

BRUNCH

Bottomless Bloody Marys, Bellinis & Mimosas \$25

TONGUE & CHEEK



{ Raw Bar }

Served Chilled on Ice	Each	1/2dz	1dz
West Coast Oysters	3	15	30
Key West Pink Peel n' Eat Shrimp	3	15	28

{ Mains }

Fried Chicken & Cheddar Waffles, Local Honey, Maple Syrup, Tabasco	19
Cinnamon Apple Pancakes, Vanilla Whipped Cream, Maple Syrup, Mint	14
Spinach and Blue Cheese Salad, Candied Walnuts, Strawberry, Balsamic	13
Pastrami Reuben Sandwich, Apple-Radish Sauerkraut, Deli Mustard, Pickle	15
Key West Pink Shrimp n' Grits, Pickled Peppers, Chorizo, Soft Cooked Egg	15
Cuban Sandwich with Pork, Country Style Ham, Gruyère Cheese, Pickles	15
Huevos Rancheros, Bacon Fat Black Beans, Salsa, Avocado, Two- Sunny Side Up Eggs	16
French Toast, Georgia Peaches, Brown Sugar, Vanilla Custard	14
6 oz. Hanger Steak n' Eggs with Two-sunny Side Up Eggs, Potato Hash and Toast	24

Beef Cheek Burger, Cheddar Pimento Cheese, Sweet Onions, House-made Brioche 19
 *Ask your server about our Poutine of Braised Brisket and Cheddar 14

{ Eggs }

All Eggs are Organic and served with Grilled Country Bread and Potato Hash

Egg White Frittata, Roasted Mushrooms, Goat Cheese and Braised Kale	14
Scrambled Eggs, Whiskey Aged Cheddar, Grilled Country Bread and Potatoes	13
Add Key West Pink Shrimp	+6
Add Country Style Ham	+4
Add Spanish Chorizo	+4
Benedict of Braised Brisket, Braised Greens, Tabasco Hollandaise, English Muffins	18

{ Pastries }

House-made Donuts	8
Sticky-Icky Buns with Brown Butter Pecans	9
Granola, Local Honey, Greek Yogurt Parfait	7

{ Sides }

Brussels, Whipped Ricotta, Orange, Pistachio	13
Smoked Bacon or Spanish Chorizo	7
Potato Hash with Spring Onions	7
Seasonal Fruit, Local Honey	9
Country Style Grits with Pickled Okra	7
Everything Bagel and Cream Cheese	6

{ Charcuterie & Cheese }

11 each / 3 for 28

Jamón Serrano	Spain, Spanish Cured Ham
Fourme D' Ambert	France, Double Cream, Silky Blue
Aged Goat Cheese	Triple Cream, Rich, Buttery
Aged Gouda	Dutch, Cows Milk, Firm
Hummus	Carrot, Harissa, Fresno Chili

- WELCOME TO MIAMI SPICE -

During August and September Miami's top restaurants offer a three-course menu for \$23. Here at Tongue & Cheek our Brunch Spice menu changes every week

{First}

Choice of Panther Cold Brew or Coffee

Choice of Florida Grapefruit or Orange Juice

{Second}

Omelet Of the Day, Potato Hash and Toast

Chicken Salad Sandwich on Toasted Ciabatta with Spinach and Tomato

Cinnamon Apple Pancakes, Vanilla Whipped Cream

{Pastry}

Dark Chocolate Espresso Pumpkin Bread Pudding, Salted Caramel

House-made Blueberry Muffin

Chef/Partner Jamie DeRosa

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy. 18% automatic gratuity included for parties of six or greater.

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