

15TH & VINE KITCHEN AND BAR

BRUNCH MENU

RAW BAR

 COBA CEVICHE*
leche de tigre, plantain chips

TUNA TARTARE & AVOCADO*
ponzu dressing, rice crackers

POACHED SHRIMP*
cocktail sauce

KUMOMOTO OYSTER*
mignonette sauce, horseradish

SALADS

WATERMELON & FETA SALAD
frisée, cucumber, Kalamata olives, flax seeds, basil 10

WEDGE SALAD
tomatoes, cucumbers, crispy bacon, blue cheese dressing, sunflower seeds 9

CAESAR SALAD
brioche croutons, parmesan snow 10

32

LARGE PLATES

SWEET SOY SPARE RIBS*
bbq glaze, choice of salad 16

JERK CHICKEN
choice of salad 15

 GRILLED MARINATED GULF SHRIMP
choice of salad 21

GRILLED ARGENTINA CHORIZO
aioli, ciabatta, choice of salad 13

LOBSTER MAC & CHEESE
creamy béchamel, toasted breadcrumbs 17

FRIED CHICKEN & WAFFLES
truffle honey, coleslaw 18

ANGUS BEEF BURGER*
cheddar, bacon, tomato, lettuce on a brioche bun 16

BLACKEND MAHI-MAHI BURGER
tartare sauce, sesame seed bun 16

BREAKFAST

AMERICAN BREAKFAST*
two eggs any style, choice of meat, potatoes 17

 TRADITIONAL EGGS BENEDICT*
house - made hollandaise, breakfast potatoes 16

SMOKED SALMON BAGEL*
cream cheese, tomato, red onion, capers 21

SPICY BLACK BEANS RANCHERO*
poached eggs, green tomatillo salsa, jack cheese 16

CREATE YOUR OWN OMELET
bell peppers, onions, asparagus, mushrooms, tomatoes, swiss or sharp cheddar cheese bacon, ham, turkey bacon 16

STEAK & EGG*
New York strip, two eggs any style, breakfast potatoes 32

SPECIAL OF THE DAY
ask our talents of our exciting special selection for today

DESSERTS

CHOCOLATE BROWNIE SANDWICH
hazelnut ice cream 9

RICE PUDDING
poached strawberries, cardamom, almonds 13

KEY LIME PIE 9


FREE FLOW

MIMOSA OR BLOODY MARY
with the purchase of any entrée 15

FREE FLOW BUBBLES
with the purchase of any entrée 25

18% service charge plus 7% Florida sales tax and 2% local tax will be added to the bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. There is risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmental sustainable, we will substitute appropriate alternative as necessary.