

# 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 | \$10**  
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

## 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 & BABY KALE SALAD | \$15**  
boiled peanuts, pickled green tomatoes  
& molasses vinegar

**BUTTER LETTUCE & AVOCADO SALAD | \$13**  
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

**SMOKED FISH DIP | \$9**  
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

**PEEL 'N' EAT ROYAL RED SHRIMP**  
boggy bayou aioli & Stiltsville cocktail sauce  
1/2 POUND | \$16 or 1 POUND | \$28

## BRUNCH PLATES

**SHRIMP N' GRITS | \$26**  
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**

**SMOKY PLANTAIN HASH  
BACON & GARLIC SOFRITO**

**FINGERLING POTATO TOSTONES  
WITH BLACK GARLIC AIOLI**