  
select aperitivo  
chinola  
passion fruit liqueur  
soda water  
pomegranate  
12

**WATERMELON**

prosecco  
select aperitivo  
watermelon juice  
soda water  
mint  
12

**ELDERFLOWER**

prosecco  
select aperitivo  
elder flower liqueur  
soda water  
lemon  
12

**BRUNCH**

**SEAFOOD**

**OYSTERS\*** SEASONAL | CHEF'S CHOICE 1/2 DOZ 18 · DOZ. 36  
mignonette & key lime cocktail sauce

**CHILLED SHRIMP & GAZPACHO** heirloom tomatoes & avocado 18

**SMOKED SALMON PLATE** lettuce, tomato, onion, cucumber, lemon & herbed crostini 19

**TRADITIONAL**

**BREAKFAST SANDWICH** CHOICE OF: BACON OR SAUSAGE 16  
two eggs your way & cheese on a griddled brioche & breakfast potatoes

**AMERICAN BREAKFAST** two eggs your way, sausage, bacon, breakfast potatoes & toast 19

**STEAK & EGGS\*** new york strip steak, two eggs your way, breakfast potatoes & toast 34

**AVOCADO TOAST** avocado, two poached eggs, tomato, red onion & olive oil on multigrain toast 16

**BENEDICTS**

**CLASSIC EGGS BENEDICT** two poached eggs, canadian bacon, hollandaise & breakfast potatoes 18

**SMOKED SALMON BENEDICT** two poached eggs, smoked salmon, hollandaise & breakfast potatoes 20

**BENEDICT FLORENTINA** two poached eggs, sautéed spinach, sautéed mushrooms, hollandaise & breakfast potatoes 19

**SWEETER SELECTION**

**BELIGIAN WAFFLE** maple syrup 14

**CINNAMON BRIOCHE FRENCH TOAST** warm syrup & powdered sugar 16

**BACON BANANA FOSTER FRENCH TOAST** caramelized banana sauce 18

**FRESH FRUIT PLATE** seasonal variety 13

# WITH A LITTLE LUNCH

## SOUP

**TOMATO BISQUE** cheddar crostini 8

## SALADS

ADD ONS: GRILLED CHICKEN 7 · SALMON 9 · SHRIMP 12

**THE CAESAR** parmesan cheese, herbed croutons, anchovies & crisp romaine hearts 13

**SEARED AHI TUNA SALAD\*** crisp asian vegetables, thin noodles, nori crisps, black & white sesame seeds & ginger-miso vinaigrette 19

**THE VINEYARD SALAD** freshly grilled chicken, toasted pine nuts, crumbled goat cheese, boston lettuce, romaine, shaved red onion & raspberry vinaigrette 17

## BURGERS & SANDWICHES

OUR BURGERS ARE FRESH, NEVER FROZEN, MADE WITH OUR PROPRIETARY BLEND OF ANGUS BEEF

SERVED WITH FRIES OR SALAD

SUB SIDE: TRUFFLE PARMESAN FRIES 5

**BO'S HANGOVER PUB BURGER\*** egg, bacon, onion rings, jalapeños, aged cheddar & bourbon-BBQ sauce on a brioche bun 19

**CRISPY BUFFALO CHICKEN SANDWICH** lettuce, tomato, onion & pickles on a griddled brioche bun 16

**GRILLED SALMON B.L.T.** char grilled salmon, bacon, crisp lettuce, vine ripe tomato & tarragon aioli on a brioche bun 19

## SIDES

BACON 7  
BREAKFAST SAUSAGE 7  
BREAKFAST POTATOES 7  
FRENCH FRIES 7  
TRUFFLE PARMESAN FRIES 12  
SIDE SALAD 7

## SWEET TREATS

DARK GANACHE LAVA CAKE 9  
a la mode  
FLORIDA KEY LIME PIE 9  
citrus cream, toasted nuts  
CRÈME BRÛLÉE CHEESECAKE 9  
fresh berries

\* notice: consumer information. there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts.