



# Breakfast

Weekends 8:00am - 1:00pm

## 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

Served with hashbrown casserole + choice of toast

### Green Eggs & Ham Sandwich \$14

Three scrambled eggs + ham + pesto sauce + provolone + cheddar + thick cut challah bread + hashbrown casserole

### Huevos Rancheros \$14.80

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

### Ropa Vieja \$16.5

Braised beef short rib + creamy cheese grits + fried egg + scallion

### 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

### Egg Turkey \$12.9

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

## 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

### Chicken & Waffle \$15

Crisp chicken paillard + Belgian waffle + chorizo gravy

## 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, choice of toast and Served with hashbrown casserole

Egg whites available add \$2  
Substitute side of cheese grits add \$2  
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

### 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

## 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)

CHEF DU CUISINE: 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. Please notify us of any food allergies.





# Cocktails

## Mimosa Specials

### Bellinis & Kir Royal

Available from 9am-4pm

1 Carafe for \$30 (5 glasses)

Unlimited Mimosas for \$30 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 \$35 each

Red or White Sangria

## 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	\$3.50
Cappuccino	\$3.95
Caffe latte	\$3.95
Espresso	\$3.75
Iced Cappuccino	\$3.95
Iced Tea	\$3.25
Orange Juice	\$4.00
Lemonade	\$3.75

## 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	
001 Brut Rose, Schramsburg	\$105
Methode Champenoise, Calistoga, California	
002 Brut Rose, Veuve Cliquot Ponsardin	\$155
Reims, France	
003 Brut Rose, Louis Roederer Estate	\$875
"Cristal Rose", Eperney, France	
026 Rose Wine, Chateau D'Esclans	\$42
"Whispering Angel", Provence, France	
028 Rose Wine, Domaine by Ott	\$48
Cote de Provence, 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](http://www.townkitchenbar.com)