

Café Martier



BRUNCH SMALL PLATES & BEGINNINGS

- Jumbo Crab Cake** – PAN SEARED JUMBO LUMP CRAB, TROPICAL SLAW, REMOULADE \$16
- Jalapeno Conch Fritters** – CARIBBEAN STYLE SPICY FRITTERS FLASHED FRIED WITH SRIRACHA THAI AIOLI \$15
- Seared Ahi Tuna** – SESAME ENCRUSTED AHI TUNA, PONZU, WASABI, GINGER, SOY \$15
- Shrimp Cocktail** – 5 PREMIUM JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE \$15
- Artichoke, Spinach & Feta Dip** – BAKED SPINACH, ARTICHOKE, FETA, GARLIC, SERVED WITH BAGUETTE \$14

- Wild Mushroom & Goat Cheese Flatbread** – FIG JAM, GOAT CHEESE, MUSHROOMS, ARUGULA, BALSAMIC DRIZZLE \$11
- Caprese Chicken Flatbread** – HEIRLOOM TOMATO, CHICKEN, MOZZARELLA, TOMATO PESTO BASE, PESTO DRIZZLE \$11
- Goat Cheese Croquettes** – POTATO, SCALLION, PESTO AND CHIPOTLE AIOLI DIPPING SAUCES \$10
- Roasted Garlic & Baguette** – ROASTED GARLIC, BAGUETTE, FIG JAM, GOAT CHEESE, PESTO \$12
- Avocado Bruschetta** – TOASTED BAGUETTE, AVOCADO, LEMON, OLIVE OIL, ONION, PICO \$9

DAILY BRUNCH

- Shrimp and Grits** – BLACKENED SHRIMP, ANDOUILLE SAUSAGE, 2 POACHED EGGS, SAUTÉED GARLIC, ONION, PEPPERS, TOMATO ON CHEDDAR GRITS \$19
- Crab Cake Benedict*** – JUMBO LUMP SEARED CRAB CAKE, POACHED EGG SERVED ON ENGLISH MUFFIN WITH HOLLANDAISE \$16
- Smoked Salmon Benedict** – ENGLISH MUFFIN, SMOKED SALMON, AVOCADO, POACHED EGG, HOLLANDAISE SAUCE \$17
- Steak & Eggs*** – 8 OZ NEW YORK STRIP, 2 EGGS SERVED ANY STYLE, POTATO WEDGES \$18
- Sampler Platter** – BLT WRAP, STEAK TACO, GOAT CHEESE CROQUETTE, CRAB CAKE WITH TOMATO FLORENTINE SOUP \$17
- Martier Morning*** – YOUR CHOICE OF HAM STEAK, SAUSAGE OR CANDIED BACON. SERVED WITH CHEESY GRITS AND EGGS OF YOUR CHOICE. \$14
- Fresh From The Griddle** – CHOICE OF FRENCH TOAST, MULTI GRAIN PANCAKES OR BELGIAN WAFFLE. WHIP CREAM UPON REQUEST \$10
- + ADD FRUIT \$2 / ADD CHOCOLATE CHIPS \$2 / ADD NUTELLA \$2

- Southwest Steak Omelette** – SHREDDED FILET MIGNON, JALAPENO, RED ONION, CHEDDAR, TOPPED WITH SALSA VERDE AND SOUR CREAM DRIZZLE \$15
- Brie & Mushroom Omelette** – SAUTÉED MUSHROOM MEDLEY, TOMATOES, BRIE CHEESE \$11
- Build Your Own Omelette** – \$8 BASE. ADD VEGGIES \$1 PER ITEM. TOMATOES, BASIL, SPINACH, MUSHROOMS, PICO, PEPPERS, JALAPENOS, ONION. ADD CHEESE, MEAT OR EGG WHITE \$2 PER ITEM
- Chicken and Waffles** – BELGIAN WAFFLE WITH CRISPY FRIED CHICKEN, BOURBON FRUIT COMPOTE \$15
- Breakfast Burrito*** – EGGS, ROASTED POTATOES, PICO, SHREDDED MOZZARELLA, TORTILLA. YOUR CHOICE OF SAUSAGE OR BACON. TOPPED WITH SALSA VERDE AND SOUR CREAM \$14
- Whipped Avo Croissant*** – TOMATO AND MOZZARELLA OMELETTE, BUTTERY CROISSANT WITH AVOCADO MOUSSE \$12

SANDWICHES AND HANDHELDS

Sandwiches served with choice of french fries, coleslaw or mac-n-cheese

- Mahi Reuben** – GRILLED MAHI, SWISS CHEESE, HOUSE-MADE THOUSAND ISLAND DRESSING, SLAW, TOASTED RYE \$16
- Crab Cake Sandwich** – PAN SEARED JUMBO LUMP CRAB, TROPICAL SLAW AND REMOULADE \$16
- Smoked Salmon Club*** – DILL CREAM CHEESE, LETTUCE, TOMATO, CUCUMBER, RED ONIONS ON TOASTED MULTIGRAIN \$14
- Buffalo Chicken Ranch** – CRISPY FRIED CHICKEN BREAST TOSSED IN SPICY SAUCE, CHEDDAR CHEESE, BACON, LETTUCE, TOMATO, RANCH DRIZZLE \$15
- Vegetarian Burger** – SPINACH, BROCCOLI, CORN, ZUCCHINI AND BELL PEPPER PATTY WITH SAUTÉED MUSHROOM. LETTUCE, TOMATO, ONION. \$15

- Gourmet Cheese Burger*** – PRIME BEEF BURGER TOPPED WITH LETTUCE, TOMATO, ONION, PICKLE AND YOUR CHOICE OF CHEESE. \$16 ADD BACON \$2
- Quesadilla** – CHICKEN BREAST, CHIPOTLE, ARUGULA, MOZZARELLA, CHEDDAR, HOUSE MADE PICO. SUB STEAK ADD \$2
- Brie & Chicken Panini** – BRIE, CHICKEN BREAST, TOMATO, PESTO \$15
- Chicken Club Wrap** – GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, RANCH \$14
- Gourmet Grilled Cheese & Soup** – THREE CHEESE GRILLED CHEESE WITH TOMATO FLORENTINE SOUP. \$13 ADD BACON \$3 ADD TOMATO \$2

ADD TO SALADS

Chicken \$7/ Shrimp \$8/ Steak, Mahi, Salmon \$12/ 2 Bacon Wrapped Scallops \$14

- Steak & Arugula Salad*** – 8 OZ STRIP, ARUGULA, CARAMELIZED ONION, TOMATO, RADISH, BLUE CHEESE CRUMBLES, HERBED VINAIGRETTE \$20
- Tiffini's Salad** – APPLE, TOMATO, ONION, CUCUMBER, CRAISINS, AVOCADO, GOAT CHEESE ON ARUGULA. TOSSED IN LEMON HERBED VINAIGRETTE DRESSING \$14
- Rustic Greek Salad** – FETA, TOMATOES, CUCUMBERS, RED ONIONS, KALAMATA OLIVES, PEPPERS, PEPPERONCINI, ROMAINE, GREEK DRESSING \$12

- Classic Niçoise Salad*** – SESAME ENCRUSTED SEARED AHI TUNA, FIELD GREENS, KALAMATA OLIVES, CHILLED POTATOES, GREEN BEANS, HARD BOILED EGG WITH HERBED VINAIGRETTE \$17
- Chicken, Brie & Avo** – CHICKEN BREAST, TOMATOES, AVOCADO, SAUTÉED ONIONS, BRIE, MIXED GREENS WITH BALSAMIC VINAIGRETTE \$15
- Toasted Hazelnut Wedge** – GRILLED ROMAINE WEDGE, HAZELNUTS, CRUMBLLED BLUE CHEESE, CANDIED BACON, CRAISINS, GORGONZOLA DRESSING \$15

FRESH BAKERY AND SIDES

- 2 Eggs Any Style*** – \$3 ADD CHEESE \$2
- Candied Bacon** – \$4
- 2 Sausage or Bacon*** – \$4
- Ham Steak** – \$5
- Coleslaw** – \$3

- Fresh Baked Baguette/ Croissant** – \$4
- Gluten Free Multi Grain Toast** – \$2.50
- Toast** – \$2.50
- English Muffin** – \$3

- Tomato Florentine or Soup Du Jour** – \$4.5
- Four Cheese Mac** – \$5
- French Fries** – \$4
- Cheesy Grits** – \$5

– *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. –