

BRUNCH MENU



A curious cluster of pastel houses on stilts, stands proudly together on a sand bank, approximately one mile off the coast of the Cape Florida lighthouse. In the 1960's, this renegade city of whimsical buildings was comprised of social clubs, and dedicated solely to sunshine, salt water and fun. Complimentary drinks flowed for bikini-clad women, others chose to spend their time sunbaking on the nude deck, gambling illegally or using one of the available staterooms for various vice activities.

Fun loving Floridians were lured to travel over the crystal turquoise water of the Atlantic Ocean, seeking this unique destination to play, frolic and be free spirited. This mysterious local treasure of Miami is known as Stiltsville.

BAKERY

SUGAR DUSTED BEIGNETS | \$9
chicory coffee pudding

SWEET CORN SPOON BREAD | \$11
buttermilk cream & scallions
add butter poached lobster +\$13

HUMMINGBIRD WAFFLE | \$13
rum caramel, charred pineapple
pecans & mascarpone whip

KEY LIME PIE | \$9
toasted coconut, key lime custard
& whipped cream

STICKY MEYER LEMON CAKE | \$10
flourless lemon cake, strawberries & whipped cream

WARM BLUEBERRY PIE | \$12
cornmeal crust & lemon basil ice cream

BANANA CREAM PIE | \$10
in a jar, chocolate wafer & toffee sauce

EGG PLATES

PORK BELLY BACON & SWEET CORN PANCAKES | \$18
poached eggs, pickled green tomato chow chow
tomato jam & fresno chilies

BABY KALE & PIMENTO CHEESE OMELET | \$17
local farm eggs, house made pimento cheese
farmer Dave's baby kale & tomato jam

STEAK N' EGGS | \$38
NY strip, eggs your way, smoky plantain hash
& horseradish choron sauce

STILTSVILLE EGG BENEDICTS:
local farm eggs, house made english muffins
boggy bayou hollandaise & herb salad

BLUE CRAB CAKE | \$22

MEYER LEMON BUTTER POACHED LOBSTER | \$24

HOUSE MADE PORK BELLY BACON | \$19

SALADS

THE HAMMOCK SALAD | \$15
grapefruit, local hearts of palm, avocado
local tomatoes & butter crunch lettuce

HEIRLOOM TOMATOES & PIMENTO CHEESE CROQUETTE | \$15
boiled peanuts, pickled green tomatoes
& molasses vinegar

BUTTER LETTUCE & AVOCADO SALAD | \$14
grilled corn, cucumber ribbons
breakfast radish & buttermilk ranch

ADD:

SHRIMP | \$10

BLUE CRAB CAKE | \$10

MEYER LEMON BUTTER POACHED LOBSTER | \$13

GRILLED FISH | \$11

SNACKS & SMALL PLATES

LOCAL BLUE CRAB CAKES
1 FOR \$12 | 2 FOR \$20 | 3 FOR \$28
pickled kohlrabi & chayote slaw
horseradish remoulade sauce

SMOKED FISH DIP | \$10
cherry wood smoked local catch, house pickles
thyme & butter toasted saltines

GREEN EGGS & HAM | \$7
green deviled eggs
crispy country ham & pickles

**SOUR ORANGE & YELLOW TAIL
SNAPPER CEVICHE | \$15**
chilled watermelon, sour orange
mignonette & celery

CHEF LOUIE'S ROYAL RED SHRIMP COCKTAIL
1/2 POUND \$17 | 1 POUND \$30
classic shrimp cocktail & creamy louie sauce
butter, lettuce egg white & pickles

BRUNCH PLATES

OYSTER PO BOY | \$16
Crispy buttermilk fried apalachicola oysters
french baguette, house made pickles, slaw

SHRIMP N' GRITS | \$27
stone ground grits, creole sausage
melted tomatoes, sweet peas & shrimp butter

SURF N' TURF BURGER | \$36
butter poached lobster, grilled beef burger
black garlic, baby local kale & horseradish remoulade

BAYLEAF & CITRUS CRUSTED FRIED CHICKEN
HALF BIRD \$22 | WHOLE BIRD \$39
watermelon pickle salad
& Stiltsville hot sauce

BIG FISH FOR 2

CRISPY WHOLE SNAPPER | MARKET
lemon basil salsa verde & key lime dusted

SIDES

\$8 EACH

CHILLED WATERMELON & PICKLES

STONE GROUND LOCAL GRITS WITH GRILLED SWEET CORN

LOCAL FARM EGGS ANY WAY

RUM GLAZED PINEAPPLE RINGS

HOUSE MADE PORK BELLY BACON

CHILLED KOHLRABI & CHAYOTE WITH CRISP SNAP PEAS

FINGERLING POTATO TOSTONES WITH BLACK GARLIC AIOLI