



## Raw Bar

- today's oysters** mignonette *half dozen 24 gf add caviar +4 each*
- tuna carpaccio** jicama, thai basil, soy aioli, furikake 27 *gf*
- MGFD ceviche** citrus, kimchi flavors, avocado, sweet peppers, red onion, cilantro, orange 23
- chilled seafood platter** Maine lobster, Sun Shrimp, oysters, ceviche, blue crab crudités, mignonette, mustard sauce 96
- caviar service** 30g Petrossian Royal Ossetra, rosti potato, crème fraîche, chives 98

## Small

- beet salad**  
green beans, pecans, sherry vinaigrette, blue cheese 16 *vg, gf*
- avocado toast**  
Maine lobster, meyer lemon, upland cress 28
- assorted lettuces**  
shaved summer squash, radish, almonds ricotta salata, preserved meyer lemon vinaigrette 18 *vg, gf*
- spanish tortilla**  
fontina, smoked paprika aioli, chives 15
- wood roasted bacon wrapped figs**  
arugula pesto, pistachios 16 *gf*

## Medium

- Vito's stracciatella**  
brussels sprouts, pears, basil, parmesan crema, pistachio 25 *gf vg*
- shashuka**  
tomato, harissa, two eggs, feta, radish, cilantro, house pita 15
- shrimp & grits**  
house bacon, cheese grits, blistered greens 24 *gf*
- chicken salad sandwich**  
honeycrisp apple, housemade mayo, butter lettuce, brioche bun 15
- wood roasted octopus**  
lime crema, smoked chile, radish, cilantro 29 *gf*
- Rachel omelette**  
pastrami, pickled cabbage, caved aged gruyère thousand island 18 *gf*

## Mains

- croque madame** pit smoked ham, croissant, fried eggs, cave-aged gruyère, truffle béchamel, shaved truffle, chives 38
- short rib hash** marble potatoes, peppers, grilled red onions, fried eggs, roasted red pepper aioli 34 *gf*
- kimchi benedict** eggs, English muffin, crispy pork belly, kimchi hollandaise, greens 30
- golden gravlax platter** tomato, capers, dill cream cheese, red onions, poached egg, toast, caviar 38
- falafel mezze** tabbouleh, tomato, olive tapande, cucumber, beets in yogurt, feta, tahini, marinated squash, house pita 30
- breakfast pizza** house smoked bacon, fontina, smoked black pepper, green onion, egg 22
- black truffle pizza** porcini crema, fontina, taleggio, wild mushroom, caramelized onions, shaved black truffle 48 *vg*
- ...
- whole roasted maine lobster** calabrian chile butter, crispy onion, herbs, charred lemon 49
- steak and eggs** Joyce Farms 24oz dry aged ribeye, crispy potatoes, parsley sauce, 3 fried eggs 139 *gf*

## Sweets

- chocolate cookie** 5
- butter milk pancakes**  
peach jam, maple syrup 19
- brioche french toast**  
banana, sweetened condensed milk, toffee 21
- baker's brunch board**  
raspberry ricotta cake, pumpkin bread guava pastelito, peach jam, banana tahini bread, brioche 24
- New Orleans donut** butterscotch 14
- chocolate flan**  
soft crema, hazelnut praline 14

## Breads & Things

- house smoked bacon** 9
- MGFD pastrami "steak"** 10
- two eggs** any style 10
- crispy potatoes Waxman** 10
- bread** *brioche or rye* whipped butter, black sea salt 4
- homemade peach jam** 3

We're proud to serve **Happy Egg** free range, pastured, organic heritage breed eggs

**culinary team**  
**executive chef** bradley herron  
**sous chef** jaren ramirez  
**executive sous chef** michael varcarcel  
**sous chef** homero perez  
**chef pâtissière** myrtille quillien

*consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness*

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

# Brunch Cocktails

## en fuego

tequila blanco, watermelon  
hibiscus, habanero, lime 18

## fresh as a cucumber

basil infused tito's vodka  
cucumber, lime, thai basil 19

## bulletproof manhattan

bourbon, cherry-rosemary, lemon 17

## cabarete

aperol, elderflower, watermelon  
sparkling wine, topo chico, orange bitters 17

## lavender fields

butterfly pea flower infused barr hill gin  
lavender honey, lemon 17

*our Bees Knees Week cocktail*

## figroni

fig infused barr hill tom cat gin, campari  
sweet vermouth, chocolate 20

*our Negroni Week cocktail*



# Wines by the Glass

full wine list available by request

6oz / 9oz / bottle

## Sparkling

champagne lallier "r.018" nv champagne, france 27 / 39 / 108

sparkling rosé terrazze dell'etna 2018 sicily, italy 20 / 29 / 80

sparkling raventós i blanc "blanc de blancs" 2021 penedès, spain 16 / 23 / 64

## White

garganega blend corte mainente soc. agr. 2021 veneto, italy 15 / 22 / 58

off-dry riesling dönnhoff "estate" 2021 nahe, germany 15 / 22 / 58

albariño bouza do rei 2021 rías baixas, spain 18 / 26 / 72

sauvignon blanc bailly-reverdy 2022 sancerre, france 28 / 42 / 108

chardonnay louis michel 2021 chablis, france 22 / 32 / 88

chardonnay adelsheim 2020 willamette valley, oregon 22 / 32 / 88

## Rosé

barbera blend matthiasson wines 2022 california 15 / 22 / 60

grenache blend rumor 2021 côtes de provence, france 20 / 29 / 80

## Red

syrah blend domaine des tourelles 2019 bekaa valley, lebanon 14 / 21 / 56

pinot noir au bon climat 2020 santa barbara, california 20 / 29 / 80

nebbiolo blend lua rossa no. 7 m.v. central coast, california 16 / 23 / 64

zinfandel michael lavelle 2018 lodi, california 19 / 28 / 76

cabernet sauvignon blend château linus m.v. santa barbara, california 26 / 39 / 210

## market special

tequila blanco, Florida mango yuzu, borghetti 17

## mango mimosa

Florida mango, sparkling wine 15

## all day

amaro montenegro & pineapple infused cynar  
lemon, club soda 15

## literally good

bruxo mezcal, ginger, turmeric  
passion fruit, lemon, angostura 19

## kimchi bloody mary

vodka, tomato juice, worcestershire  
horseradish, old bay, kimchi 15

*\*contains shrimp*

## MGFD espresso martini

casamigos reposado tequila, kahlua  
panther coffee espresso  
genuine almond orgeat, chocolate bitters 23

## MGFD gin & tonic

three graces greek gin, celery, arugula  
peppercorn, lemon, tonic 20

# Snacks

## thick cut potato chips

pan fried onion dip 11 *vg, gf*

crispy pig ears chile & lime 10

shrimp toast "bahn mi" 11

falafel tahini sauce & pickled onions 9 *ve, gf*

deviled eggs 9 *vg, gf*

## chicken liver crostini

caramelized onions 10

marinated olives 8 *ve, gf*

crispy hominy chile & lime 8 *ve*

# Beers

## monopolio clara

mexican lager, 12oz can, 5.4% abv, PA 8

## j wakefield el jefe

hefeweizen, 16oz can, 7% abv, MIA 14

## funky buddha hop gun

ipa, 12oz bottle, 7% abv, FL 8

## zero alcohol heineken

non-alcoholic lager  
12oz bottle, 0.03% abv, NL 7

# Mocktails

*under 0.5% abv mocktails  
with Lyre's non-alcoholic "spirits"*

## no-proof bulletproof

lyre's american malt  
cherry-rosemary, lemon 14

## secret garden

lyre's london dry, celery, arugula  
peppercorn, lemon, soda 14

## soul reviver

lyre's london dry, mango  
yuzu, thai basil, ginger ale 14

# Genuine Juice Blends

## hydrating cooler

cucumber, pineapple, celery  
lemon, honey, pinch of salt 8

## turmeric tonic

turmeric, ginger, carrot, coconut water  
lemon, maple, black pepper 9

# Homemade Sodas

cherry-rosemary 5

mike's spiced apple 5

# Panther Coffee

*Genuine Roast small batch  
produced in Wynwood, FL*

espresso 5

macchiato 4.5

cappuccino / latte 6



Michael's Genuine® Food & Drink is a proud partner of **Rethink Food**, a nonprofit organization with the mission to create a more sustainable and equitable food system. A 2% contribution is added to all checks which will help provide nutritious meals to our communities. 20% gratuity is added for your convenience for parties of 6 or more & on all checks with split payment