



Mother's Day Brunch

Sunday, May 9th 2021 • 11am - 3pm

Small Plates

Coffee Pecan Sweet Roll old fashioned marmalade

Green Chili Heritage Bacon malt sorghum syrup, honey roasted peanuts

Lobster Deviled Eggs candied pork belly

FM Salad fl citrus, baby greens, pepitas, onion, goat cheese, island vinaigrette

Embered Onion Dip sea salt malt vinegar chips

Oysters lemongrass cocktail sauce, gin and tonic mignonette

Brunch

Eggs Benedict english muffin, city ham, poached cage free eggs, key lime hollandaise, spicy pickled okra, fried potatoes

Frittata egg, chorizo, manchego, gold potato, tomato, fm salad

Hash* fried potatoes, onion, brisket, southern style heirloom red peas, two runny eggs, garlicky crumb

Brunch Burger two grass smash patties, american cheese, sweet onion, pickle, heritage bacon, runny egg, buttermilk biscuit, durkee's sauce, fried potatoes

Honey Butter Fish on a Roll chef's daily catch, fm fish rub, heirloom tomato, little gem lettuce, potato roll, fried potatoes

Avocado Toast* grilled multigrain bread, smashed avocado, pickled sweet peppers, poached cage free eggs, goat cheese fondueta, pepper mash oil

Biscuits & Gravy two buttermilk biscuits, smoked sausage gravy, fried potatoes

Fruits of Paradise chia coconut overnight oats, passion fruit yogurt, seasonal tropical fruit, spiced granola

Sides

Heritage Bacon

Breakfast Sausage

Buttermilk Biscuit whipped sorghum butter, old fashioned marmalade

Toast whipped butter, chef's daily preserves

Sweets

Key Lime Pie whipped sweet cream, key lime zest

Chocolate Peanut Tart honey comb candy



*Times subject to change. Social distancing must be maintained. Masks are required when not seated. Must be 21 or older to order and consume alcohol. Please consume responsibly. *Contains (or may contain) raw or under cooked ingredients. Consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Parties of 6 or more are subject to a 18% service charge.*

