



Griddle and Syrup Items

French Toast

BRIOCHE FRENCH TOAST WITH CINNAMON BUTTER, WARM CANADIAN SYRUP AND VANILLA WHIPPED CREAM
· 12 ·

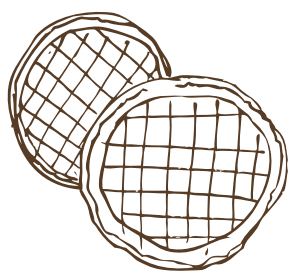
Monte Cristo

SMOKED HAM AND GRUYERE CHEESE LAYERED IN SWEET BREAD AND LIGHTLY FRIED WITH FRESH STRAWBERRIES AND MAPLE SYRUP GELATO
· 13 ·



Buttermilk Pancakes

FLUFFY AND LIGHT PANCAKES SERVED WITH WARM CANADIAN SYRUP
CHOICE OF FRESH BLUEBERRIES, FRESH STRAWBERRIES OR CHOCOLATE CHIPS
· 11 ·



Vanilla Belgian Waffles

WITH FRESH BANANAS AND WARM PECAN SYRUP
· 11 ·

Sides

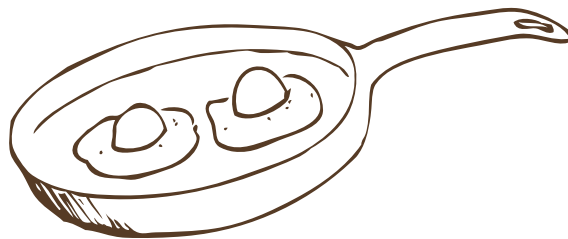
Brown Sugar Spiced Bacon
APPLEWOOD SMOKED BACON, SWEET BROWN SUGAR, RED CHILI FLAKES
· 6 ·

Breakfast Potatoes
SLOW ROASTED BREAKFAST POTATOES WITH FRESH ROSEMARY OR HASH BROWNS
· 5 ·

Hash Brown Casserole
BAKED CRISPY HASH BROWNS WITH PARMESAN, GRUYERE, GOUDA AND CHEDDAR CHEESES AND CARAMELIZED ONIONS
· 8 ·

Organic Eggs

ALL EGG DISHES COME WITH A CHOICE OF BREAKFAST POTATOES OR HASH BROWNS



Three Egg Omelet

FLUFFY WHIPPED EGGS WITH CHOICE OF 2 ITEMS: SPINACH, GARLIC, OVEN ROASTED TOMATOES, ASPARAGUS, CARAMELIZED SHALLOTS, RED AND GREEN BELL PEPPERS, PROSCIUTTO, GRUYERE, RICOTTA, SMOKED GOUDA OR GOAT CHEESE
· 12 ·

Traditional Eggs Benedict

SMOKED CANADIAN HAM, TANGY HOLLANDAISE, SOURDOUGH ENGLISH MUFFINS AND POACHED EGGS
· 13 ·

Three Eggs Any Style Skillet Bake

SERVED WITH BROWN SUGAR SPICED BACON
· 12 ·

Asparagus, Poached Egg, Prosciutto and Ricotta Cheese

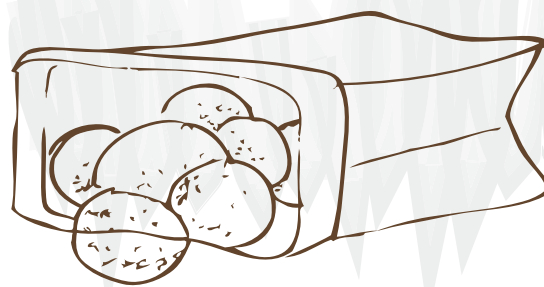
POACHED EGGS, GRILLED ASPARAGUS AND PROSCIUTTO DI PARMA WITH WHIPPED RICOTTA
· 14 ·

Eggs Sardou

POACHED EGGS, BABY ARTICHOKE, CRISPY PROSCIUTTO AND TRUFFLE HOLLANDAISE
· 14 ·

Filet Medallions and Eggs any Style

GRILLED USDA SELECT FILET MIGNON MEDALLIONS, KALAMATA BUTTER, BEEFSTEAK TOMATOES, TOASTED ENGLISH MUFFIN AND TWO EGGS
· 15 ·

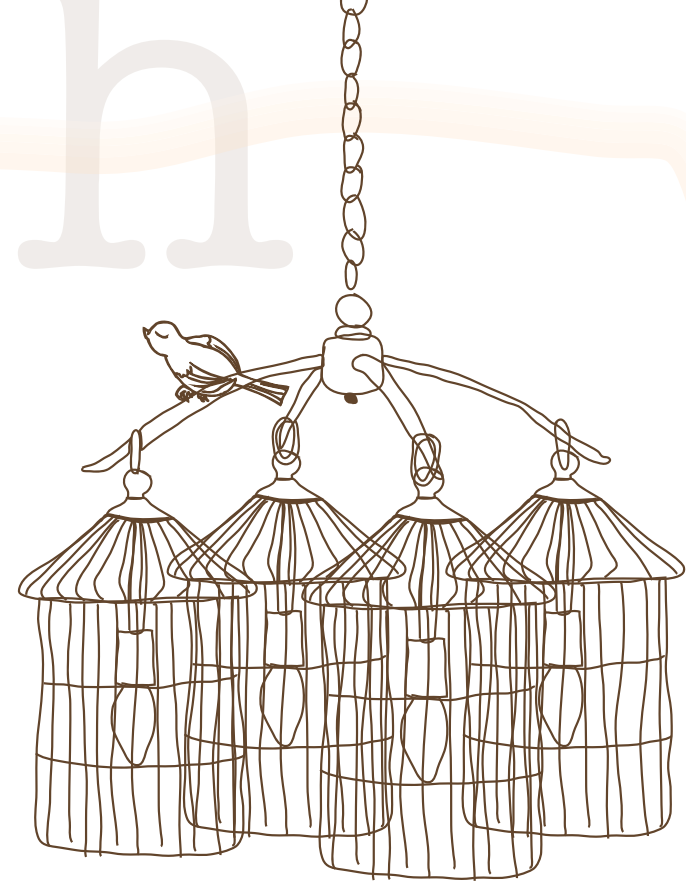


Fresh Fruit & Breads

Assorted Fruits Selection · 5 ·

Warmed Croissants with Cream Cheese Drizzle · 5 ·

Bread Basket · 5 ·
ENGLISH MUFFIN, CROISSANT, CIABATTA AND BAGEL WITH CREAM CHEESE, HERB BUTTER AND MAPLE BUTTER



Salads

Caesar Salad with Grilled Chicken

CRISPY ROMAINE HEARTS, HOUSEMADE CAESAR DRESSING, GARLIC CROUTONS, SHAVED PARMESAN REGGIANO
· 13 ·

Cobb Salad with Shrimp and Crab

CRISP ROMAINE AND ICEBERG LETTUCAES, ARTICHOKE HEARTS, DICED ROMA TOMATOES, FRESH MANGO, DRIED CRANBERRIES, FANNED AVOCADO, APPLEWOOD SMOKED BACON, AND A HARD BOILED EGG
· 15 ·

Tanzy Salad with Grilled Salmon

ROMAINE AND MESCLUN MIX, RED ONION, ROASTED RED PEPPER, NICOISE OLIVES, FRIED CAPERS, GRAPE TOMATOES, GRILLED SALMON WITH A RED WINE VINAIGRETTE
· 14 ·



Entrées

Tanzy Burger

WOOD GRILLED 10 OZ GROUND ANGUS, APPLEWOOD SMOKED BACON, SMOKED GOUDA, SLICED ROMA TOMATO, ARUGULA ON TOASTED ROSEMARY FOCACCIA
· 14 ·

The Club

SMOKED TURKEY BREAST, CRISP LEAF LETTUCE, ROMA TOMATOES, APPLEWOOD SMOKED BACON, AVOCADO MAYONNAISE AND A FRIED EGG STACKED ON SLICED SOURDOUGH
· 13 ·

Mediterranean Chicken Penne

GRILLED CHICKEN BREAST, ASPARAGUS, ARTICHOKE HEARTS, ROASTED TOMATOES, KALAMATA OLIVES, TOASTED PINE NUTS, GARLIC SPINACH IN A BUTTER SAUCE WITH CRUMBLLED FETA CHEESE
· 14 ·

Tanzy[®]
ARTISANAL ITALIAN

Brunch Hours: 11 a.m. to 3 p.m. Saturday & Sunday

Tanzy is committed to buying only the best farm fresh, locally sourced organic products whenever possible.

*Meat will be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. Price does not include sales tax.
In consideration of others, kindly limit cell phone usage.



BUON APPETITO!

Brunch Cocktails

COCKTAIL SELECTIONS BY MASTER MIXOLOGIST ADAM R. SEGER

Tanzy Dirty Martini

PUNZONE ORGANIC ITALIAN VODKA,
KALAMATA OLIVE, ROSEMARY, LIME,
YUZU LUX, SALT & PEPPER
· 12 ·

El Corazon

PASSION FRUIT, POMEGRANATE, BLOOD
ORANGE, EL JIMADOR TEQUILA BLANCO
100%, KOSHER SALT, TELlicherry
PEPPERCORNS (ADD DEL MAGUEY
VIDA 'SMOKEY' MEZCAL FLOAT \$5
SUPPLEMENT)
· 12/44 Pitcher ·

Tanzy Manhattan

LUXARDO CHERRY-INFUSED MAKERS
MARK, COCCHI VERMOUTH DI TORINO,
LUXARDO CHERRIES
· 12 ·

Prickly Pear- Sour Sop Margarita

CACTUS FRUIT, FLORIDA GUANABANA,
HAND SQUEEZED LIME, EL JIMADOR
TEQUILA REPOSADO 100% (LUXE IT WITH
CORZO ANEJO TEQUILA \$5 SUPPLEMENT)
· 12/44 Pitcher ·

Tanzy Mary

FROM SCRATCH SAN MARZANO TOMATO
BLOODY, PARMA BAR GARNI,
PERONI BACK
· 12 ·

Boca Mimosa

FLORIDA ORANGE JUICE, ORANGE
MARMALADE, BLOOD ORANGE,
MOËT IMPERIAL
· 10 ·

Raspberry Collins

NOLET GIN, LUXARDO BITTER,
RASPBERRY-PROSECCO SODA
· 13 ·

Veev Spa-Mopolitan

VEEV ACAI SPIRIT, POMEGRANATE JUICE,
FRESH LIME JUICE, RAW AGAVE AND
FRESH COCONUT WATER
· 12/44 Pitcher ·

Pomegranate Martini

GREY GOOSE VODKA, PAMA,
GINGER SOUR, PROSECCO
· 13 ·

Death by Mocha

HOUSEMADE CHOCOLACELLO, ITALIAN
ESPRESSO, SALTED MOCHA RIM,
ANGELO'S BONBONS
· 11 ·

EXPAND YOUR PALETTE WITH OUR UNIQUE FROZEN LIQUID NITROGEN COCKTAIL SPECIALTY

Liquid Nitrogen
Mixology
-189° C
· 18 ·

Champagne
Moët &
Chandon
Imperial

+

Japanese
Orange-Key
Lime-
Tangerine
Sour

+

Rare Tea
Cellars
Pharoah's
Ancient
Lemon Infused
Belvedere
Vodka

+

Grand
Marnier
Cuvée du
Centenaire

+

A La Minute
Ginger-Citrus
Sorbet

Pestati Italiani "Italian Mojitos"

Pestato, Italian for "Crush," refers to our Mojitos made with our signature Sweet Basil-Mint-Coriander Blend



Millionaire Mojito

RON ZACAPA 23 YEAR AGED RUM, PESTATO
ITALIANO, SPARKLING WINE, MINT
· 13/48 Pitcher ·

Strawberry Basil Balsamic Mojito

SHELLBACK SPICED RUM, BALSAMIC-GLAZED
STRAWBERRIES, PESTATO ITALIANO
· 12/44 Pitcher ·

Illegalito

PASSION FRUIT, COCONUT, PINEAPPLE, PESTATO
ITALIANO, BOCA LOCA FRESH SUGAR CANE
BRAZILIAN RUM (LUXE IT WITH 23 YEAR OLD RON
ZACAPA RUM & SERVED INSIDE A FRESH YOUNG
THAI COCONUT- \$5 SUPPLEMENT)
· 11/38 Pitcher ·

Nojito

ALCOHOL-FREE CLASSIC, STRAWBERRY BASIL
BALSAMIC, MILLIONAIRE, ILLEGALITO, OR
HOMEMADE GINGERALE
· 5/19 Pitcher ·

Brunch

P R I X F I X E

Please choose one item from each section.

\$22
per person



Cocktail

Tanzy Mary

FROM SCRATCH SAN MARZANO TOMATO BLOODY,
PARMA BAR GARNI, PERONI BACK

Boca Mimosa

FLORIDA ORANGE JUICE, ORANGE MARMALADE,
BLOOD ORANGE, MOET IMPERIAL

Side/Dessert

Brown Sugar Spiced Bacon

APPLEWOOD SMOKED BACON, SWEET BROWN SUGAR,
RED CHILI FLAKES

Breakfast Potatoes

SLOW ROASTED BREAKFAST POTATOES WITH FRESH ROSEMARY
OR HASH BROWNS

Assorted Fruits Selection

Warmed Croissants with Cream Cheese Drizzle

Red Velvet Bread Pudding

Tiramisu

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ENGLISH MUFFINS AND POACHED EGGS

Monte Cristo

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BREAD AND LIGHTLY FRIED WITH FRESH STRAWBERRIES AND
MAPLE SYRUP GELATO

Vanilla Belgian Waffles

WITH FRESH BANANAS AND WARM PECAN SYRUP

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AND TRUFFLE HOLLANDAISE

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GARLIC CROUTONS, SHAVED, PARMESAN REGGIANO

The Club

SMOKED TURKEY BREAST, CRISP LEAF LETTUCE, ROMA
TOMATOES, APPLEWOOD SMOKED BACON, AVOCADO
MAYONNAISE AND A FRIED EGG STACKED
ON SLICED SOURDOUGH

Mediterranean Chicken Penne

GRILLED CHICKEN BREAST, ASPARAGUS, ARTICHOKE
HEARTS, ROASTED TOMATOES, KALAMATA OLIVES,
TOASTED PINE NUTS, GARLIC SPINACH IN A BUTTER
SAUCE WITH CRUMBLER FETA CHEESE

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