


AMERICAN KITCHEN

LUNCH

SMALL BITES

TEMPURA AVOCADO  10
Tomato-Chipotle Jam + Cilantro-Lime Crème Fraiche

MISO PORK BUNS 13
Crispy Local Berkshire Pork Belly
Pickled Onion + Wakame + Kimchi



GRILLED CHICKEN WINGS  12
Bourbon BBQ + Buffalo + Honey Jerk Glazed

SPOON BREAD SKILLET  8
Roasted Corn + Aged Cheddar Pimento

MARKET FLATBREAD 15
Chef's Seasonal Ingredient Selection

GARDEN GREENS

Enhance With:
Grilled Chicken Breast 6 + Shrimp 8 + Wild Salmon 10

HOUSE GREENS   7
Local Farm Greens + Heirloom Tomato
Carrot Ribbons + Cucumber + Radish


THE WHOLE LEAF CAESAR 11
Crisp Romaine + House Made Parmesan-Garlic Dressing
Shaved Parmesan + Sourdough Croutons + Hard-Boiled Egg

TUSCAN KALE SALAD 12
Asiago + Toasted Pine Nuts + Garden Herb Croutons
Honey-Anchovy Vinaigrette



AMERICAN CHOPPER  13
Romaine & Iceberg + Roasted Corn + Black Beans
Diced Tomato + Cucumbers + Farmers Cheese
House Bacon + Yuzu-Avocado Vinaigrette

SIGNATURE FLORIDA CORN SOUP   8
Charred Corn + Roasted Poblano + Cilantro

TIDBITS

KITCHEN FRIES  5
Rosemary + Duck Fat Powder + Parmesan


HERB ROASTED POTATOES 6
Garden Herbs

GRILLED SEASONAL VEGETABLES   6
Chef's Selection of Fresh Seasonal Vegetables

EXOTIC MUSHROOM MAC-N-CHEESE  8
Three Cheese Mornay + Smoked Mushrooms

PROVISIONS

MARKET FISH MP
Chefs Daily Seafood Creation

SUMMER SQUASH + SWEET PEA  21
VEGETABLE RIGATI
Zucchini Puree + Heirloom Tomato
Shaved Parmesan + Toasted Pine Nuts

HAND-HELDS


All Sandwiches Include Your Choice Of:
House Fries + Coleslaw + Tortilla Chips + Side Salad

A.K. GRASS-FED BEEF BURGER 15
Bread + Butter Pickles + House Aioli + Lettuce
Tomato + Onion + American Cheese

CHICKEN CLUB WRAP 14
Swiss + Applewood Smoked Bacon + Roasted Garlic Aioli
Leaf Lettuce + Pickled Onion + Tomato

AK ROAST BEEF 15
Local Grass Fed Roast Beef + Arugula + Vermont Cheddar
Tomato + Bell Pepper Pesto Mayo + Thyme Focaccia

TURKEY BLT+A 14
All Natural Roasted Turkey Breast + Butter lettuce
Tomato + House Bacon + Avocado + Whole Grain
Honey Mustard + Local Sandwich Roll

VEGETARIAN CLUB  13
Arugula + Hummus + Shredded Napa + Avocado Salsa
Heirloom Tomato + Shredded Carrot + Cucumber
Local Sourdough

FISH TACOS 13
Orange Scented Chipotle Crema + Cilantro-lime Slaw
Avocado + Pickled Onions + Local Sustainable Fish

DOUBLE PLAY 14
Your Choice of Half Turkey BLT+A + Chicken Club Wrap
Vegetarian Club Plus a Side Salad + Corn Soup

SWEETS

EARTHQUAKE CAKE 10

A.K. S'MORES 9

FLORIDA KEY LIME PIE 8

APPLE PIE IN A JAR 8



GF= Gluten Free



OV=Ovo-Lacto Vegetarian



V=Vegetarian



V V=Vegan

Consuming raw or undercooked Meat, Seafood, Poultry, Shellfish or Eggs may increase your chances of contracting a foodborne illness. We take our guests allergies seriously; please alert a server immediately so we can accommodate special requests.

AMERICAN KITCHEN

DINNER

SMALL BITES

TEMPURA AVOCADO 	11
Tomato-Chipotle Jam + Cilantro-Lime Crème Fraiche	
MISO PORK BUNS	14
Crispy Local Berkshire Pork Belly Pickled Onion + Wakame + Kimchi	
KOREAN GLAZED PORK RIBS	15
Chinese Carrot Cabbage Slaw + Sweet Soy Glaze Radish + Sesame	
SHRIMP + GRITS	17
White Cheddar + Chorizo + House Ham	
MARKET FLATBREAD	MP
Chef's Seasonal Ingredient Selection	
GRILLED CHICKEN WINGS 	13
Bourbon BBQ + Buffalo + Honey Jerk Glazed	
TUSCAN KALE FLATBREAD 	14
Smoked Exotic Mushrooms + Pickled Onion Asiago + Garlic-Thyme Infused Honey	
SPOON BREAD SKILLET	9
Roasted Corn + Aged Cheddar Pimento	

FROM THE GARDEN

Enhance With:

Grilled Chicken Breast 6 + Shrimp 8 + Wild Salmon 10

THE WHOLE LEAF CAESAR	12
Crisp Romaine + House Made Parmesan-Garlic Dressing Shaved Parmesan + Sourdough Croutons + Hard-Boiled Egg	
AMERICAN CHOPPER 	14
Romaine & Iceberg Lettuce + Roasted Corn + Black Beans Diced Tomato + Cucumbers Farmers Cheese + House Bacon Yuzu-Avocado Vinaigrette	
HOUSE GREENS  	8
Local Farm Greens + Heirloom Tomato Carrot Ribbons + Cucumber + Radish	
SIGNATURE FLORIDA CORN SOUP  	9
Charred Corn + Roasted Poblano + Cilantro	

TIDBITS

EXOTIC MUSHROOM MAC-N-CHEESE 	9
Three Cheese Mornay + Smoked Mushrooms	
GRILLED SEASONAL VEGETABLES  	7
Chef Selection of Fresh Seasonal Vegetables	
KITCHEN FRIES 	6
Rosemary + Duck Fat Powder	
HERB ROASTED POTATOES 	7
Garden Herbs	

PROVISIONS

MARKET FISH	MP
Chefs Daily Seafood Creation	
WILD SALMON + ANCIENT GRAIN RISOTTO	28
Seasonal Vegetables + White Wine Lemon Butter	
ASPARAGUS + PEAS	19
Perfect Poached Farm Egg + Chorizo + Parmesan	
SUMMER SQUASH + SWEET PEA VEGETABLE RIGATI 	21
Zucchini Puree + Heirloom Tomato Shaved Parmesan + Toasted Pine Nuts	
SMOKED CHICKEN + BACON WAFFLES	23
Bourbon Maple Syrup + A.K. Hot Sauce	
LOCAL FREE RANGE CHICKEN + BEER CARBONARA	24
Stout Beer-Parmesan Sauce + House Bacon Sweet Grape Tomatoes + Peas + Cured Organic Egg Yolk	
COOKHOUSE MEATBALLS + CREAMY PARMESAN POLENTA	23
Smoked Tomato Pomodoro + Basil + House Made Ricotta	
CHIMICHURRI SKIRT STEAK + FRITES	26
House Fries + Charred Sweet Peppers	
NATIVE NEW YORK STRIP STEAK 	34
Chive Whipped Potatoes + Seasonal Vegetables + Natural Jus	
29 DAY DRY-AGED RIBEYE 	29
Mushroom-Bacon Chowder + Mushroom Chips Scallion + Celery + Parsley	

HAND-HELDS

All Sandwiches Include Your Choice Of:

House Fries + Coleslaw + Corn Soup + Side Salad

THE LOCAL WAGYU BEEF	26
Florida Berkshire Pork Belly + Homemade Pickles Avocado + Tomato-Ricotta Spread + Blistered Sweet Pepper	
CHICKEN CLUB WRAP	16
Swiss + Applewood Smoked Bacon + Roasted Garlic Aioli Crisp Lettuce + Pickled Onion + Diced Tomato	
HEIRLOOM 'N HUMMUS VEGETARIAN CLUB 	14
Arugula + Shredded Napa + Avocado Salsa Shredded Carrot + Cucumber + Local Sourdough	
A.K. GRASS-FED BEEF BURGER	17
Bread & Butter Pickles + House Aioli + Lettuce Tomato + Onion + American Cheese	

SWEETS

EARTHQUAKE CAKE	10
A.K. S'MORES	9
FLORIDA KEY LIME PIE	8
APPLE PIE IN A JAR	8



AMERICAN KITCHEN BREAKFAST MENU

AVAILABLE DAILY 7AM - 11AM

BEGINNINGS

AMERICAN BREAKFAST	16
Two Eggs Any Style + Herbed Potatoes + Toast Choice of Sausage or Applewood Bacon	
EGG WHITE SEASONAL VEGETABLE FRITTATA	17
Mushrooms + Herbs + Cream Cheese Custard + Tomato Jam	
EUROPEAN BREAKFAST	16
Hard or Soft Boiled Eggs + Sliced Seasonal Fruits Brie + Salami + Croissant	
SHAVED HAM + SMOKED CHEDDAR OMELET	15
Herbed Potatoes + Choice of Toast	
MEAT LOVER'S OMELET	17
Applewood Bacon + Smoked Sausage Chicken + Grilled Onions + Tomatoes Jack Cheese + Herbed Yukon Potatoes + Toast	
CLASSIC EGGS BENEDICT	17
English Muffin + Canadian Bacon + Hollandaise Sauce	
YOGURT + HOMEMADE GRANOLA	8
Low Fat Greek Yogurt + Fresh Berries	
PANCAKES WITH STRAWBERRIES	13
Reduced Sugar Strawberry Compote	
BRIOCHE FRENCH TOAST STACK	16
Caramelized Banana Topping + Caramel	

KIDS BREAKFAST

EGG PLATTER	8
Scrambled Egg + French Toast + Bacon	
DISNEY® BELGIAN WAFFLE	7
Choice of Sausage Links or Bacon + Maple Syrup	
CEREAL FAVORITES	5
Choice of Cereal + Milk	

SIDES

Pastry Basket | Steel Cut Oatmeal
Antebellum Grits | Sage Sausage Links
Bacon | Herbed Yukon Potatoes
Seasonal Fruit

FARMER'S ENDLESS TRUCK BUFFET

ADULTS 22.95 - KIDS 9.00 UNDER 12

Daily Seasonal Buffet Includes :

Build Your Own Omelet
Create Your Own Eggs
Scrambled Eggs

Applewood Bacon + Sausage Links
Smoked Salmon

French Toast + Pancakes

Mickey® Waffles

Fresh Sweet Pastries

Baked This Morning Bagels + Breads

Herb Roasted Potatoes + Oatmeal + Grits

Chef's Daily Cheese Platter

Garden Fresh Cut Fruits

Crisp Field Berries + Yogurt Parfait + Cereal

Juice + Coffee + Tea

BEVERAGES

JOFFREY'S COFFEE	4
JOFFREY'S ESPRESSO	4
JOFFREY'S CAPPUCCINO	5
MILK 2%, CHOCOLATE OR WHOLE	4
HOT CHOCOLATE	3

JUICES

FLORIDA ORANGE + GRAPEFRUIT	5
APPLE + CRANBERRY + PINEAPPLE + V8	5