



SOUTHERN CYPRESS BISTRO

FRESH, CLEAN, FARM-TO-TABLE

BREAKFAST SPECIALTIES

GRIDDLE

served with two breakfast sides

PANCAKES 12

served with butter & maple syrup

DELUXE PANCAKES 18

coconut creme - bananas foster

BUTTERMILK WAFFLE 16

served with butter & maple syrup

DELUXE WAFFLE 18

coconut creme - bananas foster

FRENCH TOAST 16

served with butter & maple syrup

FARMHOUSE FRENCH 18

TOAST

served with seasonal backyard berry sauce

DELUXE FRENCH TOAST 18

coconut creme - bananas foster

BREAKFAST SIDES

candied bacon - potato hash - sliced ham
sausage patties - chorizo - cheese grits
heirloom tomatoes - two eggs your way

A LA CARTE

CHOICE OF TOAST 2 SAUSAGE 3.5

CANDIED BACON 3.5 PANCAKE 5

REGULAR BACON 3.5 HAM 4

BAGEL & cream cheese 4.5 HASH 4.5

CHEESE GRITS 3.5 TWO EGGS 4

SEASONED TOMATOES 3.5

BUTTERMILK WAFFLE 7

SIDE OF FRENCH TOAST 5

We support local,
naturally sustainable and
organic practices
whenever possible.

CHEESE FRIED EGGS 18

cheddar and Parmesan cheese, let it crisp and caramelize, then fry some eggs sunny side up on top and garnish with local herbs. It comes with pepper and onion potato hash, a choice of bread, and your choice of bacon, ham, chorizo, or sausage patties.

DUCK CONFIT HASH 22

Champagne honey mustard, slow roasted (confit) duck, onion-pepper & potato hash, fried egg with a small frisée & fennel salad to top

SCRAMBLED SANDWICH 18

served open-faced on grilled garlic sourdough, topped with truffle cheddar cream cheese, pineapple glazed ham, soft scrambled eggs, duck yolk hollandaise, and a microgreen and herb salad

BREAKFAST TACOS 22

2 corn tortillas, marinated Wagyu strip steak, cheese, fried egg, pico de gallo, cilantro & onion, topped with aged cheddar.

Variation: 2 blackened shrimp

TRUFFLED SHRIMP & GRITS 24

bourbon glazed pan seared jumbo gulf shrimp, 4-cheese stone ground grits, asparagus & green bean medley, red-eye gravy, scallion and local micros

STEAK & EGGS 28

6 oz tender seasoned Wagyu beef served with a beef demi-glace, 2 eggs your way, seasonal mixed greens, choice of bread, potato hash, and heirloom tomatoes

CHORIZO BISCUITS & GRAVY 20

house-made pimento cheddar "Cathead" biscuit cut in half, locally sourced chorizo sausage, sherry cream gravy, fried shallots and onions, with a fried egg or an egg of your choosing on top, garnished with local herbs

BREAKFAST SANDWICH 17

your choice of bread, caramelized onion confit, candied bacon, arugula, regular omelet, gruyere cheese and black garlic aioli served with house-cut fries or hash

CHICKEN & WAFFLES 24

buttermilk-herb fried chicken, buttermilk waffle with a savory strawberry glaze, seasoned bacon strips, Vermont bacon fat maple syrup with local mint & microgreens

BRUNCH BURGER 2.0 17

2 ground beef patties smashed with caramelized onions, smoked cheddar, seasoned candied bacon, sunny side up egg, black garlic aioli, lettuce, tomato, and pickles. Served with a side of house-cut beef tallow fries.

OMELETTES & BENEDICTS

COLLARD COUNTRY 14

OMELETTE

Fresh eggs folded around a savory sauté of collard greens, fennel, leeks, and diced potatoes, deglazed with white wine and local herbs. Finished with rich truffle cheddar and topped with fresh microgreens for a refined take on a rustic country classic.

FLORENTINE OMELETTE 16

Delicate eggs folded around sautéed spinach, vine-ripened heirloom tomatoes, and nutty Gruyère cheese, creating a rich yet balanced flavor profile. Served with golden potato hash and your choice of toast.

MUSHROOM SWISS 18

OMELETTE

Wild mushrooms, truffle, and Swiss wrapped up in fluffy fresh eggs served with golden potato hash and a choice of toast

STEAK & CHEESE 20

OMELETTE

tender marinated Wagyu sirloin folded into a fluffy farm-fresh omelette with smoked cheddar and aged Gruyère. Served alongside crispy potato hash and your choice of toast

DENVER OMELETTE 16

Fluffy eggs folded around smoked ham, smoked cheddar, sweet bell peppers, and sautéed onions served with golden potato hash and your choice of toast

SOUTHERN EGGS BENEDICT 23

featuring smoked ham layered beneath perfectly poached fresh eggs atop a toasted English muffin. Finished with silky duck yolk hollandaise, a drizzle of rich red-eye gravy, and local microgreens. Served with crispy potato hash

CHOICE OF TOAST

Texas toast, whole wheat, sourdough, rye,
Everything bagel or English muffin. Ask your server for today's gluten free options.

Consuming raw or undercooked meats, poultry, fish, eggs, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain conditions.



STARTERS

FRIED GREEN TOMATOES 18

seasoned flour and cornbread breading, Grant-grown local tomatoes, crab in a southern spiced brandy remoulade, pickled seasonal chow-chow, and a brandy balsamic glaze

CORNBREAD CRAB CAKES 15

Fire roasted corn and red pepper salsa, brandy remoulade, cornbread panko, house pickled vegetables, local microgreens, and micro cilantro

TOMATO BRUSCHETTA 14

marinated heirloom tomato and shallot, pickled seasonal vegetables, local cheeses, roasted garlic whipped burrata spread, brandy balsamic glaze, local microgreens on a French baguette

FRIED OKRA SPEARS 13

atop a red pepper romesco sauce, served with crispy capers, topped with shaved Parmesan and local microgreens

GRILLED SHRIMP SKEWERS 14

Citrus and herb marinated shrimp served with cucumber salsa, atop local greens topped with microgreens and a balsamic reduction

PORK BELLY SLIDERS 12

Marinated then grilled pork belly topped with house-made strawberry BBQ sauce, accompanied by a daikon radish slaw and house-made pickles.

CRAB CAKE BENEDICT 13

Pepper, onion, and a citrus-seasoned crab cake on top of remoulade with bacon and a poached egg, topped with a duck yolk hollandaise, local herbs, and microgreens to finish

A LA CARTE

HOUSE CUT FRIES 4.5

CHICKEN THIGHS (2) 8

JUMBO SHRIMP (4) 8

WAGYU SIRLOIN (6oz) 21

MAC & CHEESE 4.5

SIDE HOUSE 4

SIDE CAESER 4

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SOUTHERN CYPRESS BISTRO

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HANDHELDS

AVOCADO TOAST 16

A thick slice of grilled sourdough with a generous portion of avocado puree, pickled red onions and shallots, heirloom cherry tomatoes, sun-dried tomatoes, candied bacon, and a poached egg on top. Garnished with local microgreens and a balsamic glaze.

SOUTHERN BLT 18

Seasoned paprika fried green tomatoes, black garlic aioli, candied bacon, local crisp greens, onions, and remoulade, in between two thick pieces of local toasted sourdough served with house-cut fries

MORINGA PESTO BURGER 17

Chopped herbs and moringa crafted into a Wagyu beef patty, topped with truffle parmesan, sundried tomatoes, caramelized onions, moringa pesto, lettuce, tomato, and house-made pickles.

SHRIMP PO-BOY 18

Jumbo seasoned cornmeal crusted Gulf shrimp, house-made apple fennel slaw, onion, tomato, and house-made bourbon remoulade, served with house-cut fries. Try shrimp pan-seared and blackened! Served with house-cut fries

MILLION DOLLAR 18

FRIED CHICKEN SANDWICH

Crispy buttermilk fried chicken, glazed with a bright pineapple-citrus reduction, layered with candied bacon, caramelized onions, house-made pickles, and crisp daikon slaw served on a brioche bun with a side of house-cut fries.

CHICKEN TENDERS 14

hand-cut chicken tenders, marinated in seasoned buttermilk and fresh herbs, then golden-fried to a crisp finish. Served with house-cut fries and a choice of house-made dipping sauce

SALADS

COOL CUCUMBER 16

WATERMELON SALAD

Local watermelon, cucumber, and mint, topped with lime, pickled shallots, shaved red onion, and local goat or feta cheese, served on top of a bed of fresh local greens. Served with house-made cool buttermilk ranch dressing.

GRILLED PEAR SALAD 16

Charred pears, roasted blackened pepitas, shaved onions, local greens & radicchio salad, shaved colored carrots, seasonal radishes, and gorgonzola cheese, topped with pear vinaigrette & candied bacon

HARVEST COBB SALAD 16

Locally sourced mixed greens topped with grilled buttermilk chicken, smoked ham, crisp bacon, smoked cheddar, creamy avocado, fresh cucumber, sweet shaved carrots, red onion, and pepitas. Finished with our house-made Derby dressing for a perfect balance of smoky, savory, and bright flavors.

BACON CAESAR SALAD 14

house-made herb and cheese cornbread croutons, candied bacon, parmesan tuile (disc crisp) Local crisp greens, shaved parm and asiago cheeses

SALAD ADD-ONS: candied bacon +2 chicken +6 grilled shrimp +8 wagyu steak +12

CHILDREN'S MENU

CHICKEN TENDERS 10

hand breaded buttermilk chicken with a side of house-cut beef tallow fries

PASTA & BUTTER 5.5

cavatappi pasta with butter

add 3 jumbo shrimp +3

add 1 hand-breaded chicken tender +2

WAGYU CHEESEBURGER 12

A 4 oz wagyu beef patty with cheddar cheese, served with a side of house-cut tallow fries, local greens, or broccoli sauté.

PANCAKE 9

One deluxe pancake of your choice: bananas foster or coconut crème, served with one side and a drink

FRENCH TOAST 8

Choice of plain, coconut crème, or bananas foster served with one side and a drink

MAC-N-CHEESE 6

house made 4-cheese cavatappi macaroni and cheese with a side of sautéed broccoli

add 2 Jumbo Shrimp +3

add 1 Hand-Breaded Chicken Tender +2

GRILLED CHEESE 9

smoked cheddar and parmesan blend, served on your choice of sourdough, mixed grain, or Texas toast, with house-cut tallow fries, local greens salad, or broccoli sauté

SWEET TREATS

We offer a variety of cakes, pies and cinnamon rolls. Ask your server for today's selection!



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HANDMADE MOCKTAILS

PINEAPPLE SUNSET 7

A tropical blend of pineapple and orange juice topped with sparkling tonic water and a splash of grenadine for a beautiful sunset finish, garnished with a lemon and an orange wedge.

COASTAL ARNOLD PALMER 7

A breezy twist on the classic, blending sweet tea with bright lemon and a splash of pineapple juice for a sun-kissed coastal lift, finished with a lemon wedge that feels like a day on the water in every sip.

BLUSHING LAVENDER SPRITZ 7

A soft, floral sparkle that blends lavender syrup with bright lemon and lush strawberry purée, lifted by crisp tonic water and finished with a sunny lemon wedge for a sip that feels like a rosy coastal breeze.

ORANGE CREAM DREAM 7

A nostalgic summer favorite made with orange juice, sweet vanilla syrup, and a splash of cream for a smooth, citrusy, creamsicle-inspired treat.

CRANBERRY CITRUS SPARK 7

A bright and refreshing blend of tart cranberry juice, sweet orange juice, and sparkling tonic water with a lime wedge for the perfect citrus kick.

RETAIL

ask your server for pricing & availability

LOCAL ORGANIC HONEY
ORGANIC CACAO POWDER
CHUMLEY'S CAYENNE SAUCE
CHUMLEY'S PEPPER SAUCE
JAMMY YUMMY CARROT JAM
JAMMY YUMMY TOMATO JAM

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DRINKS

STUBBORN SODA	3.5	COFFEE BAR	3
*made with cane sugar and agave		hot coffee	
cola - root beer - vanilla cream		espresso (double shot)	3.5
black cherry tarragon - pineapple cream		americano	4
PEPSI ZERO	3.5	SWEET & UNSWEET TEA	3
JUICE	3.5	HOT TEA	3
apple - orange - cranberry - pineapple		CHAI	3.5
LEMONADE	3.5		

SPECIALTY COFFEE

Proudly serving coffee from Melbourne's own Apocalypse Coffee Roasters

LATTE	5.75 / 6.5	ICED MACCHIATO	5.5 / 6.25
CAPPUCCINO	5.75 / 6.5	HONEY MATCHA LATTE	6.5
COLD BREW	6 / 8		

Try a single flavor or layer up to 3 flavors for a unique drink: \$0.50 Each

Chocolate, Vegan Caramel, Mexican Chocolate, Cherry, Almond, White Chocolate, Raspberry, Blackberry, Butterscotch, Orange, Lemon, Rose, Vanilla, Macadamia Nut, Pistachio, Coconut, Lavender, and Chai

ENERGY MOCKTAILS

DRAGON FRUIT SUMMER SPRITZ	8	CHERRY BEACH COOLER	8
Tropical Dragon Fruit Celsius combines with sweet pineapple juice, sparkling tonic water, and fresh lime to create a light and refreshing summer spritz.		Indulge in a Sweet Cherry Slush Alani, blended with freshly squeezed lemonade, tangy lime juice, and sparkling tonic water. This delightful beverage is perfectly garnished with a lemon wedge and a cherry, making it the ultimate refreshment for a beachside escape.	
ISLAND SUNRISE	8	KIWI BERRY BREEZE	8
A Tropical Getaway in a Glass! Experience the refreshing taste of Hawaiian Shaved Ice Alani, blended with pineapple and orange juice, topped off with tonic water and a slice of fresh lime. This vibrant drink is the perfect island-inspired pick-me-up!		A refreshing burst of strawberry kiwi celsius blended with bright orange juice and crisp tonic water. Garnished with fresh mint and a lime for the perfect summer sip.	

HERBAL DRINKS

\$10 Each

BERRY SANGRIA

Curious Red Elixir, mixed with orange juice and cranberry juice. Finished with tonic water & fresh fruit wedges.

- Infused with ashwagandha, Kanna, and passionflower to soothe the body, open the heart, and calm the mind.

SPICY PINEAPPLE MARGARITA

No. 2 Spicy Pineapple Curious Elixir, mixed with pineapple and fresh lime juices. Finished with tonic water. Rimmed with Tajin and a lime wedge.

- Infused with damiana to promote relaxation. Supports digestion & immune health.

COCONUT CREAM

No. 6 Spiced Coconut Pineapple Curious Elixir with pineapple juice, cream, and a splash of lime juice. Finished with a drizzle of honey and a lime wedge.

- Rich in antioxidants and designed to support relaxation and reduce stress.

SUNRISE HERBAL SPRITZ

No. 0 Lion's Mane Curious Elixir, mixed with a splash of pineapple and orange juice. Finished with tonic water & a lime wedge.

- formulated to support focus & uplift mood with maca root, lion's mane, Takuma hops, and barley.

POMEGRANATE ROYALE

No. 1 Pomegranate Negroni Curious Elixir, mixed with lemon juice & a splash of orange juice. Finished with tonic water & an orange wedge.

- Infused with rhodiola to uplift, support digestion, and help reduce stress & fatigue.

LAVENDER BLOOM FIZZ

No. 7 Floral Champagne Curious Elixir delightfully combined with lavender syrup and fresh lemon juice. Finished with tonic water and a lemon wedge.

- Infused with elderflower and lavender to promote calm and relaxation.