

CRAFT COCKTAILS

- Old Fashioned 14  
St. Augustine Florida Straight Bourbon,  
Angostura Bitters, Simple
- Florida Mule 13  
St. Augustine Florida Cane Vodka,  
Ginger Beer, Lime, Munyon's Paw Paw  
Premium Florida Liqueur
- Poolside Crushable 13  
Watermelon-Infused Gray Whale Gin,  
Basil, Sea Salt
- Tequila Mockingbird 14  
Tanteo Habanero Tequila, Desert Pear  
Syrup, Lemon & Lime Juice
- Butterfly Effect 13  
Tito's Handmade Vodka, Italicus Liqueur,  
Butterfly Pea Flower Syrup, Lemon Juice
- Nightblooming 13  
Martini with Weber Ranch Vodka, Munyon's  
PawPaw Florida Liqueur, Hibiscus Syrup, Lemon
- Funky Kong 15  
Planteray OFTD Rum, Luxardo Fernet,  
Banana, Giffard Orgeat, Lemon
- Mango-Coconut Margarita 13  
Espolon Reposado Tequila, Mango  
& Coconut Syrup, Lime
- Kentucky Coffee 15  
Barrell-Aged Heaven's Door Ascension Bourbon,  
Mr. Black Coffee Liqueur, Amaro Montenegro,  
Giffard Madagascar Vanilla Liqueur
- All Hat, No Cattle 14  
Montelobos Mezcal, Grapefruit Juice, Lime,  
Soda, Agave, Black Sea Salt Rim
- Black Velvet 13  
Citadelle Rhubarb Gin, Berry Compote,  
Fee Foam, Lemon
- Smuggler's Boat 13  
Denizen Merchant's Share Rum, Aperol, Lime, Amaro
- RyeVival 13  
Strawberry Rhubarb Highball with Sagamore Rye
- I Can't believe it's Not Frozen 15  
Monymusk Overproof Rum, Appleton Estate  
Gold Rum, Hine Fine Champagne Cognac,  
Demerara, Banana, Lime

**Ask About our Seasonal Cocktail for Four!**

TEMPERANCE

- Zero Proof Mocktails
- Blueberry Tropic 10  
Fresh Blueberries, Mint, Coconut Syrup,  
Lemon Juice
- Iced Mocha Espresso 10  
Cold Brew, White Chocolate Syrup,  
Espresso, Heavy Cream
- Gold Mine 10  
Yuzu Puree, Mint, Orange & Pineapple Juice
- Year of the Dragon 10  
Pineapple Juice, Lime Juice, Fever Tree  
Sparkling Grapefruit
- Ube Lemonade 10  
Savory-Sweet Lemonade,  
Purple Yam Simple Syrup

WINES

- Rosé
- Bieler Pere & Fils Sabine - Provence, France 9/27
- The Four Graces - Willamette Valley, Oregon 11/33
- Fleurs de Prairie - Langedoc, France 13/39

Whites

- Pinot Grigio - 14 Hands - Washington State 9/27
- Pinot Grigio - Barone Fini - Veneto, Italy 9/27
- Vinho Verde - Azevedo - Portugal 9/27
- Moscato - Seven Daughters - Veneto, Italy 9/27
- Riesling - Selbach - Germany 12/36
- Gruner Veltliner - Kind of Wild - Austria 11/33
- Albarino - Abadia de San Campio  
Rias Baixas, Spain 10/30
- Sauvignon Blanc - The Crossings  
Marlborough, New Zealand 9/27
- Chardonnay - 14 Hands - Washington State 9/27
- Chardonnay - Chalk Hill  
Sonoma Coast, California 13/39
- Chardonnay - Bravium  
Russian River Valley, California 14/42
- Sauvignon Blanc - Blindfold - California 75

Reds

- Merlot - 14 Hands - Washington State 9/27
- Malbec - The Show - Mendoza, Argentina 10/30
- Rioja Crianza - Ramon Bilbao - Spain 11/33
- Pinot Noir - A to Z Wineworks - Oregon 12/36
- Red Blend - Ferrari Carano Siena - California 14/42
- Red Blend - The Prisoner - California 100
- Cabernet Franc - Trinch! By Catherine & Pierre Breton  
- Loire Valley, France 70
- Pinot Noir - Lingua Franca - Oregon 75
- Bordeaux - Lassegue - Saint Emilion Grand Cru 100

Cabs Are Here

- 14 Hands Cabernet Sauvignon  
Washington State 9/27
- Banshee - California 12/36
- The Calling - California 14/42
- Stags Leap Artemis - Napa Valley, California 100
- Nickel & Nickel - Branding Iron Vineyard, Oak Ville 190

BUBBLES

*"Champagne in the Membrane"*

- Viv Brut - California 9/30
- Avisi Prosecco - Veneto, Italy 10/32
- House Sparkling - California 8/25
- Veuve de Verney Rosé (by the glass only)  
France 10
- Gratien & Meyer Cremant de Loire Brut  
Loire Valley, France 39
- Grosgrain Semillion Petillant Naturel  
Walla Walla Valley, Washington 69

*Don't know an Elderflower  
from an Angostura, or a Prosecco  
from a Chartreuse... Ask us!*



BOTTLES & CANS

Our Sherpa Team's Weekly Pick

market

## HOP-FORWARD

Motorworks Brewing Pulp Friction Grapefruit IPA 6.3% - Bradenton, FL	7
Wicked Weed Brewing Pernicious IPA 7.3% - Asheville, NC	7
Tripping Animals Ever Haze IPA 7% - Doral, FL	8

## CIDERS & SOURS

Carib Brewery Caribe Pineapple Cider - Cape Canaveral, FL	6
Hidden Springs Rotating Sour - Tampa, FL	7
Tripping Animals Brewing Rotating Sour - Doral, FL	8

## MALT-FORWARD

Unseen Creatures Suits & Skulls Red Ale 5.2% - Miami, FL	8
Walking Tree Babycakes Oatmeal Stout 5.1% - Vero Beach, FL	8

## WHEAT

Walking Tree Sandy Feet Florida Wheat Ale 6.4% - Vero Beach, FL	7
Hidden Springs Orange Crush Wheat Beer 5.7% - Tampa, FL	7

## LAGERS & LIGHTS

Intracoastal Brewing Southern-Style Amber Lager 5.0% - Melbourne, FL	8
Tripping Animals No Mames Mexican Lager 6.0% - Doral, FL	8
Green Bench Brewing Postcard Pilsner 4.7% - St.Petersburg, FL	6
Michelob Ultra Superior Light 4.2% - St.Louis, MO	5
Intracoastal Brewing Space Coast Light Lager 4.2% - Melbourne, FL	5

## N/A BEERS

Beck's Non-Alcoholic Lager 0.3%	7
Stella Artois Non-Alcoholic Lager 0.01%	7

## VODKA SELTZERS

VIP Bounce Berry Blast Hard Seltzer 4.5% - Orlando, FL	7
VIP Watermelon Hard Seltzer 4.5% - Orlando, FL	7

Buy the Kitchen a six pack?

12

*Brevard's Best!*

## HAPPY HOUR

Mon & Tue 4-6pm / Wed - Fri 2-6pm

BOGO **ALL** BEERS (Buy One Get One FREE)

\$6 House Wine

\$7 Select Martinis

\$8 Craft Cocktails

BOGO 50% OFF ALL SHAREABLES

(Buy One Get One Half Off)

*BREW QUOTE...*

*"Good People Drink Beer"*

*- Hunter S. Thompson*

—28—  
**NORTH**  
gastropub



28
NORTH
gastropub

Gastro-lingo?  
funky or  
unfamiliar  
terms..  
Ask Us!

BOARDables

charcuterie
cured meats, cheeses, assorted  
pickles, spreads, baguette market  
\*add beef tartare +10

sea-cuterie\*
chef's selection of fresh shellfish  
and ocean focused fare market

MAINcourses

sea scallop
two diver scallops, english pea  
puree, sweet carrot risotto,  
lemon dill crema, bacon lardon  
market

frijoles andouille
seasoned black beans and rice,  
sausage, fire roasted corn salsa,  
poblano crema, queso fresco 24

fish & chips
key lime tartar, house slaw  
french fries 22

GETTN'gritty
(featuring local congaree and penn grits - Jacksonville, Florida)

steak
poblano grits, charred tomato,  
corn salsa, espresso bordelaise 34

shrimp
blackened shrimp, andouille sausage,  
cheddar grits, butter wine sauce 31

SALADS
(and a couple of soups)

fennel arugula
sundried tomato, marinated artichoke,  
pomegranate seeds, shaved fennel,  
brown butter pistachio , sheep milk feta,  
cherry champagne vinaigrette 17

spring caesar
boston bibb lettuce, avocado, hardboiled  
egg, asparagus, shaved parmesan,  
key lime caesar dressing 17

roasted brussel & kale
maple balsamic, shaved red onion, toasted  
almond, apple, goat cheese 15

BUNS

steak your claim
horseradish crema, grilled peppers,  
onions, arugula, gruyere cheese 25

chef's bad a\*\* smashburger
ask your sherpa for our weekly creation  
(served with fries) market

the "OG"
sourdough bread, sundried tomato pesto,  
cheddar cheese, gouda, goat and muenster  
cheese, served with tomato basil soup 17

tomato bisque
herb oil, parmesan 9

sweet potato cobia chowdah
pork belly, clam broto, cream, butter, chive 14

elevated add ons:

(add to any menu item)

U8 scallops (2) 17

bistro filet (7oz) 16

salmon filet 16

sautéed shrimp (5) 15

grilled chicken 10

grilled shrimp poor-boys
marinated shrimp, lettuce, tomato,  
spicy remoulade 24

snapper
house slaw, red onion, spicy remoulade 18

hot honey fried chicken
cheddar cheese, spicy pickles, shaved red  
onion, cowboy candy, hot honey 19

lobster roll
butter poached maine lobster,  
garlic aioli, fries market

say cheese
local honeycomb, seasonal fruit,  
berries, baguette, three  
cheeses market

dessert first
ask your sherpa about this week's  
decadent dessert flight market

elevated add ons: (add to any menu item)

U8 scallops (2)17

bistro filet (7oz)16

salmon filet 16

sautéed shrimp (5)15

grilled chicken 10

salmon rockefeller
crispy fingerling potato, asparagus,  
bacon spinach butter sauce 35

herb encrusted bird
airline chicken breast, fingerling  
potato, english pea, carrot,  
wild mushroom sauce 32

pesto snapper
roasted tomato risotto, asparagus,  
charred tomato, balsamic reduction,  
parmesan crisp 34

spring lamb
black garlic parmesan fingerling  
potato, braised rainbow chard,  
cherry red wine gastrique 38

poke tuna\*
marinated tuna, coco rice, cucumber,  
carrot, radish, spicy mayo, eel sauce,  
cusabi, edamame, sesame seed market

chickpea tacos
pickled carrot, toasted chickpea,  
sesame, ginger glaze, corn tortilla,  
rice, beans 22

"One cannot think well,  
love well, sleep well, if one  
has not dined well"  
- Virginia Woolf



# SHAREables

crispy brussels 10

beef tallow, thai chili sauce,  
crispy shallots

deviled eggs 8

shaved truffles, lardons...  
because everything is better  
with bacon

steak kabobs 23

dry rubbed, peppers, onions,  
horseradish cream, fire  
roasted corn salsa

french onion poutine 18

cheese curds, caramelized onion,  
swiss cheese "gravy", crispy fries

vegan empanadas 17

plant based beef, fresno aji,  
date cream

shrimp ceviche 13

tomato, red onion, cilantro, citrus  
juice, bloody mary, lime crema,  
tostada

salmon cakes 18

arugula, spicy remoulade

bacon mac n cheese 12

herb gremolata

beef empanadas 16

fresno aji, poblano crema

albondigas 17

spanish style meatballs, spicy  
tomato and green olive sauce,  
warm baguette

nashville smoked

duck wings 25

house made nashville hot sauce,  
blue cheese dressing & crumble

## sides 5

yuca fries boardwalk fries garlic mash broccolini house slaw rice & beans

## jr. gastronomy 10 with fries or fruit

mac & cheese    cheeseburger    chicken tenders

## DRINKables

acqua panna water 1L 5    san pellegrino sparkling water 5  
coke, diet, sprite, ginger ale, tea 3.5    strawberry lemonade 5  
fever tree tonic/ginger beer selections 5  
french press coffee 7    espresso single 5

*Brevard's Best!*

## HAPPY HOUR

Mon & Tue 4-6pm / Wed - Fri 2-6pm

**BOGO ALL BEERS** (Buy One Get One FREE)

\$6 House Wine

\$7 Select Martinis

\$8 Craft Cocktails

**BOGO 50% OFF ALL SHAREABLES**

(Buy One Get One Half Off)

*"To good eating  
belongs good drinking."  
— German Proverb*

## LOCAL LATITUDE

*Shout outs to our local and regional vendors!*

"Dope Little Farm started as a way to stay close to the kitchen while creating something more grounded for our family. What began as a home project with our daughter quickly turned into a hands-on microgreens operation rooted in sustainability, quality, and care. We grow in organic soil using non-GMO, heirloom seeds, each tray hand-tended from start to harvest right here in Melbourne, FL.

Microgreens are the nutrient-dense, soil-grown shoots of vegetables and herbs, not sprouts, that add bold flavor, texture, and beauty to any dish.

We work directly with chefs to understand their vision and grow with intention, so every plate gets a final touch that truly shines."

HOW DID  
WE DO?



LEAVE US  
A REVIEW!

*due to the nature of sourcing fresh local ingredients we may at times sell out of certain menu items*



*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*





# SUNDAY BRUNCH

## STARTERS

add ons: *steak* +14 | *fish* + market

- Kale & Brussels**  
shaved brussel sprout, arugula, quinoa, blueberry, strawberry, gorgonzola cheese, bacon lardon, apple walnut vinaigrette, poached egg 19
- Super-food Bowl**  
vegan greek yogurt, fresh berries, banana, granola, coconut flakes, toasted almond 19
- Tomato Bisque**  
creamy tomato, herb oil, parmesan crisp 7

## HANDHELDS

- Boujee Egg Sandwich**  
duck fat fried egg, gouda, bacon, avocado, arugula, apple vinaigrette 15
- Chilaquiles Burger**  
chorizo, avocado, tortilla, jalapeno, poblano crema, home fries 18
- Lobster BLT**  
open-faced whole-grain sourdough, green goddess dressing, confit tomato, artisanal lettuce 30
- Breakfast Tacos**  
chorizo, pickled red onion, scrambled egg, poblano crema, jalapeno, cilantro 14

## TOASTS

- Avocado**  
tomato, radish, olive oil, smoked salt, poblano crema 13 add ons: *bacon* +2
- Stuffed French Toast**  
nutella, date, mascarpone, grand marnier, brûléed orange 20

## SIDES

- Crispy Brussels** 14
- Beef Empanadas** 15
- Boardwalk Fries**  
garlic aioli 8  
*steak* + 9
- Biscuits & Gravy**  
aged cheddar, bacon gravy 10
- Home Fries** 7
- Two Eggs** 3
- Millionaire's Bacon** 8

## MAIN COURSES

- Quiche Du Jour**  
mixed green salad, bacon market (your sherpa will fill you in!)
- Chicken & Waffles**  
duck fat waffle, old bay pickles, gochujang honey 22
- Four Run Homer**  
two eggs, bacon, home fries, toast 14
- Shrimp & Polenta**  
cilantro gouda polenta, roasted red pepper, bacon gravy 17
- Beef & Reef**  
5 oz bistro filet, jumbo lump crab cake, whole grain aioli, frisée salad, home fries, two eggs market
- Strawberry Mascarpone Waffle**  
bourbon mascarpone, candied walnuts, strawberry, powdered sugar, whip cream 18

## BENNIES

- Classic**  
poached eggs, canadian bacon, toasted english muffin, duck fat hollandaise 14
- Pork Belly**  
poached eggs, crispy leeks, gochujang honey 18

## LIBATIONS

### "Champagne in the Membrane"

- Mimosa** 6  
choice of orange, blood orange, pineapple, cranberry or grapefruit juices
- "Endless" (until 3pm) Mimosas\*** 20  
classic oj and champagne  
\*add on option, available with food purchase
- Bubble Bucket** 45  
a bottle of campo viejo brut, four fresh squeezed juices, assorted fruits
- Spritz Your Way** 10  
classic aperol  
elderflower: st. germain  
florida orange: dr. munyon's pawpaw, mandarine napoleon
- Espresso Martini** 13  
house cold brew, hanson espresso vodka, lavazza espresso
- Rome with a View** 12  
campari, suze liqueur, lime, simple, soda water
- Brunch Bloody** 10  
wheatley american vodka, organic bloody mary mix, house garnish  
(spice it up with hanson's habanero vodka and fresh peppers)

Ask your server about our french press coffee selections





# LUNCH

with a touch of brunch

"Lunchtime: a reminder to slow down and savor the simple pleasures"

## SALADS (and a couple of soups)

roasted brussel & kale maple balsamic, shaved red onion, toasted almond, apple, goat cheese 15

fennel arugula sundried tomato, marinated artichoke, pomegranate seeds, shaved fennel, brown butter pistachio, sheep milk feta, cherry champagne vinaigrette 17

spring caesar boston bibb lettuce, avocado, hardboiled egg, asparagus, shaved parmesan, key lime caesar dressing 17

tomato bisque herb oil, parmesan 9

sweet potato cobia chowdah pork belly, clam broto, cream, butter, chive 14

*elevated add ons*  
(add to any menu item)

U8 scallops (2) 17

bistro filet (7oz) 16

salmon filet 16

sautéed shrimp (5) 15

grilled chicken 10

## BUNS

steak your claim horseradish crema, grilled peppers, onions, arugula, gruyere cheese 25

chef's bad a\*\* smashburger ask your sherpa for our weekly creation (served with fries) market

the "OG" sourdough bread, sundried tomato pesto, cheddar cheese, gouda, goat and muenster cheese, served with tomato basil soup 17

grilled shrimp poor-boys marinated shrimp, lettuce, tomato, spicy remoulade 24

snapper house slaw, red onion, spicy remoulade 18

hot honey fried chicken cheddar cheese, spicy pickles, shaved red onion, cowboy candy, hot honey 19

lobster roll butter poached maine lobster, garlic aioli, fries market

## MAINCOURSES

frijoles andouille seasoned black beans and rice, sausage, fire roasted corn salsa, poblano crema, queso fresco 24

poke tuna\* marinated tuna, coco rice, cucumber, carrot, radish, spicy mayo, eel sauce, cusabi, edamame, sesame seed market

fish & chips key lime tartar, house slaw, french fries 22

## let's talk BRUNCH

"golden egg" sandwich over medium duck fat fried egg, smoked gouda, bacon, avocado, apple cider vinaigrette, topped with edible gold flake 16

avocado toast tomato, radish, olive oil, smoked salt, poblano crema 16

shrimp & grits blackened shrimp, andouille sausage, cheddar grits, butter wine sauce 31

monte cristo tasso ham, swiss, brioche, maple syrup powdered sugar 18 *Make it a Madame: add a sunny side up egg +2*

featured frittata ask your sherpa for the delicious deets! 18

florida mixed berry french toast brioche, fresh berries, maple syrup, vanilla whipped cream 16

four run homer\* two eggs, bacon, home fries, toast 14

## friends with BENNIES classic\*

poached eggs, canadian bacon, toasted english muffin, duck fat hollandaise 14

smoked salmon\* poached eggs, smoked salmon, shaved red onion, duck fat hollandaise, crispy capers 25

"Brunch is breakfast without rules."

## LIBATIONS

avenue boilermaker 12 intracoastal space coast light lager w/ a shot of old forester 100 proof bourbon

28 ranch water 10 altos plata tequila, fever tree tonic, lime

bartender's lunchbox 11 intracoastal amber-style lager, old forester 100 proof bourbon, orange juice

aperol spritz 10 prosecco, aperol, soda, slice of orange

mimosa 7 choice of orange, blood orange, pineapple, cranberry or grapefruit juices

espresso martini 13 house cold brew, hanson espresso vodka, lavazza espresso

brunch bloody 11 absolut vodka, organic bloody mary mix, house garnish (spice it up with hanson's habanero vodka and fresh peppers)

Ask your server about our french press coffee selections

due to the nature of sourcing fresh local ingredients we may at times sell out of certain menu items

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



# SHAREables

crispy brussels 10  
beef tallow, thai chili sauce,  
crispy shallots

deviled eggs 8  
shaved truffles, lardons...  
because everything is better  
with bacon

steak kabobs 23  
dry rubbed, peppers, onions,  
horseradish cream, fire  
roasted corn salsa

french onion poutine 18  
cheese curds, caramelized onion,  
swiss cheese "gravy", crispy fries

vegan empanadas 17  
plant based beef, fresno aji,  
date cream

shrimp ceviche 13  
tomato, red onion, cilantro, citrus  
juice, bloody mary, lime crema,  
tostada

bacon mac n cheese 12  
herb gremolata

beef empanadas 16  
fresno aji, poblano crema

albondigas 17  
spanish style meatballs, spicy  
tomato and green olive sauce,  
warm baguette

nashville smoked  
duck wings 25  
house made nashville hot sauce,  
blue cheese dressing & crumble

## sides 5

yuca fries broccolini house slaw rice & beans cheesey grits boardwalk fries  
andouille sausage bacon fresh fruit

## jr. gastronomy 10 with fries or fruit

mac & cheese cheeseburger chicken tenders

## DRINKables

acqua panna water 1L 5 san pellegrino sparkling water 5  
coke, diet, sprite, ginger ale, tea 3.5 strawberry lemonade 5  
fever tree tonic/ginger beer selections 5  
french press coffee 7 espresso single 5

*Brevard's Best!*

## HAPPY HOUR

Mon & Tue 4-6pm / Wed - Fri 2-6pm

BOGO **ALL BEERS** (Buy One Get One FREE)

\$6 House Wine

\$7 Select Martinis

\$8 Craft Cocktails

BOGO 50% OFF ALL SHAREABLES  
(Buy One Get One Half Off)

*"To good eating  
belongs good drinking."  
- German Proverb*

## LOCAL LATITUDE

*Shout outs to our local and regional vendors!*

"Dope Little Farm started as a way to stay close to the kitchen while creating something more grounded for our family. What began as a home project with our daughter quickly turned into a hands-on microgreens operation rooted in sustainability, quality, and care. We grow in organic soil using non-GMO, heirloom seeds, each tray hand-tended from start to harvest right here in Melbourne, FL.

Microgreens are the nutrient-dense, soil-grown shoots of vegetables and herbs, not sprouts, that add bold flavor, texture, and beauty to any dish.

We work directly with chefs to understand their vision and grow with intention, so every plate gets a final touch that truly shines."

HOW DID  
WE DO?



LEAVE US  
A REVIEW!

due to the nature of sourcing fresh local ingredients we may at times sell out of certain menu items



\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

