

Breakfast

Available Monday–Friday 9am–11:30am.

FOOD:

BREAKFAST BURRITO
scrambled eggs, chorizo, yellow rice, bean puree, cheese, lettuce, onions, bell peppers, pico, home fries 12

RISE & SHINE
two farm eggs, oven-baked bacon, breakfast sausage, fresh fruit, blueberry muffin, home fries 12

GARDEN OMELET
3 farm eggs, mushrooms, sweet peppers, tomatoes, mozzarella, avocado, baby arugula, home fries 12

THE J.B.

toasted bagel, smoked salmon, cream cheese, capers, lettuce, tomato, onion, cucumbers 12

BREAKFAST ALL DAY BURGER

100% natural beef, oven-baked bacon, american cheese, fries farm egg, hash brown, grilled onion, home fries 15

DRINKS:

Americano 3.5
Cafe Late 4
Espresso 3.5
Cappuccino 5
Mocha 5
Hot Chocolate 5
Orange Jucie 5
Grapefruit Juice 3
Apple Juice 3
Coconut Water 4
Pineapple Juice 3
Bellnis (peach, pear, guava) 5
Mimosa (grapefruit, orange) 5
Bloody Mary 5

Lunch + Dinner

Available Monday–Friday 11:30am–10pm, Saturday–Sunday 3pm–10pm

START HERE:

CAULIFLOWER PIZZA:
(gf) kale pesto, fresh mozzarella, portobello mushrooms, artichoke, gouda cheese, sun dried tomatoes 14

CHICKEN LEMONGRASS DUMPLINGS
served with chili teriyaki sauce 12

FLORIDA FISH TACOS
grilled or blackened Mahi, pico, avocado ranch, lettuce, micro cilantro, jalapeño 10

MAC & CHEESE BALLS
served with alta cucina tomato & white cheddar dipping sauces 12

ANGRY CAULIFLOWER
(gf/v) crispy cauliflower with sweet & spicy chili sauce 12

BURGER SLIDERS
100% all natural beef, homemade office sauce, tomato jam, cheddar, served with fries 12

WINGS
(gf) choice of sweet & spicy bbq, buffalo sauce or angry sauce 12

CALAMARI
(gf) rice flour dusted flash fried calamari rings served with key lime tartar sauce & alta cucina sauce 15

COLOSSAL PRETZEL
hanging colossal pretzel, honey bacon butter, cheese fonduta 13

GO GREEN:

CAESAR SALAD
romaine hearts, parmesan, herb croutons, caesar dressing 10

CAPRESE
(gf) beefsteak tomato, mozzarella, fresh basil, salt & pepper, olive oil, balsamic glaze 14

HOUSE SALAD
chopped romaine, cherry tomatoes, red onion, oven baked bacon, cucumber, white balsamic dressing 11

Citrus Beet Salad
(gf) florida orange segments, onion, fresh mint, goat cheese, olive oil 14

ADD PROTEIN:
add grilled chicken 6, grilled shrimp 7, salmon 8, mahi mahi 8

MODERN BOWLS:

PROTEIN POWER BOWL
(gf) arugula, spinach, baby kale, red beets, quinoa, tomato, cucumber, goat cheese, raspberry vinaigrette with your choice of chicken

DAY BOAT GRILLED SALMON
(gf) spinach, strawberries, sunburst raisins, almonds, white balsamic vinaigrette 23

CHOPPED CHICKEN BOWL
(gf) all natural grilled chicken, chopped romaine, tomatoes, cucumber, red onion, bacon, avocado ranch 16

KETO BURGER BOWL
(gf) arugula, carrots, cucumber, cabbage, grilled onions, tomatoes, avocado, hemp seeds, tahini dressing 16

VEGETARIAN BUFFALO CHICKPEA
(gf) tomatoes, red onion, cucumber, romaine lettuce, micro cilantro, avocado, corn, blue cheese crumble, buffalo greek yogurt dressing 16

HANDHELDS:

THE OFFICE BURGER
100% all natural beef, aged white cheddar, office sauce, L.T.O.P., hand cut fries 17

CEO BURGER
100% all natural beef, tomato jam, bacon, gruyere, blue cheese, arugula, office sauce 19

MAHI MAHI SANDWICH
blackened mahi filet, cabbage salad, pico, jalapeño aioli 17

BEYOND BURGER
(gf) world's first plant based burger, aged white cheddar, L.T.O.P., office sauce, gluten free bun 18

VEGGIE BURGER
house-made organic quinoa & lentil patty, lettuce, tomato, onion confit, cheddar, office sauce 17

BUFFALO CHICKEN SANDWICH
crispy all natural chicken tossed in buffalo sauce, blue cheese, lettuce, tomato, onion, brioche, fries 16

HUCKLEBERRY BBQ SHORT RIB GRILLED CHEESE
slow braised short rib, smoked gouda, provolone, mozzarella, white cheddar, grilled brioche bread, sweet potato fries, marshmallow dipping sauce 17

Brunch

Available Saturday + Sunday 10am–3pm

BOTTOMLESS:

MIMOSAS
orange, grapefruit, watermelon 14

BELLINIS
mango, guava, pear, peach 15

BLOODY MARYS
House 14, Tito's Handmade Vodka 19,
Absolut 29, Grey Goose 39

MARGARITAS
House 16, Milagros 22, Don Julio Blanco
35, Xicaru Mezcal Reposado 29, Don
Julio 1942 142

ROSE
House 14, MiMi Cote de Provence 29

GO GREEN:

POWER SALAD
(gf) arugula, spinach, baby kale, red
beets, quinoa, tomato, cucumber, goat
cheese, raspberry vinaigrette 16

CAESAR
romaine hearts, parmesan, herb crou-
tons, caesar dressing 13

CHOPPED CHICKEN SALAD
all-natural grilled chicken, chopped
romaine, tomatoes, cucumbers, red
onion, bacon, avocado ranch 16

BRUNCH FAVORITES:

LEMON RICOTTA PANCAKES
home made blueberry jam, whipped
cream, mint 14

RISE & SHINE
two eggs any style, seasonal fresh fruit,
sausage, bacon, blueberry muffin, home
fries 14

THE J.B.
toasted bagel, smoked salmon, cream
cheese, capers, lettuce, tomato, red
onion, cucumber 16

BREAKFAST BURRITO
scrambled eggs, chorizo, yellow rice,
bean puree, cheese, lettuce, onions,
bell peppers, pico, home fries 15

OPEN GARDEN OMELET
(gf) mushrooms, sweet peppers, toma-
toes, arugula, mozzarella, avocado,
home fries 14

STEAK & EGGS
grilled skirt steak, home fries, fried
eggs, chimichurri 19

AVOCADO TOAST
toasted multigrain, smashed avocado,
brussel sprouts, pico, pistachio crum-
bles, balsamic glaze 14

ROSCOE'S BREAKFAST
fried chicken & waffles, sausage gravy,
bacon, poached eggs, hollandaise,
maple syrup, side salad, seasonal fruits
17

BREAKFAST ALL DAY BURGER
100% all natural beef, bacon, american
cheese, maple syrup, fried egg, hash
brown, grilled onions, ketchup 19

VERY BERRY FRENCH TOAST
fresh berries & jam, whipped cream 13

CLASSIC EGGS BENEDICT
poached eggs, english muffin, canadian
bacon, hollandaise 14

FARMERS MARKET BLT
fried eggs, avocado, aged cheddar,
served on Texas toast, jalapeño aioli,
home fries 15

BREAKFAST PARFAIT
greek yogurt, seasonal mix berries,
granola 10

LUNCH:

COLOSSAL PRETZEL
hanging colossal pretzel, bacon honey
butter, cheese sauce 13

CEO BURGER
100% all natural beef, homemade
tomato jam, bacon, blue cheese crum-
ble, gruyere cheese, arugula, office
sauce on a toasted brioche bun,
hand-cut fries, ketchup 19

CAULIFLOWER PIZZA
kale pesto, fresh mozzarella, portabello
mushrooms, artichoke, gouda cheese,
sun dried tomatoes 14

AHI TUNA CRUDO
wasabi, pickled ginger, jalapeño, avo-
cado, sesame seeds, ponzu sauce 14

THE OFFICE BURGER
100% all natural beef, aged white ched-
dar, office sauce, lettuce, tomato, onion,
pickle, idaho hand cut fries 17

FOUR CHEESE PEAR TORTELLONI
stuffed pasta with four cheeses,
poached pear, white true zabaglione 23

MAC + CHEESE BALLS
served with alta cucina tomato & white
cheddar dipping sauces 12

ANGRY CAULIFLOWER
(gf/v) crispy cauliflower with sweet &
spicy chili sauce 12

Sweets

Available during Dinner + Brunch

GIANT CHOCOLATE CAKE
serves 2–4 guests 24

CINNAMON DONUT HOLES
served with vanilla gelato 9

WARM BROWNIE SUNDAE 12
CREME BRULE CHEESECAKE 12

Happy Hour

Available daily from 3pm-7pm

CRAFT FOOD:

MAC + CHEESE BALLS
alta cucina sauce & white cheddar
dipping sauce 8

DUMPLINGS
chicken lemongrass dumplings, chili
teriyaki sauce 8

CALAMARI
(gf) rice flour dusted flash fried rings,
key lime tartar & alta cucina sauce 9

ANGRY CAULIFLOWER
(gf/v) crispy cauliflower, tossed in a
sweet & spicy chili sauce 8

MAHI TACOS
two grilled or blackened mahi tacos,
pico, avocado ranch, jalapeño, micro
cilantro 7

BURGER SLIDERS
all-natural beef slider, tomato jam,
gruyere, office sauce 4 ea.

COLOSSAL PRETZEL
hanging colossal pretzel, cheese
fonduta, honey bacon butter 10

CAESAR SALAD
romaine hearts, croutons,
parmesan cheese 6

BOWL OF PEI MUSSELS
red sauce or garlic butter white wine
sauce with ciabatta crostini 11

OFFICE CHEESEBURGER
all-natural beef, aged cheddar, L.T.O.P.,
office sauce, hand-cut fries, ketchup 12

FLATBREAD
chef's daily creation 8

PENNE KALE PESTO
olive oil, garlic, almonds, salt & pepper,
parmesan 8

SPICY SHRIMP
sautéed shrimp, crushed tomatoes,
garlic, shallots, chili flakes, crostini 9

FOUR CHEESE PEAR TORTELLONI
pasta rolled with four cheeses, poached
pears, white truffle zabaglione 12

CINNAMON DONUTS
served with vanilla gelato 6

WARM BROWNIE
vanilla gelato, whipped cream, wild
berries 6

CRAFT COCKTAILS:

MARGARITA
tequila, fresh lime juice, organic agave
nectar

FROSE
frozen rose wine cocktail

MOJITO
rum, lime juice, sweet gomme, mint

PINK SLIP
vodka, grapefruit juice, pomegranate,
organic agave nectar

OLD FASHIONED
bourbon, blue agave, house-made
orange bitters

BELLINI
brut, peach puree

SPIRITS:

house vodka
Tito's Handmade
Belvedere
House Gin
Gordon's
Hendrick's
house rum

Captain Morgan
Myers Dark
House Tequila
Jose Cuervo
Milagros
House Whiskey
Paddy Irish Whiskey
Jack Daniels

Fireball
Green Tea
Jagermeister
Screwball
Buttery Nipple
B.J.

HOUSE WINES:

sparkling
rose

pinot grigio
pinot noir
sauvignon blanc

merlot
chardonnay
cabernet

PREMIUM WINES:

Fascino
Santa Margarita
Barnett

Chateau St. Jean
Mimi
Meomi

Sterling
J. Lohr

BEER:

Coors Light
Trickster IPA
Corona
Shipyard
Presidente

Heineken
Cigar City
Office Lager
All Day IPA

UFO
Yuengling
Magic Hat #9
Bud Light
Seadog Blueberry

Drinks

Available daily.

CRAFT COCKTAILS:

COFFEE BREAK
espresso shot, double espresso vodka, Kahlua, liqueur, hazelnut liqueur, Baileys Irish cream

MONDAY BLUES
Smirnoff vodka, house-made blueberry gomme, fresh lemon

TGIF
muddled jalapeno, vodka, crushed cucumber, St. Germain elderflower liqueur, organic agave nectar

PINK SLIP
Belvedere vodka, fresh grapefruit juice, pomegranate liqueur, organic agave nectar

GIN CHRONIC
Hendrick's premium gin, Schweppes tonic water, CBD oil drops

COCONUT CLOUD
coconut rum, vanilla vodka, muddled mint, fresh pineapple, Coco Lopez, coconut flakes

RED STAPLER
Blue agave silver tequila, organic agave nectar, fresh lime, prickly pear puree

PATRON MARGARITA
Patron silver tequila, organic agave nectar, lime juice

OLD FASHIONED
Buffalo Trace bourbon whiskey, house-made Florida orange bitters, agave nectar, orange peel

CLASSIC COCKTAILS:

MAHATTAN
Knob Creek Rye, sweet vermouth, bitters

NEGRONI
sweet vermouth, Campari, Bombay Sapphire gin

FRENCH 75
Bombay Sapphire, simple, lemon, brut

MOJITO
rum, sugar, lime, mint

MARGARITA
tequila blanco, agave nectar, lime

MINT JULEP
Basil Hayden, simple, mint

MOSCOW MULE
vodka, ginger beer, fresh lime

WHISKEY SOUR
bourbon, fresh lemon, simple

VODKA MARTINI
Grey Goose, Dry Vermouth, olives

WHITE RUSSIAN
Kahlua, vodka, heavy cream

COSMOPOLITAN
citron vodka, Cointreau, cranberry

AVIATION
gin, lemon, simple syrup, crème de violette

PALOMA
tequila, lime, grapefruit, gomme, soda

APEROL SPRITZ
Aperol, prosecco, soda, orange slice

MOCKTAILS:

CROSSING THE T'S
a mixed fresh pineapple, guava, mint and lemon served in mason jar, that will boost your mood

DOTTING THE I'S
a crisp guilt free beverage combining muddled fresh cucumber, mint leaf, pear, fresh lime, served old fashion

BASIL BLUEBERRY MOCKJITO
crushed blueberry and basil leaf's, lime, simple syrup

SANGRIA BREAK
wild berries muddled mixed fresh orange, fresh pineapple, prickly pear puree, lemon, and cranberry with splash sprite

BOTTLED BEERS:

Chimay Blue
Corona
Redbridge
Coors Light
Guinness

St. Bernardus
Presidente
Budweiser
Cigary City Lager
Heineken

Shipyard Blood Orange
Miller Lite
Miller

DRAUGHT BEERS:

Office Lager
Sam Adams
Michelob Ultra
Brooklyn Lager
Corona Light
Kronenbourg
Bud Light
Stella Artois
Peroni
Yuengling
Model Especial
Mama's Pilsner
Dos Equis Lager
Kona Big Wave

Golden Money
Sierre Nevada
Fat Tire
Magic Hat #9
Bell's
Monk in the Trunk
Abita Purple Haze
Angry Orchard Rose
Seadog Blueberry
Ace Pineapple Cider
Modelo Negra
Maduro
Milk Stout
Racer 5

Lagunitas
A-10 Red IPA
Sculpin Grapefruit
Dog Fish 60 Min.
Jai Alai
All Day IPA
Wynwood Laces IPA
Blue Moon
Islamorada
Floridian
UFO White