



Breakfast

Weekends 8:00am - 1:00pm

Eggs Benedict

Two poached eggs topped with hollandaise sauce + minced chives on toasted english muffins

Traditional \$13.2
Canadian Bacon

Norwegian \$14.2
Smoked Salmon

Lobster \$18
Maine Lobster Meat

Town Omelettes

Made with three eggs and served with hashbrown casserole and choice of toast

Egg whites available *add \$3*
Substitute side of cheese grits *add \$2.5*
Substitute side of tomato slices *add \$3*
Substitute side of mixed berries *add \$4*

Veggie Omelette \$13

Broccoli + mushrooms + sundried tomatoes + spinach + bell peppers

Spinach and Feta Omelette \$13.8

Smoked Omelette \$13.5

House smoked chicken breast + smoked Gouda cheese + tomatillo sauce + sour cream drizzle

Omelette Your Way \$12.8

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 \$1*

Healthier Side

Egg Turkey \$12.9

Scrambled egg whites + smoked turkey + spinach + feta cheese + onion + sliced tomato

Jerk Shrimp Omelette \$16.4

Jerk seasoned shrimp + egg whites + roasted garlic + roasted pepper + avocado + herbs + sliced tomato

Acai Greek Yogurt Bowl \$11.2

Acai puree + greek yogurt + banana + toasted coconut + granola

Sides

Berries \$9

Cheese Grits \$3.5

Town Hashbrowns \$3.2

Applewood Bacon \$3.5

Canadian Bacon \$3.5

5oz. Churrasco \$9

Homemade Sausage \$4

Toast \$2

Bagel & Cream Cheese \$3

(Plain, Everything, Wheat)

Town Favorites

The Daily Scramble \$11.2

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

Egg Sandwich \$11.8

Walnut cranberry bread + scrambled eggs + American cheese + bacon + hashbrown casserole

Two Farm Eggs Any Style \$9.80

Served with hashbrown casserole + choice of toast

Green Eggs & Ham Sandwich \$14

Three scrambled eggs + ham + pesto sauce + provolone + cheddar + ZTB sourdough + hashbrown casserole

Huevos Rancheros \$14.80

Two sunny side eggs + 3 flour tortillas + refried beans + dried chorizo + Mexican cheese + ranchero sauce + sour cream + scallion

Braised Short Rib \$16.5

Slow braised beef short rib + creamy cheese grits + fried egg + scallion + mushroom demi-glace

Avocado Toast \$13

Avocado spread + multi-grain toast + heirloom tomato + feta cheese + crisp prosciutto + mixed greens + sweet balsamic

Add Egg any style *\$3 per*

Egg Arepa \$13

Three scrambled eggs + tomato + scallion + cheese + arepa + aji sauce

From the Griddle

Berry Crunch French Toast \$13.2

Battered challah bread + fresh berries + almond crunch + maple glaze + powdered sugar

Large Stack Pancakes \$11

Served with warm syrup + whipped butter

Large Stack Fruit Pancakes \$14

Choice of Bananas, Blueberries or strawberries

Blueberry Buckwheat Pancakes \$14

LIMITED AVAILABILITY

Waffles

Belgian Waffle \$11

Whipped butter + powdered sugar

Add fresh Berries *\$3*

Add Chocolate chips *\$3*

Waffle Sandwich \$16.5

Belgian waffle + scrambled eggs

+ bacon + Cheddar Cheese

Chicken & Waffle \$15

Crisp chicken paillard + Belgian waffle

+ chorizo gravy

EXECUTIVE CHEF: MICHAEL ALTMAN

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. Please notify us of any food allergies.





Cocktails

Mimosa Specials

Available from 9am-4pm

1 Carafe for \$25 (5 glasses)

2 Carafe Special for \$40

Unlimited Mimosas for \$25 per person

Town's Signature Bloody Mary Bar

2 for 1

Choose your vodka and select your mixers:
A wide assortment of cheeses, meats, vegetables and spicy sauces to customize your drink the way you like it.

Sangria Carafes \$25 each

Lolailo premium Spanish Sangria (red or white)

Classic Concoctions

Strawberry Fields \$10

Effin Cucumber vodka + lemonade + strawberry + basil

Gin & Juice \$12

Hendricks Gin + St. Germaine + triple sec + fresh pineapple + pineapple juice

Picante Watermelon \$11

Don Julio silver + watermelon + mint + jalapeño

Mauмосa \$10

Ketel One Orange shot + Prosecco + triple sec + fresh squeezed orange juice

Igloo Espresso Martini \$11

Absolut Vanilla + Kahlua + Baileys espresso + whipped cream

Coffee & Beverage

American Coffee \$3.25

Cappuccino \$3.85

Caffe latte \$3.85

Espresso \$3.50

We Proudly Serve Illy Espresso

Iced Cappuccino \$3.85

Iced Tea \$3.00

Orange Juice \$4.00

Lemonade \$3.50



Rose Champagne/Wine

963 Brut Rose Cava \$25

Segura Vida, Spain

942 Brut Rose, Charles de fere \$30

"Cuvee Jean-Louis", France

017 Brut Rose, Schramsburg \$59

"Mirabelle", Calistoga, California

015 Rose, Domain Chandon \$61

Napa, California

001 Brut Rose, Schramsburg \$105

Methodo Champenoise, Calistoga, California

014 Brut Rose, Piper Heidsieck \$109

Reims, France

002 Brut Rose, Vucue Cliquot Ponsardin \$155

Reims, France

003 Brut Rose, Louis Roederer Estate \$875

"Cristal Rose", Eperney, France

027 Rose Wine, Jean-Luc Colombo \$38

"Rose de Cote Bleue", Cote Bleue, France

047 Rose Wine, Bonny Doon Vineyard \$41

"Vin Gris de Cigare", Central Coast, California

026 Rose Wine, Chateau D'Esclans \$42

"Whispering Angel", Provence, France

028 Rose Wine, E. Guigal \$43

Rhone, France

LOOKING FOR A PLACE TO HOST YOUR NEXT EVENT?
CHOOSE TOWN FOR YOUR NEXT PARTY

Showers/Birthday Parties
Formal Meals For 10-100 Guests
Cocktail Parties Up To 120 Guests
Private Full Liquor Bar Available
Lounge Seating Available
DJ Services Available

Visit our website for details
www.townkitchenbar.com