

SOUTHERN CYPRESSES



FRESH
CLEAN

FARM TO
TABLE

• BISTRO •



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
spiced craisin - chocolate & chili - zucchini - pineapple upside down- coconut creme - bananas foster
- BUTTERMILK WAFFLE** 16
served with butter & maple syrup
- DELUXE WAFFLE** 18
bacon, egg & cheese - coconut creme - zucchini - bananas foster
- FRENCH TOAST** 16
served with butter & maple syrup
- 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

- TWO EGGS** 4 **POTATO HASH** 4
- CANDIED BACON** 3.5 **HAM** 4.5
- PANCAKE** 5 **BAGEL** & cream cheese 4.5
- CHORIZO GRAVY** 4.5 **MUFFIN** 4.5
- SEASONED TOMATOES** 3.5
- CHOICE OF TOAST** 2
- BUTTERMILK WAFFLE** 5

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

CHEESE FRIED EGGS 18
we throw down cheddar and gruyere cheese, let it crisp and caramelize, then fry some eggs sunny side on top and garnish with local herbs, comes with pepper and onion potato hash, 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 frisee & fennel salad to top

SALMON LOX & BAGEL 18
served on an open-faced, everything bagel, fried capers, lightly pickled shallots, radish & cucumber, herb infused cream cheese, local dill and herbs, house cured salmon

BREAKFAST TACOS 22
homemade corn tortillas, marinated Wagyu strip steak, cheese fried egg, salsa verde, pico de gallo, cilantro & onion, with aged cheddar to top. Try with fresh sliced green habaneros!
Options: **1 Surf & 1 Turf** or **2 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 26
6oz 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 17
local ground beef patty, truffle cheddar, seasoned candied bacon, fried egg, black garlic aioli, caramelized onions, lettuce and tomato. Served with a side of house-cut beef tallow fries.

OMELETS & BENEDICTS

PARLIAMENT OMELET 14
crispy parmesan folded into a plain omelet served with potato hash & toast

FLORENTINE OMELET 16
spinach, gruyère, and heirloom tomato served with potato hash & toast

DENVER OMELET 16
ham, cheese, bell pepper & onion served with potato hash & toast

CRAB CAKE BENEDICT 28
Pepper, onion, and citrus seasoned crab cakes on top of remoulade with bacon and poached eggs, topped with a duck yolk hollandaise, local herbs, and microgreens to finish

STEAK & CHEESE OMELET 20
local beef, aged cheddar, and Gruyère served with potato hash and toast

MUSHROOM SWISS OMELET 18
Wild mushrooms, truffle & Swiss served with potato hash & toast

EGGS BENEDICT 23
locally made English muffin, local greens salad, duck yolk hollandaise, local smoked & cured ham steak, poached local egg, topped with red-eye coffee gravy and microgreens

CHOICE OF TOAST

Texas toast, whole wheat, sourdough, rye or English muffin

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 23
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

WINTER SALAD 14
Pure Produce lettuce greens, sweet potato shavings, candied pecan brittle bits, shaved colored carrots, heirloom tomatoes, shaved cucumbers, honey shallot & sherry vinegar. **Add candied bacon +\$2**

HUSHPUPIES 17
Blue crab & corn hushpuppies with brandy remoulade, local dressed greens, minced red pepper & shallot, local microgreens & local pickled vegetables

JALAPENO POPPERS 12
6 jalapeño halves stuffed with garlic herb cream cheese and herbs wrapped in candied bacon; served with a brandy balsamic reduction, cucumber salsa, and local microgreens

PORK BELLY WAFFLE 15
charred scallion soubise, seasonal fruit glazed pork belly, green papaya and daikon radish on a savory waffle topped with seasonal berry glaze and local microgreens

A LA CARTE

HOUSE CUT FRIES	4.5
CHICKEN THIGHS (2)	8
JUMBO SHRIMP (4)	8
WAGYU SIRLOIN (6oz)	21
GRILLED SALMON (6 - 7oz)	10
MAC & CHEESE	4
SIDE SALAD	3.5

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HANDHELDS

all handhelds come with house-cut beef tallow fries or cucumber salsa

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

"HAM" BURGER 17
Thick piece of caramelized ham, whole grain brandy mustard, caramelized onions, black garlic aioli, lettuce, and tomato. **Add cheese +\$1.50**

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!

HERB & BUTTERMILK FRIED CHICKEN SANDWICH 17
Your choice of lettuce, tomato, and onion, served on a brioche bun with house pickles, and choice of Habanero honey mustard, remoulade, black garlic aioli, or brandy balsamic glaze

CHICKEN TENDERS 14
seasoned breading, house-cut fries & choice of dipping sauce

SALADS

QUINOA SALAD 16
Blanched broccoli and asparagus, cooked quinoa, shaved red onions, gorgonzola (or nutritional yeast), Craisins, roasted blackened almonds, and pepitas, drizzled with a house-made honey citrus and herb balsamic vinaigrette. Topped with local microgreens.

GRILLED PEAR SALAD 16
charred pears, roasted blackened almonds, shaved onions, local greens & radicchio salad, shaved colored carrots, seasonal radishes, and gorgonzola cheese, topped with pear vinaigrette & candied bacon

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	8	fish	10
grilled shrimp	6	wagyu steak	12		

CHILDREN'S MENU

CHICKEN TENDERS 10
hand breaded buttermilk chicken with a side of house cut beef tallow fries

PASTA & SAUCE 5.5
Cavatappi pasta with a fresh house made marinara sauce
add 3 jumbo shrimp **+3**
add 1 hand breaded chicken tender **+2**

PANCAKE 9
One deluxe pancake of your choice: Bananas Foster, coconut crème, chocolate and chili, pineapple upside down, spiced craisin, or zucchini.

FRENCH TOAST 8
Choice of coconut creme or bananas foster

MAC-N-CHEESE 5
house made 4-cheese macaroni and cheese
add 3 Jumbo Shrimp **+3**
add 1 Hand Breaded Chicken Tender **+2**

FRIED SHRIMP 10
3 jumbo shrimp with house cut beef tallow fries

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

GARDEN PARTY PUNCH 6.5

A bright, herb-kissed refresher blending pineapple juice and lemon with fresh basil, finished with a cool cucumber wheel for a crisp garden-fresh sip.

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 8

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.

CITRUS HONEY REFRESHER 6.5

A bright sun-lit blend of orange and lime kissed with smooth local honey, lifted by crisp tonic water and finished with a vibrant orange wedge for a clean, coastal-cool sip that feels naturally refreshing.

STRAWBERRY SWEET TEA SPARKLER 7

A bright, bubbly lift of sweet tea and ripe strawberry purée, topped with crisp tonic water and a sunny lemon wedge for a sparkling sip that feels like summer catching the light.

DRINKS

STUBBORN SODA	3.5
cola - root beer - vanilla cream	
black cherry tarragon - pineapple cream	
PEPSI ZERO	24oz 3.5
JUICE	3.5
apple - orange - cranberry	
CHAI	3.5

COFFEE BAR	
hot coffee	3
espresso (double shot)	3.5
americano	4
cold brew	6/8
SWEET & UNSWEET TEA	3
HOT TEA	3

SPECIALTY COFFEE

Proudly serving coffee from Melbourne's own Apocalypse Coffee Roasters

LATTE	5.75 / 6.5	NITRO BREW	6/8
CAPUCCINO	5.75 / 6.5	MACHIATO	5.5 / 6.25
COLD BREW	5.50 / 6.25		

Try a single flavor or layer up to 3 flavors for a unique drink:

Chocolate, Vegan Caramel, Mexican Chocolate, Almond, White Chocolate, Raspberry, Butterscotch, Orange, Ginger, Macadamia Nut, Hazelnut, Coconut

ENERGY MOCKTAILS

APPLE PEAR SUNRISE 7

A crisp, uplifting blend of Celsius Fiji Apple Pear with bright orange and lemon juices, creating a smooth, sunrise-sweet burst of energy. Finished with a fresh orange wedge for a clean, coastal glow in every sip.

DOCKSIDE ORANGE SPRITZ 6.5

A bright, coastal-cool boost made with Celsius Orange, splashes of lemon and pineapple, and a touch of sea salt that brings the whole sip to life. Finished with a fresh orange wedge for a sunny, dockside sparkle.

WATERMELON TIDE SUNRISE 7

A cool, coastal splash of Celsius Watermelon brightened with fresh lime and smoothed with a touch of honey, finished with a crisp cucumber wedge for a clean, tide-fresh lift that feels like a wave rolling in.

SOUTHERN PEACH SMASH 7.5

A bright, energizing burst of Celsius Peach Vibe blended with lush strawberry purée and a whisper of fresh basil, coming together in a crisp, sun-kissed smash that feels both refreshing and electric. Finished with a bright lemon wedge for a clean, coastal lift.

RETAIL

ask your server for pricing & availability

LOCAL ORGANIC EGGS	1 dozen unpasteurized certified organic eggs from Grant, FL
LOCAL HONEY	local Organic honey from Indian River County, FL
ORGANIC CACAO POWDER	
JAMMY YUMMY CARROT JAM	JAMMY YUMMY TOMATO JAM

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