



BRUNCH MENU DESCRIPTIONS

Tropical Smoothies-Fresh Seasonal Fruit, Yogurt and Juice – It will be a daily special inquire with the bartender for the fruits of the day. 16 oz. \$4.95

Pastry of the Day-this will be a scone, muffin or some other sort of sweet pastry.
Kitchen will describe it at line up each morning \$3.50

Fresh Fruit Coupe- \$8.50

Steel Cut Oatmeal served w/ Brown Sugar, Raisins and Walnuts on the side \$8.50

House Made Tropical Granola

Oats, almonds, macadamia, pecans, coconut, green pumpkin seeds, millet, flax seeds mixed together and slow baked until crispy and light golden brown-served with mixed berries (strawberries, blueberries, raspberries & blackberries) Fresh Fruit, Yogurt or Milk 8.50

Pain Perdue

(Literally means “Lost Bread”) Cinnamon & Citrus Challah bread (a soft egg bread) French Toast with Fresh Berries -Thick cut Challah dipped in an egg batter with orange zest, brown sugar and cinnamon then pan fried and served cut in four overlapping triangles dusted with powdered sugar and berries sprinkled over them. Grade A Vermont maple syrup is served on the side. \$10.50

Belgian Waffle -Whole Grain Batter, Fresh berries (same as above) and Whipped Cream-This a thick, crispy waffle served with whipped cream and a sprinkling of berries. \$11.50

Farm Fresh Eggs - Served with Fresh Fruit, Small Green Salad or Hash Brown and Toast or Green Onion Roti

These are 3-egg scrambles (Open-face omelets) served in the following combinations, all priced @ \$13. Reasonable substitutions are available upon request.

Andouille Sausage (A SPICY CAJUN SMOKED SAUSAGE), Mushrooms (CRIMINI)and Peppers, Cheddar Cheese

Roast Chicken, Tomatoes, Green Chiles, Monterey Jack Cheese

Spinach, Caramelized Onions, Mushrooms (PORTABELLOS) and Smoked Gouda

SANDWICHES

Grilled Eggplant, Heirloom Tomato, Roasted Peppers & Goat Cheese, Basil Aioli, on Whole Grain 10
Eggplant is thinly sliced, grilled and stacked with Heirloom tomatoes, roasted red and yellow sweet peppers, fresh goat cheese and Basil *Aioli (*garlic mayonnaise).

Crispy Catfish with Creole Remoulade Romaine Lettuce, French Roll 12
5 oz. filet of catfish coated with rice and wheat flour, fried and topped with a spicy tartare sauce (mayo with capers, green onions, parsley, whole grain mustard, ketchup, worcestershire and house-made hot sauce

Hot Pressed Cuban Thinly Sliced Roasted Pork, Sweet Pickles, Mustard & Swiss Cheese 11
Classic Pannini sandwich (pressed in a double-sided grill) with brined, roasted and thin sliced pork loin (4 oz.) 2 slices of Swiss cheese, spicy mustard mayo.

Mini Skirts with Nice Buns Skirt Steak Sliders (3) Pearl’s Special Sauce and House Made Pickles 13

B.E.A.T (Hobbs Bacon, Fried Egg, Arugula and Heirloom Tomato 12
Roasted Garlic Aioli, Flatbread Bread- It’s a pizza slathered with the roasted garlic aioli, sliced heirloom tomatoes, 3 strips of locally made & all natural bacon and an egg in the middle. It’s garnished with Arugula seasoned with vinaigrette.

Entrees

Roast Chicken & Andouille Hash with Poached Eggs and Roasted Chile Sauce 14

Chicken, potatoes, peppers and onions cooked in a large patty shape topped with 2 eggs poached (or fried) Surrounded by a somewhat spicy red chile sauce made with New Mexican, Ancho and Chipotle chiles, tomatoes, onions and garlic. It is also topped with a hollandaise sauce (a warm Egg yolk & butter sauce) with roasted & chopped green poblano chiles mixed in.

Wood Oven Roasted Salmon, Curried Cauliflower “Couscous” & Ginger-Lime Butter 15

5 oz. salmon baked and set atop of Cauliflower grated into the shape of couscous and sautéed with sliced almonds, raisins and curry oil. It’s topped with a sot butter seasoned with lime, Serrano chiles and ginger

Mango Curried Chicken Breast Salad, Almonds, Red Grapes with Radicchio & Butter Lettuces 13

The dressing is a combination of curry aioli and mango chutney. The chicken breast is poached and then shredded in large pieces and tossed with the almonds, grapes and dressing then set in a bowl of the lettuce leaves and garnished with more chopped roasted almonds and sliced grapes.

Grilled Skirt Steak and Eggs Any Style, Trinidadian Pepper Sauce and Sweet Potato Fries 16

6 oz. of grilled skirt steak fanned over a pool of the sweet, tangy and spicy tomato-based pepper and tropical fruit sauce (mango, guava & papaya) and garnished with a mound of sweet potato fries.