

Raw Bar

today's oyster selection mignonette

1/2 dozen 18 dozen 36

snapper ceviche citrus, avocado, cucumber, red onion, cilantro 13

chilled shrimp old bay aioli & lemon 13

king crab green sambal PA

seafood tower sm 41 lg 81

Savory

butter lettuce salad orange, hazelnuts, avocado, shallot-hazelnut vinaigrette 8 ve

white yam latkes creme fraiche, curried apple chutney 8

wood roasted double yolk gruyere, chives, crostini 8 vg

dutch baby oyster mushroom, asparagus, brown butter 9 vg

charred broccoli buttermilk, cured egg yolk, crispy garlic 8 vg

chilaquiles salsa roja, green sambal, ohio egg, queso fresco, cilantro 9 vg

kimchi benedict english muffin, poached egg, crispy pork belly, kimchi hollandaise 8

shrimp & grits anson mills grits, chorizo, tomato, greens 12 gf

pork belly katsu sando fluffy egg, lettuce, kewpie mayo 10

crispy rice cake chorizo, florida rock shrimp, chile aioli, egg 11

breakfast pizza bacon, charred scallion, fontina, chile flakes, egg 15

steak & egg grilled Certified Angus Beef, chermoula 14 gf

short rib hash asparagus, yukon gold potatoes, green sambal, egg 11 gf

strata eggplant, harissa, parmesan, mushroom, chives 8 vg

avocado toast radish, red onion, cilantro, lime 9 add poached egg 2 vg

pozole smoked mushrooms, cilantro, radish, onion, farm egg yolk 8

biscuit & gravy lamb sausage gravy, peppers, onion, thyme 8

Sweets

oatmeal brown butter pancake maple syrup 7 vg

zeppole whipped ricotta, orange zest 7 vg

dulce de leche flan soft cream 6 vg

greek yogurt strawberry chia jam & granola 5 vg

vanilla bean french toast rhubarb compote 8 vg

rittman farm apple hand pie 6 vg

overnight oats pistachio, apricots 7 ve

Breads & Things

egg any style 2 gf

crispy potatoes aioli, pecorino 6 vg

house smoked bacon 6 gf

breakfast sausage 4 gf

housemade biscuit strawberry chia jam & butter 4

english muffin maple cream 3

toasted sourdough whipped butter & sea salt 3

Snacks

classic deviled eggs 6 ve, gf

marinated olives 6 ve, gf

falafel tahini sauce & pickled onions 7 ve, gf

old country" liverwurst toast

red onion, iceberg, mustard 7

crispy hominy chile & lime 7 ve, gf

crispy pig ears chile & lime 8 gf

thick cut potato chips pan fried onion dip 8 ve, gf

kimchi peanuts 6

B



know what you're eating
VG vegetarian VE vegan GF gluten-free

Specialty Soft Drinks

Cherry-Rosemary ° Ginger Mint	4.00
Fresh Lemonade ° Fever Tree Ginger Beer	
Coke ° Diet Coke ° Sprite ° Ginger Ale	3.00

Brunch Cocktails

Classic Bloody Mary 8
vodka, housemade bloody mary mix

Kimchi Bloody Mary 10
vodka, kimchi, shrimp

Classic Margarita 10
tequila, lime

Miami Iced 11
rye, cold brew coffee, condensed milk

Miller's Breakfast 10
gin, earl grey

Eastside of 77 12
gin, lemon, honey, Jackie O's Perpetum, mint

Draft Beer

Bent Ladder Old Orchard Cider 9
Stone IPA 7

Hoof Hearted Roller Blabe (Double IPA) 9

Jackie O's Chomolungma (American Brown) 6

Bottles & Cans

Krombacher Pils 9

Weinstehephener (Hefeweissen) 10

Jackie O's Perpetum (Berliner Weisse) 14

Boulevard Shake (Porter) 9

Boulevard Tank 7 (Saison) 12

Sunday Morning Special

pick any draft as a beer back for a bloody mary add 2

Wine

	glass	carafe	bottle
Sparkling			
Champagne Collet, Aÿ, Champagne, France NV	19		76
Sparkling Roederer Estate, Anderson Valley, California NV	15		60
Sparkling Rosé Domaine Collin, Crémant de Limoux, France NV	13		52
White			
Grüner Veltliner Diwald "Grossriedenthaler Loss" Wagram, Austria 2017	12	24	48
Riesling Pewsey Vale, Eden Valley, Australia 2018	12	24	48
Viognier blend Terra d'Oro, Clarksburg, California 2018	8	16	32
Chenin Blanc Couly-Dutheil "Les Chanteaux" Chinon, France 2015	14	28	56
Sauvignon Blanc Paul Thomas, "Les Comtesses" Sancerre, France 2017	16	32	64
Chardonnay Mount Eden, Edna Valley, California 2016	15	30	60
Rosé			
Grenache blend Bonny Doon "Vin Gris de Cigare" Central Coast, California 2018	9	18	36
Grenache blend Domaine Ott "By.Ott" Provence, France 2018	14	28	56
Red			
Pinot Noir J. Christopher "J.J" Willamette Valley, Oregon 2014	16	32	64
Gamay Raphaël Chopin "La Savoye" Beaujolais, France 2017	13	26	52
Cinsault blend A.A. Badenhorst "Secateurs" Swartland, South Africa 2016	9	18	36
Syrah blend Jean-Louis Chave "Mon Coeur" Côtes-du-Rhône, France 2016	14	28	56
Cabernet Sauvignon Banshee, Paso Robles California 2016	15	30	60
Tempranillo Triton "Old Vines", Toro, Spain 2016	12	24	48

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