

STARTERS + SMALL

Oysters on the Half Shell

traditional accompaniments 19 *gf*

Tuna Crudo

soy-lime vinaigrette, compressed cucumber, cilantro 19

Crab + Avocado Toast

fennel and lemon confit 23

Alpine 'Kaiserschmarren' Torn Pancakes

rhum raisins, powdered sugar 14 *v*

Roasted Beet Salad

stracciatella, pistachio, greens 14 *v, gf*

House-Made Labneh

eggplant caponata, za'atar, basil, pita 14 *v*

Loaded Nachos

crema, hangar steak, queso cotija, black beans, salsa roja 15 *v, gf*

Fideos

chorizo, littleneck clams, seabans, garlic aioli 18

Brussels Sprouts kale pesto, parmesan, fried egg 15 *gf*

Polenta

foraged mushrooms, coddled egg, roasted tomato jus 16 *gf*

PLATES

Chilaquiles

sunny side up egg, fried tortilla, guajillo salsa
red onion, sour cream 16 *gf*

Baked + Griddled French Toast

crème anglaise & bourbon barrel maple syrup 15 *v*

Eggs Benedict duck confit, pikliz, truffle hollandaise 24

Frittata chorizo, leek, potato, manchego 16 *gf*

Eggs in Purgatory

bone marrow, tomato, chile flake, red onion, anchovy 17

Steak n' Eggs

hangar steak, sunny side egg, French fries, hollandaise 23 *gf*

Smoked Brisket Sandwich

pimento cheese + pickles 21

Smoked Salmon Bagel

dill crème fraîche, cucumber, red onion
tomato, fried capers 19

Breakfast Pizza

onion bechamel, egg, chives, crispy leeks 18

Pepperoni Pizza

oregano + hot honey 18

Octopus Tacos

chipotle, charred corn, pickled onion, cilantro 23

Mushroom + Avocado Tacos radish, onion, pickled fresno, cotija 16 *gf, v*

T+M Burger

lettuce, special sauce, clothbound cheddar 19

Know what you're eating

a food sensitivities key
to help guide you through our menu
v – vegetarian *ve* – vegan
gf – gluten-free

SUNDAY BRUNCH

THINGS

Plantain Chips

turmeric, lime 5 *v*

Lamb-Stuffed fried olives

garlic aioli 9

Brandade

potato chips, chive 8 *gf*

Thick Cut Bacon 8 *gf*

Grilled Bread

sullivan street filone 2

Warm Biscuit

French butter, housemade jam 4 *v*

Doughnut Holes

two dipping sauces 9 *v*

Fig Hand Pie 5 *v*

Today's Muffin 5 *v*

Chia Seed Pudding

berries, house granola 12 *gf, ve*

Overnight Oats

berries, house granola 12 *gf, ve*

EXECUTIVE CHEF stephen ullrich
CHEF-OWNER michael schwartz

Coconut Grove, Miami, FL

TIGERTAIL + MARY

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

BRUNCH BAR

COCKTAILS

Mary's Pace Car 12
Blanco Vermouth, blueberry tea, citrus bitters, soda

Summer Swizzle 14
Pimm's, lemon, lavender, muddled fruits, Sprite

Cool As A Cucumber 13
Basil-infused Vodka, Fennel Syrup, Cucumber

Mister Grey 15
citron vodka, Italicus, earl grey tea syrup
lemon, orange bitters

Via Abitare 14
rosé, Pamplemousse, Dry Vermouth, St. Germain, lemon

Pequeña Picante 13
cilantro infused tequila, florida avocado, lime, agave, chile



BEVERAGES

water 8
Panna, still
San Pellegrino, sparkling

Jojo iced tea

fresh lemonade 4

soda 3.50
Coke, Sprite
Diet Coke

homemade sodas 6
pineapple-grapefruit tepache
low abv (2.5%)
lavender soda
yuzu soda

Fresh Juices 5
orange
grapefruit

Cold Pressed Juice 9.5
K8 kale, spinach, swiss chard, apple,
parsley, celery bok choy, lime
A3 apple, carrot, lemon, ginger
B4 beet, apple, celery, lemon

BOTTLED BLOODYS

by BarLab

Match a base spirit to pair with
a bottled housemade Mary mix

Standard 13

Reyka Vodka Milagro Tequila
Beefeater Gin Gem and Bolt Mezcal

Premium 15

Titos Vodka Casamigos Tequila
Hendricks Gin Montelobos Mezcal

Santa Maria classic / tomato, harissa
Niña juicy / carrot, mango, pepper

WINE

SPARKLING GL / BTL

Champagne, Aubry, Champagne, France NV 22/88
Sparkling, Argyle, Willamette Valley, Oregon 2015 15/60
Sparkling Rosé, Tissot, Crémant du Jura, France NV 16/64

WHITE GL / CRF / BTL

Grüner Veltliner, Zocker, Edna Valley, California 2016 11/22/44
Riesling, Dönnhoff, Nahe, Germany 2017 (off-dry) 15/30/60
Picpoul, Font Mars, Languedoc, France 2018 9/18/36
Sauvignon Blanc, Patient Cottat, Sancerre, France 2018 18/36/72
Chenin Blanc, Notary Public, Santa Ynez Valley, California 2016 15/30/60
Chardonnay, Vincent Mothe, Chablis, France 2017 16/32/64
Chardonnay, Valravyn, Sonoma County, California 2017 14/28/56

ROSÉ GL / CRF / BTL

Viura blend, Muga, Rioja, Spain 2017 9/18/36
Grenache blend, La Fête du Rosé, Provence, France 2018 15/30/60
Tibouren, Clos Cibonne "Grand Cru Classe" Provence, France 2016 18/36/72

CHILLED RED GL / CRF / BTL

Carignan/Zinfandel, Martha Stoumen "Post Flirtation" California 2018 17/34/68
Sangiovese, Love You Bunches, Ballard Canyon, California 2018 14/28/56

RED GL / CRF / BTL

Pinot Noir, Adelsheim, Willamette Valley, Oregon 2014 17/34/68
Negroamaro, Copertino Riserva, Puglia, Italy 2008 10/20/40
Tempranillo, Barco de Piedra, Ribera del Duero, Spain 2017 13/26/52
Cabernet Sauvignon, Centered, Napa Valley, California 2016 18/36/72

BEER

TAP

LACES IPA (6.9%) 7 Wynwood Brewing Company Miami, FL

BOTTLE + CAN

LA PLAYITA (5.1%) 7
The Tank Brewing Company Miami, FL

LA RUBIA (5%) 7
Wynwood Brewing Company Miami, FL

JAI ALAI IPA (7.5%) 7
Cigar City Brewing Tampa Bay, FL

MANGO IPA (6.2%) 7
Hollywood Brewing Company Hollywood, FL

SEAQUENCH ALE SESSION SOUR (4.9%) 8
Dogfish Head Craft Brewery Milton, DE

VANILLA PORTER (5.4%) 7
Breckenridge Brewery Breckenridge, CO