

BREAKFAST



Prelude

Overture Continental • 12

Fresh baked croissant, danish or muffin, seasonal fruit, cereal or oatmeal, coffee & juice

Mixed Berry Parfait • 9

Vanilla Greek yogurt, house made coconut granola, fresh berries, cashew rice crispy treat

Sarasota Steel Cut Oatmeal • 8

McCann's Irish oats, caramelized pineapple compote, tropical honey

Cage-Free Eggs

Two Eggs Any Style • 12

Overture home fries, toast, choice of bacon, sausage, or ham

Design An Omelet • 14

Choose from whole eggs or egg whites. Add up to four ingredients: ham, bacon, sausage, peppers, mushrooms, onions, asparagus, spinach, tomatoes, cheddar, Swiss provolone or goat cheese.

+ Served with Overture home fries & toast. +

Signature

Traditional Eggs Benedict • 18

Two poached eggs & Canadian bacon over toasted Wolferman's English muffin, hollandaise sauce, grilled asparagus

Chicken & Waffles • 18

Southern fried chicken, Belgian waffle, bacon, sriracha, Vermont maple syrup

Egg White Frittata • 15

Spinach, asparagus, oven dried tomatoes, mushrooms, goat cheese, avocado toast

Corned Beef Hash • 15

Poached egg, Boar's Head sharp cheddar & scallions with Wolferman's English muffin

Sweet

All American Pancakes • 12

Choose from blueberry, banana, or chocolate chip, Vermont maple syrup

Brioche French Toast • 12

Caramelized banana, whipped cream

Belgian Waffle • 15

Sweetened mascarpone cheese, coconut, blackberry-strawberry-mango salsa

Skillets

All skillets are served with a choice of two eggs any style & toast

Farmhouse • 14

Bacon, sausage, ham, peppers, mushrooms, onions, cheddar cheese over our Signature home fries

Siesta • 12

Chorizo, onions, peppers, cheddar-jack cheese, topped with fire roasted salsa, guacamole and tortilla strips

Chicken & Biscuit • 18

Southern fried chicken, buttermilk biscuit, sausage gravy

Sides

Wood Smoked Bacon • 5

Pork or Chicken Sausage • 5

Muffin, Danish, Croissant or Toast • 4

Overture Home Fries • 5

James Beard's Hash Browns • 5

Fresh Fruit & Berries • 10

Honey lime yogurt dip



LUNCH



Prefude

Shrimp "Cocktail" • 14

Horseradish-tomato foam

Deviled Eggs • 10

Candied bacon, sweet pickle, thyme

Smoked Tomato Tartare • 12

Capers, shallots, Dijon mustard, chives. Toast points

Crispy Fried Brussel Sprouts • 9

Sriracha agave

Blistered Shishito Peppers • 9

Sesame, soy, miso butter

Jumbo Lump Crab Cake • 18

Apple celery slaw, green apple puree

Charcuterie Palette • 24

Domestic artisan cheese & cured meats, preserved fruits & nuts

Interlude

Add grilled chicken \$4, steak \$6, grouper \$8, shrimp \$7

Roasted Squash Soup, Vegan • 9

Creamy Tomato Soup • 9

Roasted tomato & garlic, balsamic syrup

Overture Salad • 9

Baby lettuce, strawberries, candied pecans, feta cheese, poppy seed dressing

Chopped Romaine Salad • 12

Avocado, tomato, bacon, corn, chick peas, goat cheese, sunflower seeds, garlic dressing

Red Quinoa & Greens • 12

Fresh mozzarella, avocado, almonds, dried blueberries, pomegranate- blueberry dressing

Pulled Chicken & Cranberry • 15

Mixed greens, port soaked cranberries, wild rice, toasted almonds, crispy won tons. English mustard & maple vinaigrette.

Burrata Cheese • 14

Heirloom tomatoes, balsamic glaze, pesto, fried basil

Handheld

All handhelds are served with a choice of hand-cut fries, house-made chips, or sweet potato tots

Blackened Grouper Sandwich • 18

Chipotle aioli, lettuce, tomato, onion, brioche bun

Seasonal Vegetable Wrap • 14

Spinach tortilla, hummus, vegetables & lentils. Harissa dipping sauce.

Chicken Club • 14

Provolone, bacon, avocado, lettuce, cured tomato, basil aioli, ciabatta bun

Triple Grind Burger • 18

House-made beer cheese, caramelized onion, shredded lettuce, bacon mayo & tomato. Hand-cut fries

Cubano • 15

Pork, ham, turkey, swiss, pepper jack, sliced pickle, grain mustard spread, Cuban bread, plantain chips

Composition

Fish & Chips • 18

Beer battered catch, creole sauce, waffle cone, hand-cut fries

Grilled Mahi-Mahi Tacos • 16

Sriracha slaw, guacamole, pickled chilies, cilantro, lime-crema

Sweet Potato Ravioli • 16

Lemon brown butter, fried sage, pecorino & pepitas.

Steak & Frites • 20

Skirt steak, black-garlic butter, crispy shallots, hand-cut truffle frites

Crispy Skin Salmon • 18

Coriander rub, red quinoa, braised chard, chipotle creme fraiche



DINNER



Prelude

Roasted Squash Soup, Vegan 9

Creamy Tomato Soup 9

Roasted tomato & garlic, balsamic syrup

Charcuterie Palette 24

Domestic artisan cheese & cured meats, preserved fruits & nuts

Fried Calamari Strips 12

Buttermilk soaked and fried. Lemon caper butter & cocktail sauce

Blistered Shishito Peppers 9

Sesame, soy, miso butter

Crispy Fried Brussel Sprouts 9

Sriracha agave

Smoked Tomato Tartare 12

Capers, shallots, Dijon mustard, chives. Toast points

Deviled Eggs 10

Candied bacon, sweet pickle, thyme

Jumbo Lump Crab Cake 18

Apple celery slaw, green apple puree

Shrimp "Cocktail" 14

Horseradish-tomato foam

Interlude

Add grilled chicken \$4, steak \$6, grouper \$8, shrimp \$7

Overture Salad 9

Baby lettuce, strawberries, candied pecans, feta cheese, poppy seed dressing

Chopped Romaine Salad 12

Avocado, Tomato, Bacon, Corn, Chick Peas, Goat Cheese, Sunflower seeds and garlic dressing

Roasted & Raw Beet Salad 12

Yellow, red & candy striped beets, goat cheese, walnuts, maple balsamic vinaigrette

Burrata Cheese 14

Heirloom tomatoes, balsamic glaze, pesto, fried basil

Composition

Steak & Frites 29

Skirt steak, black-garlic butter, crispy onions, truffle frites

Sweet Potato Ravioli 16

Lemon brown butter, fried sage, pecorino & pepitas.

Simply Roasted Chicken 24

Herb potatoes, braised carrots, pan sauce with rosemary.

Grilled Filet 34

Foie Butter, Robuchon Potatoes & Asparagus

Roasted Eggplant 24

Seasonal roasted vegetables, mozzarella, tomato jam

Crispy Skin Salmon 26

Coriander rub, quinoa, braised greens, chipotle creme fraiche

Grilled Pork Chop 28

Goat cheese smashed potatoes, cucumber & green tomato relish.

Pan Seared Scallops 32

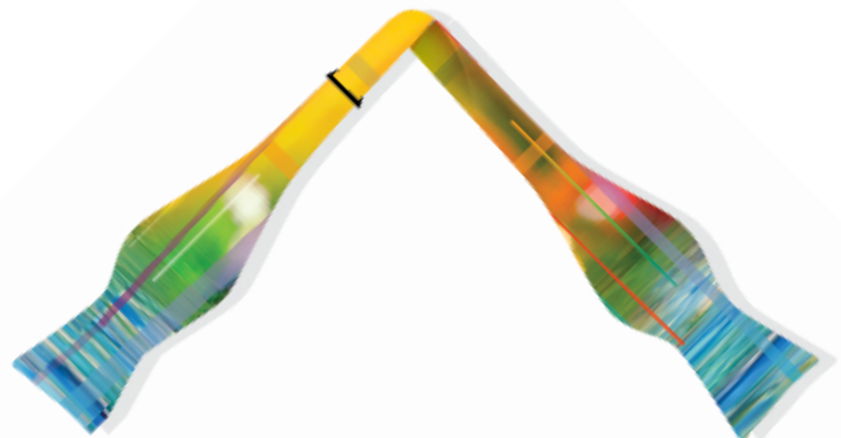
Vegetable risotto, lemon saffron beurre blanc

Triple Grind Burger 18

House-made beer cheese, caramelized onion, shredded lettuce, bacon mayo & tomato. Hand-cut fries

Florida Baked Grouper 32

Tomatoes, onion, zucchini, red & green pepper, short grain saffron rice.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERT



Encore

Blueberry Buckle

Crème anglaise

Butterscotch Pot de crème

Grand Marnier whipped cream, ginger snaps

Flourless Chocolate Torte

Rich deep chocolate cake, chocolate macaroon

Key Lime Pie

Granola-graham crust, key lime curd, whipped cream, key lime zest & toasted coconut garnish

Bourbon Apple Cobbler

Fire roasted apples, cinnamon brown sugar streusel, vanilla ice cream, candied bacon

Ice Cream Sundae

Haagen Dazs ice cream, Michigan cherry sauce, candied peanuts, crispy waffle cone

Cheesecake Brulee

Crisp sugar crust, fresh berries, fruit coulis

Banana Foster Bread Pudding

caramelized rum sauce

Libations

Chocolate Martini 12

Crème Brulee Martini 12

White Russian 12

Brandy Alexander 12

Courvoisier VS Cognac 12

Courvoisier VSOP Cognac 16

Courvoisier XO Cognac 40

Graham's Six Grapes Port 12

Graham's 1994 VTG Port 36

Sandeman 30 yr. Tawny 30

