

DOUBLE DOUBLE

SERVED WITH YOUR CHOICE OF COFFEE, TEA OR JUICE

YOGURT PARFAIT • \$15

Greek yogurt, macerated berries, house-made granola, served with today's freshly baked muffin

V STEEL-CUT OATMEAL • \$15

served with market fruit, brown sugar, raisins

EGG SCRAMBLE • \$15

ham, potatoes with a side of toast

FULL COURT PRESS

SERVED WITH YOUR CHOICE OF TOAST

GF EGGS YOUR WAY* • \$19

two cage-free eggs, your choice of applewood-smoked bacon turkey links or grilled ham, breakfast potatoes

GF OMELET • \$21

three cage-free eggs, served with breakfast potatoes

CHOOSE ONE: swiss, mozzarella, feta, cheddar

CHOOSE THREE: roasted peppers, spinach, asparagus, mushrooms, melted onions, tomatoes, ham, pork sausage, applewood-smoked bacon

GF EGG WHITE FRITTATA • \$20

feta, roasted mushrooms, heirloom tomato, avocado, fruit salad

FULL BREAKFAST BUFFET AVAILABLE

SPECIAL TEAMS

GF HOUSE-MADE CORNED BEEF HASH* • \$19

brined & braised corned beef, Yukon Gold potato, thyme, two eggs your way

EGG SAMMY* • \$19

two over-easy eggs, grilled ham, avocado, everything bagel seasoning, tomato, special sauce, brioche bun

TAILGATE

SUNSHINE MARGARITA • \$16

Casamigos tequila, lime, passionfruit, agave

CHIP IN MIMOSA • \$14

Riondo prosecco with your choice of orange, strawberry, or peach

BLOODY MARY • \$14

Tito's Handmade vodka, tomato, spicy bitters

FASTBREAK DRIVER • \$14

Absolut vodka, peach, orange, lemon-lime

GF INDICATES A GLUTEN-FRIENDLY MENU ITEM

V INDICATES A VEGAN MENU ITEM

ITEMS MAY NOT MEET THE DEFINITION OF "GLUTEN FREE" AS PRODUCTS CONTAINING GLUTEN ARE PREPARED IN OUR KITCHEN. PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC GRATUITY OF 20% ADDED TO THEIR CHECK. 8/24

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BATTER UP

BUTTERMILK PANCAKES • \$18

macerated berries, maple bourbon syrup, whipped butter, choice of applewood-smoked bacon or sausage

BELGIAN WAFFLE • \$18

macerated berries, maple butter, choice of applewood-smoked bacon or sausage

PRESS BOX

V AVOCADO TOAST • \$17

multigrain bread, crushed avocado, heirloom tomato, cucumber, radish, everything bagel seasoning

ADD POACHED EGGS* • \$5

GF MARKET FRUIT • \$8

served with key lime yogurt dipping sauce

GREEK YOGURT PARFAIT • \$12

fresh seasonal berry compote, local honey, mint, homemade granola

SMOKED SALMON & BAGEL* • \$15

cream cheese, capers, pickled red onion, tomato, hard-boiled egg, arugula, sesame bagel

BREAKFAST CEREALS AND MILK • \$7

choice of Bran Flakes, Cheerio's, Shredded Wheat, Fruit Loops, choice of milk

ADD BANANA • \$2.50

ADD BERRIES • \$2.50

OFF SIDES

GF APPLEWOOD-SMOKED BACON • \$5

GF PORK SAUSAGE LINKS • \$5

GF TURKEY-SAGE SAUSAGE LINKS • \$5

GF GRILLED HAM STEAK • \$5

TOASTED SESAME BAGEL & CREAM CHEESE • \$4

TOAST • \$3

choice of whole wheat, white, sourdough, rye, or english muffin

REFRESHMENTS

BREWED REGULAR AND DECAFFEINATED COFFEE • \$4

CAPPUCCINO • \$5.50

ESPRESSO • \$5

TEA LEAVES HOT TEA • \$4

English breakfast, Earl Grey lavender, green, oolong, peppermint, chamomile

FLORIDA'S CHOICE ORANGE JUICE • \$7

GRAPEFRUIT, APPLE, CRANBERRY, TOMATO JUICE • \$5

MILK • \$3

regular, 2%, skim, chocolate milk, almond, oat or soy

ACQUA PANNA 750ML • \$10

S. PELLEGRINO MINERAL WATER 750ML • \$10

COKE, DIET COKE, SPRITE, GINGER ALE, ROOT BEER • \$4.50

RED BULL & SUGARFREE RED BULL 8.4 OZ • \$8

UNSWEETENED ICED TEA WITH LEMON • \$6