

BRAVA!

BRUNCH

STARTERS

Sherry Studded Lobster Bisque chives	12
Shrimp Cocktail poached gulf prawns, petite vegetables, cocktail sauce	16
Grilled Baby Gem Caesar caesar dressing, parmesan cheese, buttered panko, oven dried tomatoes, black olive crumble	15

ENTRÉES

Risotto "Cacio e Pepe" meyer lemon, aged asiago, italian parsley Add Shrimp +12	20
Pan Seared Chicken cauliflower purée, roasted cauliflower, sautéed spinach, thyme jus	26
Pan Seared Atlantic Salmon tomato beurre blanc, asparagus, yucca purée	32
Steak Frites béarnaise, parmesan pommes frites	29
White Bean Ragu maitake mushrooms, baby kale, basil oil Add Shrimp +12	20

DESSERTS

Baked Alaska strawberry, vanilla & pistachio ice creams, vanilla chiffon cake, toasted Italian meringue, crème anglaise	15
Floating Island mango meringue, passion white chocolate sauce, fresh berries	15
Crème Brulée brigadeiro, grand marnier orange	12

Beet Carpaccio arugula, oranges, celery, pistachios, feta, citrus vin, rye croutons	15
Fall Salad baby kale, spinach, gem, walnut dukka, dried cranberries, pear, blue cheese, sherry vinaigrette	15
*Add Shrimp To Any Salad +12	

Bagels & Lox smoked salmon, cream cheese, capers	24
Smoked Salmon Benedict latkes, hollandaise, watercress	24
Mushroom Quiche baby heirloom tomato	24
Brioche French Toast citrus, maple syrup, fresh berries, whipped cream, powdered sugar	20

House-Made Girl Scout Cookies lemon shortbread, do-si-dos, coconut macaroon	14
Raspberry Sorbet mint	12

SNACKS

Warm Cheese Gougères	6
Citrus & Rosemary Roasted Olives marcona almonds	9
Heirloom Vegetable Crudités sea salt seasoned baby vegetables, green goddess	12
Eggs Dijon hard boiled eggs, dijon aioli, frisée, espelette	10
Rosemary & Parmesan Kettle Chips green goddess chips	9

SIDE DISHES

Grilled Lemon Asparagus	10
Sautéed Garlic Spinach	10
Crème Fraiche Yucca Aligot	10
Wild Mushrooms	12
Pommes Frites parmesan, truffle, green goddess dip	12

COCKTAILS

BRAVA! Mimosa & Seasonal Bellini crémant sparkling wine, orange & seasonal nectar	15
BRAVA! Bloody Mary grey goose vodka, homemade bloody mary mix, vegetable & shrimp cocktail	18
Cool As Cucumber Margarita cazadores tequila, st. germain, lime juice, pineapple juice, cucumber, tajin rim	18
BRAVA! Sangria our version of white sangria with a miami touch of bacardi rum and tropical fruits	18
Classic Red Sangria red wine, brandy, homemade syrup, seasonal fruits choice of vodka, house made bloody mary mix, freshly grated horseradish, pickled vegetables	15

Consuming raw or undercooked foods may increase your risk of foodborne illness. An 18% gratuity will be added to parties of 6 or more.