

BRUNCH

Saturdays & Sundays until 3pm

BLUE CRAB & SHRIMP BENEDICT

Blue crab & shrimp cakes, two poached eggs, spinach, hollandaise sauce, old bay seasoning, on grilled artisan bread, with tuscan potatoes.

14

NASHVILLE HOT CHICKEN

Hand-battered crispy chicken, with nashville hot sauce, lettuce, tomato, bread & butter pickles, house slaw, on a brioche bun, with bob's red mill smoked gouda grits.

11

CHICKEN & WAFFLES BENEDICT

Hand-breaded crispy chicken, jim beam honey-bourbon cracked pepper glaze, poached egg, chipotle hollandaise, chives, on a belgian style waffle, with tuscan potatoes.

13

WOOD-FIRED AVOCADO TOAST

Fresh avocado, marinated tomatoes, watercress, radish, pickled red onion, extra virgin olive oil, pink Himalayan sea salt, on grilled artisan bread.

RESERVATIONS

SMOKED SALMON TOAST

Smoked salmon, chive cream cheese, pickled red onion, capers, sundried tomato pesto, lemon feta vinaigrette, on grilled artisan bread.

13.90

SMITH SCRAMBLE

Scrambled eggs, tuscan potatoes, applewood-smoked bacon, texas toast.

10

GASPARILLA SHRIMP & GRITS

Shrimp, andouille sausage, new orleans style white bbq sauce and roma tomato, with bob's red mill smoked gouda grits.

13

FRIED EGG SAMMIE

Fried egg, italian sausage, fresh spinach, gruyère cheese fondue, on a brioche bun, with tuscan potatoes.

9.90

STEAK & EGGS

Sliced center-cut sirloin, sunny-side up or scrambled eggs, and chipotle hollandaise, with tuscan potatoes.

16

FRESH BERRY BREAKFAST WAFFLE

Belgian style waffle, fresh raspberries and blueberries, candied pecans, sweet chantilly cream, with tuscan potatoes.

9.50

CARBONARA BENEDICT

Poached eggs, neuske's thick cut bacon, sweet peas, garlic parmesan cream, on grilled artisan bread, with tuscan potatoes.

15.50

BLOODY MARYS \$5

Ybor city florida cane vodka or spice it up with ybor city florida cane “fire ant” jalapeño vodka.

SANGRIA \$5

BOTTOMLESS BUBBLES \$10

Mimosas & Bellinis