



407-902-6079

chefdave@mrgrassfed.com

<https://mrgrassfed.com/>

Brunch In Florida

Appetizers

Citrus Avocado Toast - Fresh, locally sourced avocado spread on artisan sourdough, topped with Florida citrus segments, microgreens, and a drizzle of local honey.

Crab Cake Benedict - A Southern twist on the classic, featuring Florida crab cakes atop a toasted English muffin, poached eggs, and draped with a key lime hollandaise.

Fried Green Tomato Caprese - Thick slices of Florida green tomatoes, fried and layered with fresh mozzarella, local basil, and drizzled with a balsamic reduction.

Gulf Shrimp Cocktail - Chilled, wild-caught Florida shrimp served with a spicy remoulade sauce and a classic cocktail sauce.

Salads

Strawberry Spinach Salad - Fresh Florida strawberries, baby spinach, goat cheese, and candied pecans, tossed in a citrus vinaigrette.

Watermelon and Feta Salad - Sweet Florida watermelon, crumbled feta, mint, and arugula, dressed with a lime and olive oil dressing.



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Tropical Fruit Salad - A mix of mango, papaya, and pineapple from Florida's orchards, served with a side of citrus-mint yogurt for dipping.

Main Courses

Savory Croissant French Toast - Croissants soaked in an herbed egg mixture, pan-fried until golden, and served with a side of citrus-infused whipped cream and fresh berries.

Crab and Asparagus Quiche - A flaky pastry crust filled with a creamy egg custard, lump crab meat, and tender asparagus tips.

Florida Lobster Benedict - Succulent lobster from Florida's waters, served on a toasted croissant with poached eggs and a saffron-infused hollandaise.

Chicken and Waffles - Crispy, buttermilk-brined Florida chicken served atop a fluffy waffle, drizzled with spicy maple syrup.

Steak and Eggs - Grass-fed Florida beef steak, grilled and served with farm-fresh eggs any style, and a side of roasted sweet potatoes.

Shrimp and Grits - Creamy stone-ground grits topped with sautéed Florida shrimp, chorizo, and a spicy tomato gravy.



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Sides

Cheese Grits - Creamy grits cooked with a blend of local cheeses.

Bacon and Corn Hash - Crispy bacon from pasture-raised pigs, mixed with roasted Florida sweet corn, bell peppers, and onions.

Biscuits with Guava Butter - Flaky Southern biscuits served with a sweet and tangy guava butter, celebrating one of Florida's favorite fruits.

Tropical Fruit Mimosas - A selection of mimosas featuring fresh Florida orange, grapefruit, and mango juices.

Desserts

Key Lime Pie - The quintessential Florida dessert, featuring a graham cracker crust, creamy key lime filling, and a whipped cream topping.

Coconut Bread Pudding - A rich, custard-soaked bread pudding with toasted coconut and rum-soaked raisins, served with a vanilla bean sauce.

Mango Sorbet - A refreshing palate cleanser made from ripe Florida mangoes.

Berry Cobbler - A mix of Florida-grown berries baked under a crispy, buttery topping, served warm with vanilla ice cream.