thanksgiving AT CAFÉ

brunch

OFFERED 11A – 2P

EGGS BENEDICT
served with patatas bravas
traditional duo | 16
lobster duo | 18

COUNTRY FRIED PRIME RIB
battered prime rib · chorizo gravy · eggs · patatas bravas | 44

OPEN-FACE OMELETS
crab + mushroom | arugula · roasted mushroom french cheeses · black garlic aioli | 24

farmer's market | sauteed tomato · kale · onion · feta crumbles · egg base · tzatziki | 16

carnivore | country ham · bacon · cheddar · brava sauce | 18

QUICHE LORRAINE
caramelized onion · bacon lardons · gruyère · served with greek salad | 16

YOGURT + GRANOLA BOWL
greek yogurt · housemade granola · citrus pomegranate · bee pollen | 16

starters

OFFERED 11A – 6:30P

OSSOBUCO HUMMUS
braised beef · caramelized onions · za'atar spice · olive oil | 18

MUSHROOM BISQUE
earthy and creamy · white truffle oil · za'atar | 12

HARVEST FALL SALAD
baby arugula · roasted sweet potato · crisp apple · feta cheese · toasted walnuts · red onion · pomegranate dressing | 16

LOBSTERCARGOT
garlic butter · parmesan · french bread | 28

OYSTERS ROCK
our signature gulf oyster · creamed spinach · bacon · breadcrumbs | 26

TOMATO CONFIT TOAST
whipped goat cheese · balsamic reduction · lemon garlic oil | 15

ROASTED CARROTS
harissa spice · whipped feta · golden raisins · hot honey · dukkah | 13

kids menu

TURKEY PLATE
mashed potatoes · gravy · green beans and carrots | 16

CHICKEN TENDERS
served with fries | 12

CHEESEBURGER SLIDERS
served with fries | 12

GROUPER NUGGETS
served with fries | 18

··· HAPPY THANKSGIVING FROM THE CAFÉ ON ST.ARMANDS FAMILY ···

CAFÉ
ON ST. ARMANDS

mains

add 2oz crabmeat to any item | 12

TRADITIONAL THANKSGIVING DINNER
herb-marinated turkey · scratch-made gravy · savory Tuscan-style sourdough stuffing · orange zest-and-mint infused cranberry sauce · buttery green beans and carrots · garlic mashed potatoes | 39

PRIME RIB
14oz crusted prime rib · dark and sweet cherry chimichurri · mashed potatoes · buttery green beans and carrots | 56

PISTACHIO CRUSTED LAMB
pistachio + rosemary crusted · apricot-mint quinoa · mustard beurre blanc | 48

MOROCCAN CRISPY DUCK
roasted half duck · apricot+date chutney · pomegranate honey glaze · sweet potato mash | 44

FETA-CRUSTED GROUPER
feta · dukkah + breadcrumb-encrusted grouper · greek salad | 48
add 2oz crabmeat +12

YOUVETSI
braised ossobuco · orzo pasta · orange-and-cinnamon-infused tomato sauce · mascarpone cream · parmesan crisp | 44

JUST THE SIDES
vegetarians welcome!
select four of chef's sides | 24



sides

POTATOES
garlic confit mashed potatoes | 8

patatas bravas | roasted potato wedges · brava sauce | 8

sweet potato mash | 8

VEGGIES
roasted vegetables | butternut squash · brussels · goat cheese · pomegranate + honey glaze | 12

carrots and green beans | herb butter | 8

roasted carrots with feta | harissa spice blend · whipped feta · golden raisins · sunflower seeds · hot honey | 7

marinated veggies | tomato · cucumber · red onion · 1976 dressing | x

harvest fall salad | baby arugula · roasted sweet potato · crisp apple · feta cheese · toasted walnuts · red onion · pomegranate dressing | 5

desserts

DECONSTRUCTED APPLE CRISP
flaky pastry · caramelized apples · cinnamon-infused whipped cream | 8

PUMPKIN BASQUE CHEESECAKE
silky pumpkin puree · vanilla bean cream cheese | 8

BROWNIE SUNDAE
house-made double-fudge brownie · chocolate + caramel drizzle · vanilla ice cream | 8

KEY LIME PIE
the best in Florida · fan-favorite recipe borrowed from our sister restaurant, Anna Maria Oyster Bar | 8

TARTA DE SANTIAGO
traditional spanish almond cake · hint of citrus · whipped cream | 8