

## brunch menu



### To share

SEASONAL FRUIT KABOB PLATE 17  
Vine-Ripened Berries, Vanilla Yogurt  
Orange-Cranberry Muffin

GARDEN VEGETABLES 19  
Seasonal Vegetables, Spinach Artichoke Dip  
Roasted Garlic Whipped Yogurt, Warm Pita  
Balsamic Glaze, Marinated Olive Medley

CANDY BACON 12  
Maple Syrup, Brown Sugar, Aleppo Pepper

BRUSCHETTA TRIO 12  
Heirloom Tomato & Cashew "Parmesan"  
Lemon Caper Schmeat & Smoked Salmon  
Banana & Nutella

CHARCUTERIE & CHEESE 25  
Honeycomb, house-made mustard  
spiced nuts, giardiniera

CONTINENTAL 24  
Selection of Three Pastries  
Fruit, Yogurt, Honey, Jams & Preserves  
*Includes Juice & Choice of Tea or Coffee*

CLASSIC 28  
Free Range Eggs  
Choice of Applewood Smoked Bacon  
Pork or Apple Chicken Sausage  
Breakfast Potatoes, and Toast  
*Includes Juice & Choice of Tea or Coffee*

SMOKED SALMON & BAGEL 22  
Tomato, Red Onion-Caper Relish  
Cream Cheese, Dill Pesto  
*Your Choice of Bagel*

FRIED GREEN TOMATO 16  
Whipped Goat Cheese, Olive Tapenade  
Roasted Pepper Vinaigrette  
*Your Choice of Bagel*

### juice

FRESH SQUEEZED FLORIDA JUICES  
Orange or Grapefruit 6

TEMPLE ORANGE MANGO SMOOTHIE 10  
Bananas, Mango, Coconut Water, Vanilla Bean  
Turmeric, Ginger

BANANANA BERRY SMOOTHIE 10  
Banana, Acai, Raspberries, Strawberries  
Coconut Water, Cinnamon

GREEN PASSION 7  
Spinach, Pineapple, Mango, Passion Fruit  
Orange Juice

JUICERA 100% ORGANIC  
COLD PRESSED JUICE 10

### off the griddle

BRIOCHE FRENCH TOAST 14  
Temple Orange Marmalade  
*Served with Maple Syrup*

AVOCADO B.E.L.T 18  
Smashed Avocado, Candied Bacon  
Tomato Marmalade, Composed Greens  
Sunny Side Up Egg, 7 Grain Toast

OPEN FACE STEAK SANDWICH 21  
2 Eggs Your Way, Hanger Steak  
Pepperonata, Watercress Calabrian  
Aioli, Grilled Challah

### from the hearth

SMOKED SALMON FLATBREAD 21  
Confit Lemon, Creme Fraiche  
Asparagus, Balsamic Braised Onion  
Arugula

BBT FLATBREAD 17  
Burrata, Basil, Heirloom Tomato  
Young Arugula, Aged Balsamic

BAKED PENNE MARGARITA 18  
House-Made Red Sauce, Burrata  
Fresh Basil, Olive Oil

### handhelds

PALM BEACH CLUB 16  
Eggs, Bacon, Avocado, Tomato  
Dijonnaise, Pepper Jack Cheese  
Seven Grain Bread

TEMPLE ORANGE WAGYU BURGER 26  
House-Made Pickles, Aged Cheddar  
Applewood Smoked Bacon, Lettuce  
Tomato, Onion, Brioche Bun  
*Served with French Fries*

CHICKEN & WAFFLES 22  
Croissant Sausage Waffle  
Buttermilk Fried Chicken Thigh  
Fennel, Citrus, Calabrian Maple Syrup

ROASTED VEGETABLE WRAP 19  
Roasted Peppers, Mushrooms  
Oven Cured Tomatoes, Summer Squash  
Garlic Cashew Eggplant Smear  
Whole Wheat Wrap

### Raw Bar

*All Items Sold A la Carte*

East Coast Oysters 3  
Jumbo Shrimp Cocktail 3  
Little Neck Clams 2  
Alaskan King Crab Legs by 1/2 lb 34  
3oz. Ceviche with Plantain Chips 8

Florida Fresh  
ORANGE MIMOSA  
or  
House-made  
BLOODY MARY  
12

### omeLet action station 18

*Three Farm Fresh Eggs Served with Toast & Breakfast Potatoes*

TOPPINGS	EGGS	CHEESE
Tomato, Bell Pepper	Egg Beater	Cheddar
Chopped Bacon	Egg Whites	Mozzarella
Onions, Ham	Whole Egg	American
Chopped Herbs		Swiss
Spinach, Mushrooms		