

THE LANDING ROOFTOP

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.

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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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