



"a neighborhood joint"

Breakfast

Weekends 8:00am - 1:00pm

Town Benedict Bar

Eggs Benedict \$10

2 poached eggs with sliced Canadian Bacon + hollandaise sauce + toasted English muffin

Coastal Bene \$12

2 poached eggs + Dungeness crab + artichoke spread + lemon hollandaise + toasted English muffin

Kobe Bene \$12

2 poached eggs + mini patties + hollandaise sauce + toasted English muffin

Town Omelettes

Made with three eggs and served with homefries and choice of toast

Egg whites available add \$1.50

Substitute side of cheese grits add \$2.25

Somi Omelette \$8.75

Open face omelette + Spanish chorizo + sofrito + potatoes + manchego cheese

Veggie Omelette \$9.50

Broccoli + mushrooms + sundried tomatoes + spinach + roasted peppers

Spinach and Feta Omelette \$8

Omelette Your Way \$8

w/two ingredients - choice of ham, bacon, smoked salmon, mushrooms, sundried tomatoes, bell peppers, onion, tomato, scallions, spinach, feta, cheddar, American, Swiss
Each additional ingredient add \$0.75

From the Griddle

Challah French Toast, Belgian Waffle or Buckwheat Waffle \$8

Large Stack Pancakes \$8

Large Stack Banana Pancakes \$9

Served with warm syrup + whipped butter

"a la foster" add \$2.25 w/bananas + rum caramel + whipped cream

"a la Town" add \$0.75 w/your choice of blueberries, chocolate chips or strawberries

The Daily Scramble \$8

Three scrambled eggs cooked with aged Wisconsin cheddar + mushrooms + scallions. Served with homefries and choice of toast

Egg Sandwich \$9

Walnut cranberry bread + scrambled eggs + American cheese + bacon + homefries

Two Farm Eggs Any Style \$6.75

Served with home fries + choice of toast

Country Skillet \$11

Three scrambled eggs + diced potatoes + roasted peppers & onions smothered with sausage + bacon gravy

Huevos Rancheros \$10

Two sunnyside eggs + black beans + ranchero sauce + sour cream + potatoes + mixed cheese + tortillas

Eggs Bruschetta \$8.50

Scrambled eggs + fontina cheese + tomato bruschetta on grilled country bread

Breakfast Wrap \$8

Large flour tortilla with scrambled eggs + pico de gallo + chicken sausage + blended cheese + hashbrowns

Steak + Eggs \$13

Grilled churrasco steak + eggs any style + fire roasted tomato salsa + hashbrowns + choice of toast



Unlimited Mimosas

Complimentary Refills \$15

Town's Signature Bloody Mary Bar

2 for 1

Choose your vodka and select your mixers:

(Blue cheese stuffed olives, pimento olives, celery, pickles, lime, fresh mozzarella, chorizo, fresh tomato, tabasco)

Coffee Bar

American Coffee \$2.25

Cappuccino \$3.50

Caffe latte \$3

Espresso \$3

Iced Cappuccino \$3.50

Iced Tea \$2.25

Fresh Orange Juice \$2.95

Fresh Grapefruit Juice \$2.95

Lemonade \$2.50

Two Leaves and a Bud Teas \$2.50

Sides

Mixed Berries \$5

Cheddar Cheese Grits \$3.50

Homefries \$2.50

Applewood Smoked Bacon \$3

Chicken Apple Sausage \$3.50

Canadian Bacon \$3

Bagel + Cream Cheese + Smoked Salmon \$8

Breakfast Sausage \$3

Bagel with Cream Cheese or Jelly \$3

Toast \$2

(White, Multi Grain, English Muffin)

Assorted Jellies

Healthier Side

Egg Turkey \$11

Scrambled egg whites + spinach + feta cheese + onion + sliced tomatoes

Egg Ham \$10

Scrambled egg whites + diced ham + scallions + gruyere + tomato

Fresh Fruit Crepe \$9

Two thin homemade crepes filled with warm berry compote + cinnamon sugar served with a side of low fat yogurt + granola.

Homemade Granola with Yogurt and Mixed Fresh Berries \$8

Fresh Fruit Smoothie of the Day \$4



We Proudly Serve Illy Espresso

EXECUTIVE CHEF: MICHAEL ALTMAN CHEF DE CUISINE: RICHARD PLASENCIA SOUS CHEF: TREVOR SIMON

Florida State food code requires us to inform you that consuming raw or undercooked meat and seafood may increase your risk of food borne illness. For parties of 6 or more we add 18% gratuity. Please notify us of any food allergies.

WIFI FRIENDLY ESTABLISHMENT

