

COCKTAILS

MIMOSA | 5

champagne with orange, pineapple, grapefruit, apple cider, or cranberry juice

BELLINI or RASPBELLINI | 6

sparkling wine & white peach or raspberry purée

LUBA'S FAVORITE | 7

champagne and strawberries on ice

G LAVENDER MOJITO | 10

Flor de Caña rum, mint simple syrup, lavender bitters, house juiced lime, topped with butterfly pea flower tea

STRAWBERRY POBLANO MARGARITA | 10

tequila, ancho verde, strawberries, house juiced lime, simple syrup

WATERMELON MINT MIMOSA | 7

G THE EARL | 8

house infused earl grey vodka, fresh lemon juice, agave nectar syrup, elderflower st-germain liquor, candied lemon

CHAMPAGNE POP | 10

champagne and handcrafted popsicle

BLOODY MARY | 8.5

house made mix, pickled veggies & bacon

G ROSÉ BOWL | 11.5

Villa Jolanda sparkling rosé in a thyme infused lemon juice bowl + vodka, gin, or tequila | 2.5

Burnt Sugar Latte | 5.75

Turmeric Ginger Chai | 5.5

Bouquet Latte | 6.95

Toasted Coconut Iced Latte | 5.5

Iced Honey Latte | 5

G Single Origin Cold Brew | 4.5

Chai Latte | 3.5

Macchiato | 3

Mocha | 4.5

Espresso | 2.75

Latte | 4

Americano | 2.75

Cappuccino | 3.5

Drip Coffee | 2.75

Gibraltar | 3.5

Hot Tea Selection | 3.5

+ Caramel 0.5 + Chocolate 0.5 + Vanilla 0.5

HAND-CRAFTED CAFFEINE

Iced Tea | 2.5

Soda | 2.5

Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

Perrier | 3.5

Apple Cider Iced Tea | 4

Lemonade | 3

Arnold Palmer | 3

Milk | 3

Orange, Pineapple, or Grapefruit Juice | 3

Sparkling Mint Lemonade | 5.5

BEVERAGES

+ Croissant | 3.25

+ Almond Croissant | 3.85

+ Chocolate Croissant | 3.85

STARTERS

BERRIES + MELON | 7

BEEF CARPACCIO* | 8

thinly sliced raw filet mignon, parmesan, arugula, cherry tomatoes, truffle olive oil, and 18-year aged balsamic

PEAR GORGONZOLA ROSEMARY TART | 9

flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

WHIPPED RICOTTA DIP | 9

whipped ricotta, English peas, thyme, mint, honey, toasted artisan bread

CHEESE BOARD | 12

assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, dried cranberries, candied pecans, and olives + charcuterie | 8

OMELETTES

served with roasted herb potatoes or side salad | parmesan truffle potatoes + 2

G SHORT RIB OMELETTE | 15

braised short ribs, sautéed mushrooms, caramelized onions, gruyère cheese, chives

COASTAL OMELETTE | 13.5

crab, shrimp, tomatoes, scallions, gruyère cheese, topped with avocado cilantro lime jalapeño sauce & fresh pico de gallo

GARDEN OMELETTE | 11.5

grilled asparagus, spinach, red bell peppers, mushrooms, onions & goat cheese

+ side of thick cut bacon | 3.5

+ side of rosemary ham | 3.5

+ side of honey maple cayenne sausage | 3.75

CLASSICS

CLASSIC EGGS BENEDICT* | 12.5

parisian rosemary ham, spinach, chive cayenne hollandaise, artisan toast, served with herb potatoes

SMOKED SALMON POACHED EGGS* | 12.5

smoked salmon, cucumbers, capers, dill, scallions, cream cheese, artisan toast, served with herb potatoes

SAVORY BREAD PUDDING BENEDICT* | 15

biscuit & baguette bread pudding made with bacon, leeks, thyme, gruyère cheese, poached eggs, chive cayenne hollandaise served with herb potatoes

CRAB CAKES EGGS BENEDICT* | 17.95

lump crab cakes topped with poached eggs, grilled asparagus, roasted red bell pepper cayenne aioli, served with herb potatoes

G GEORGE SHORT RIB HASH | 22

braised short ribs, roasted herb potatoes, parmesan cheese, sautéed red bell peppers, mushroom & onions, chives, roasted red bell pepper aioli, avocado cilantro lime jalapeño sauce + egg | 1.5

STEAK + EGGS | 18.95

8oz. grilled ribeye, eggs any style, herb potatoes and mixed green salad

VERY BERRY FRENCH TOAST | 14

artisan challah bread with vanilla bean & brown sugar mascarpone, topped with raspberry and blueberry sauce, house-made caramel, fresh whipped cream and berries

SHRIMP + GRITS | 15.95

parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil + poached egg* | 1.5

QUICHE | 14.5

parisian ham, bacon, and sharp cheddar in a puff pastry shell, herb potatoes, and mixed green salad

SALADS

CHICKEN SALAD | 10.5

chicken salad, cranberries, walnuts & celery, served over mixed greens, cucumbers, and tomatoes with artisan toast

GRILLED SEAFOOD SALAD | 15

grilled salmon & shrimp, arugula, grape tomatoes, scallions, fennel, celery, orange segments, avocado, dill, cilantro, blood orange citrus dressing

G SUMMER PEACH SALAD | 13

local florida peaches, heirloom tomatoes, spinach, endives, scallions, dolce gorgonzola, maple curry cayenne candied pecans, fresh basil, 18-year aged balsamic

AVOCADO POWER BOWL | 15

kale, tricolor quinoa, avocado, black beans, hard-boiled egg, red bell pepper, radishes, pickled onions, pumpkin seeds, avocado cilantro lime jalapeño dressing

+ grilled chicken | 4.5

+ shrimp | 4.5

+ salmon | 5

SANDWICHES

served with roasted herb potatoes or side salad | parmesan truffle potatoes + 2

GL BLT | 10

thick cut bacon, lettuce, tomato, and roasted garlic bacon aioli on whole wheat toast + avocado | 1.75 + egg | 1.5

GL BURGER ON BRIOCHE | 12.5

100% angus beef patty, arugula, heirloom tomato, pickled red onion, sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli) + bacon | 1.5 + avocado | 1.75 + egg | 1.5

CROISSANT SANDWICH | 11

toasted croissant, thick cut bacon, cheddar cheese & scrambled eggs

G BONITA'S LOBSTER ROLL | 19

Maine lobster, basil aioli, cucumber, micro greens + bacon | 1.5

CRISPY CHICKEN ON BRIOCHE | 11

chicken breast breaded in our artisan bread crumbs, bacon, smoked cheddar cheese, tomato, cucumber, roasted bell pepper cayenne aioli

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

{ Extra dressings and sauces are 25¢ each. }