

# SAGAMORE

MIAMI BEACH

## ***Breakfast Menu***

### **Traditional Breakfast 14**

2 cage farm fresh eggs any style with hash browns and toast on crispy bacon or breakfast sausage **4**

### **Blue Berry - Oat Pancake 15**

Golden brown pancakes with oats, fresh blueberries topped with bee pollen butter and honey **OV**

### **French Toast Sticks 14**

Pan fried buttery brioche in orange - cinnamon batter with bourbon whisky flavored maple syrup **OV**

### **Eggs Benedict 17**

2, 63°, Sous vide cooked farm fresh eggs, grilled duck bacon arugula, sauce hollandaise with fresh cracked Pepper

### **Lime - Yogurt Parfait 9**

With strawberry salad bottom and chia seed - granola topping **OV**

### **Swiss Style Oatmeal 7**

Cooked oats in whole milk, mixed with grated apples, flax seeds, toasted sunflower seeds and almonds, cinnamon topped with honey and bee pollen butter **OV**

### **Shak-Shuka 15**

2 cage farm fresh eggs in tomato ragout with bell pepper and eggplant cooked and served in a cast iron skillet and toasted olive - za'atar bread **OV**

### **Steak and Eggs 19**

Grilled flank steak, 3 farm fresh eggs any style, in house made chimichurri and golden-brown hash browns

Dietary Key: GF= Gluten Free OV=Ovo-Lacto Vegetarian V=Vegetarian V V=Vegan  
A 20% Service Charge And Applicable Tax Will Be Added To Your Check. Consuming Raw or Undercooked Meat, Seafood, Poultry, Shellfish or Eggs May Increase Your Chances of Contracting a Food Borne Illness We Take Our Guest's Allergies Very Seriously. Please Advise Your Server ASAP So That We Can Accommodate Special Requests

## APPETIZERS

### South Florida Ceviche 11

Aji Amarillo, Leche De Tigre

### Pabellon Beef Empanadas 10

Plantain, Mozzarella, Black Bean,

House Hot Sauce.

### Avocado Sashimi 11 V

Sweet Peppers, Leeks, Radish, Asian Vinaigrette.

### Crispy Brussel Sprouts 8 OV

Honey, Pickled Peppadews, Tzatziki.

### Cauliflower Buffalo Poppers 8

Crispy +Spicy with Ranch

## SALADS

### Additions: Chicken 5, Shrimp 7,

Salmon 10, Ahi Tuna 9

### Caesar 11 OV

Endive, Radish, Gremolata, Parmigiana

### Kale Green Goddess 11 VV

Arugula, Fresh Herbs, Leeks, Avocado,

Tarragon Vinaigrette

### Quinoa 11 VV

Mixed Greens, Shallots, Toy box Tomatoes,

Avocado, White Balsamic

### Truffle Pear 12 OV

Arugula, Marcona Almonds, Goat Cheese,

Truffle Vinaigrette

## PANINI

### Grilled Chicken 11

Avocado, Sundried Tomato, Spinach,

Herb Aioli, Sourdough

### Caprese 11 OV

Tomato, Basil, Mozzarella, Marinara

### Grilled Vegetable 11

Slow Roasted Tomatoes, Arugula, Feta Cream

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## THE CANVAS BURGER 16

Chef's Blend of Short Rib, Skirt Steak and

Angus Chuck. Complete with Special

Sauce, Lettuce, Tomato, Cheese, Onion,

House Made Bread and Butter Pickles,

Brioche Bun. Served with French Fries.

Substitute a side salad 2

## TACOS

3 Tacos per Order

All Tacos Come With: Salsa, Guacamole,

Hot Sauce, Radishes, Lettuce, Cilantro,

White Onion, Lime, Cotija Cheese and

Warm Flour Tortillas

### Chimichurri Skirt Steak 14

### Cilantro-Lime Shrimp 12

### Adobo Grilled Chicken Breast 11

### Spicy Sambal Fried Fish 11

Mushroom 12 V

## STONE HEARTH PIZZA

### Margarita 15 OV

Field Fresh Tomatoes,

Fior di Latte, Basil

### Beef Pepperoni 16

Mozzarella, Oregano, Sunday Gravy

### Spicy Veggie 17

Bell Pepper, Zucchini, Eggplant, Onion

Tomatoes, Jalapeno, Mozzarella

## MAIN PLATES

### Pappardelle Arrabiata 19 OV

House Made Tomato Sauce, Chili Flakes

Butcher's Flank Steak and Frites 28 GF

## KIDS

Served with Fries

### Chicken Fingers 10

### Grilled Cheese Sandwich 10

## TASTE OF ISRAEL

Tribute to "Peace 70" exhibit

### Salmon a la Ronit 19

Grilled Salmon served with 2 63°, Sous Vide Cooked

Farm Fresh Eggs, Arugula, Tomatoes, Onion, sliced

Avocado served on toasted Sour Dough Bread

### Bureka 12

Flaky Philo Dough, stuffed with Spinach and Feta

Cheese, served on Spring Lettuce,

sliced Egg and Tahini Sauce

### Sabich in a Pita 14

Baked to order Pita Bread, filled with grilled Eggplant,

sliced hard boiled Eggs, Cucumbers, Tomatoes,

Cabbage, Hummus and Tahini Sauce

### Shak-Shuka 15

2 farm fresh Eggs in Tomato Ragout with Bell Pepper

and Eggplant, cooked and served in an Cast Iron

Skillet and toasted Olive - Za'atar Bread OV

## SWEET TOOTH

### Warm Pecan Brownie OV 8

Dark Chocolate Fudge, Vanilla Ice Cream

### Crème Brulee OV 9

Raspberry Coulis and Coconut Snow

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