



Eat Drink Discover

## BRUNCH STARTERS

**Yucca Fries (VG) 11**  
Red Chile Curry Aioli

**Truffle Sidewinders (GF) 12**  
Asiago, Black Pepper, Fines Herbes, Roasted Garlic Aioli

**Florida Avocado Toast\* 13**  
Grilled Artisan Bread, Breakfast Radish, Frisée, Pickled Red Onion, Espelette Georgia EVOO  
add Egg 3

**Greek Yogurt Bowl (VG) 12**  
Sunflower Seed Granola, Tropical Fruits, Toasted Coconut, Tupelo Honey

**Shrimp & Congaree Penn Grits 16**  
Tasso Butter Sauce, Fresno Chili Pickle, Cheddar Curds

**Ancient Grain Salad (V) 14**  
Quinoa, Farro, Hearts of Palm, Cucumber, Roasted Peppers, Toasted Macadamias, Pickled Red Onion, Mojo-Dijon Vinaigrette

**The Caesar 13**  
Roma Crunch Leaves, Everything Croutons, Asiago, White Anchovies, Heirloom Tomatoes, Garlicky Dressing

**Island Conch Fritters 16**  
Caramelized Pineapple-Harissa Aioli

**Charcuterie 16**  
Cured Meats, Citrus Marinated Olives, Whole Mustard, Grilled Crostini

**Artisanal Cheeses 12**  
Pickled Munchies, Citrus Marinated Olives, Seasonal Jam, Marcona Almonds, Grilled Crostini

**CJ's Smokin' Wings 15**  
Full Wings, Asher Blue Cheese Sauce or Jalapeño Ranch, Pickled Carrots, Celery  
Choice of sauce: Chipotle Mezcal BBQ Sauce | Memphis Dry Rub | Sticky Asian Sauce

## HANDHELDS

Choice of Sidewinder Fries or Simple Salad

**Breakfast Bagel\* 16**  
Applewood Bacon, Fried Egg, Grafton Cheddar, Breakfast Potatoes, Asiago Bagel

**El Churrasco Burrito 18**  
Roasted Mojo Pork, Scrambled Eggs, Roasted Peppers, Onions, Black Beans, Cotija & White Cheddar Blend, Smoky Chimichurri

**The Wagyu Burger\* 22**  
SRF Beef, Grafton Truffle Cheddar, Bacon-Vidalia Onion Jam, Heirloom Tomato, Roasted Garlic Aioli, Kaiser Potato Bun

**BLAT! 18**  
Hand Cut Slab Bacon, Bib Lettuce, Florida Avocado, Tomato, Grilled Artisan Bread

**El Cubano 20**  
Mojo Roasted Pork, Capicola, Gruyere, Dill Pickled, Dijon Aioli, Cuban Hoagie

**V – Vegan    VG – Vegetarian    GF– Gluten Free**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% Gratuity will be added to parties of 8 or more.

THE LANDING  
ROOFTOP

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BRUNCH  
ENTREES

Southern Fried Chicken & Waffles 23

Calabrian Chili Bourbon Honey, Whipped Butter

Eggs Benedict\* 21

Roasted Nueske Pork Loin, Poached Eggs, English Muffin, Hollandaise, Crispy Hashbrowns

Smoked Salmon Benedict\* 23

Toasted Brioche, Asparagus, Dill Hollandaise, Caviar, Crispy Hashbrowns

Peaches & Cream Pancakes (VG) 17

Peach Jam, Cream Cheese Frosting, Vanilla Scented Maple Syrup, Chocolate Turtle Crumble

Huevos Rancheros\* 19

Fried Eggs, Chorizo, Black Beans, Roasted Tomatillo Salsa, Lime Crema, Cotija Cheese, Crispy Tortilla

Cannoli French Toast Sticks 17

Amaretto Whipped Ricotta, Dark Chocolate, Candied Pistachios, Fresh Berries

Open Faced Omelet\* 18

Baby Heirloom Tomatoes, Wild Mushrooms, Vidalia Onion, Spinach, Lil Moo Cheese, Breakfast Potatoes, Grilled Artisan Bread

The Landing Breakfast\* 17

Two Eggs Your Way, Breakfast Potatoes, Grilled Artisan Bread  
Choice of Applewood Bacon, Chicken Sausage or Pork Sausage

Biscuits & Gravy 16

Red Harissa, Chicken Sausage Gravy, Apricot Chutney

Gochujang Grilled Skirt Steak 23

Red Pepper Rub, Soba Noodle Salad, Shoyu Ponzu Dressing, Seasonal Vegetables, Sesame Seeds, Shrimp Crackers

SPECIALTY COFFEES, TEAS & SODAS

ASK ABOUT OUR FLAVORED SYRUPS

Americano	\$5	Cappuccino	\$6	Coffee	\$5
Espresso	\$4	Double Cappuccino	\$8	Iced Coffee	\$6
Double Espresso	\$6	Latte	\$6	Flat White	\$6
Assorted Hot Teas	\$5	Hot Chocolate	\$4	Coke Products	\$5

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