

DEVON'S FEATURED COCKTAILS

BLUEBERRY ROSEMARY LEMONADE

Refreshing take on the summertime classic with Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 10

HORSEFEATHER

A Florida original: Palm Ridge Reserve Whiskey, Fever- Tree Ginger Beer, Angostura bitters, lemon juice 11

BRUNCH COCKTAILS

DEVON BLOODY MARY 5

CHAMPAGNE 5

MIMOSA Domaine Ste. Michelle Brut, orange juice 6

BELLINI Peach schnapps, simple syrup, prosecco 5.5

DOMAINE STE. MICHELLE BRUT 9.5

CAPPUCCINO & COFFEE

All coffee drinks are made with La Colombe Coffee.

ESPRESSO 3 | CAPPUCCINO 4

JAMESON OR BUSHMILLS IRISH COFFEE 8

BUTTERNUT Frangelico, butterscotch, brandy 8

ORANGE GLAZE Kahlua, Grand Marnier 8

SWEET TOOTH Amaretto, raspberry 8

TWIST Tuaca, dark crème de cacao 8

TEA FORTE 3.5

TEA OVER ICE

RASPBERRY NECTAR (herbal tea) Fruit-forward with berries, hibiscus, rose hips

WHITE GINGER PEAR (white tea, herbal blend)

sweet pear, lemon balm, ginger

BLOOD ORANGE (black tea) Sweet Moro blood orange

CEYLON GOLD (black tea) Clean and bright

SERVED HOT

EARL GREY (organic black tea) Organic black tea leaves blended with Italian bergamot

MOROCCAN MINT (green tea) Chinese gunpowder green tea with fragrant mint

WHITE AMBROSIA (white tea) Tropical fruit, safflower, coconut

CHAMOMILE CITRON (organic herbal tea) Chamomile flower, rosehips, lemon verbena

BRUNCH BUFFET

ADULTS \$29 | CHILDREN 12 AND UNDER \$13
4 & UNDER COMPLIMENTARY

FEATURING

OMELETTES TO ORDER (pick three)

Assorted condiments to include Italian cheese blend, mushrooms, red onions, red peppers, green peppers, spinach, tomato, Andouille sausage and ham.

CARVING STATION

Prime rib with horseradish cream

COLD SEAFOOD DISPLAY

Smoked Salmon, fresh shucked oysters,

peel & eat shrimp with traditional garnishes

Char Crust Tuna with wakame salad, pickled ginger, wasabi, pickled cucumbers, sweet soy sauce and sweet & sour

BELGIAN WAFFLES

Made-to-order petite waffles with choice of topping:

Strawberry

Blueberry

Traditional maple syrup

ON THE COLD SIDE

Assorted Artisan Cheeses

Fresh Fruit

Pasta Salad

Tomato and Mozzarella

Baby Green Salad

Assorted Pastries

Bagels

Breakfast Breads

ENTRÉES

Fresh Scrambled Eggs

Sausage Links

Applewood Smoked Bacon

Shrimp Enchiladas

Chicken Picatta

Roasted Yukon Gold Potatoes

Lobster Mac 'n' Cheese

Thai Chicken Wings

Seasonal Vegetable

Seared Blackened Redfish

Biscuits and Gravy

Sweet Potato Hash

DESSERTS

Espresso, Orange & Chocolate Panna Cotta

Chocolate Mousse Cake

Key Lime Shooter

Chocolate Mousse Shooter

Seasonal Shooter

Assorted Cookies

Carrot Cake

Cinnamon Rolls

THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Winston-Salem, NC

Foley Fish – Boston, MA

La Colombe – Philadelphia, PA

Cigar City Brewery – Tampa, FL

Cusano's Bakery – Hallandale, FL

Niman Ranch – San Francisco Bay

Tea Forte – Concord, MA

Halpern's – Atlanta, GA

Lynn Bros. Seafood – St. Marks, FL

Canelle Specialty Foods – Miami, FL

Fever Tree – London, England

Char Crust Dry Rub – Chicago, IL

Florida Fresh Herbs – Davie, FL

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

**Consumer Information- There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician