

TO START

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Tropical Berry Chia Pudding 15 (V)

Coconut Milk, Organic Agave Nectar, Mango
Pineapple, Berry Coulis,
House-Made Granola
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Chobani Vanilla Yogurt Parfait 15 (V)

Berry Medley, House-Made Granola
- 

Irish Steel Cut Oatmeal 14 (V*)

Brown Sugar, Berries
Florida Orange Blossom Honey
- 

Seasonal Fruit 32 (GF, V*)

Brûléed Mango, Melons, Pineapple, Banana
Berries, Passion Fruit Syrup
- Smoked Salmon & Bagel* 28**

Cream Cheese, Red Onions, Chives,
Tomatoes, Dill Pesto
- 

Avocado Toast 26 (V*)

Goat Cheese, Baby Heirloom Tomato
Old School Bakery Multigrain Toast
Enhance with Smoked Salmon +9 | Cage-Free Egg* +8

SIGNATURE PASTRIES

- Croissant 12**
- Blueberry Muffin 10** (V)

Sugar Pearls
- Berry Danish 14** (V)

Marscapone Cream Cheese, Glazed Local Berries
- Chocolate Croissant 14** (V)
- Cinnamon Roll 16** (V)

Vanilla Bean Glaze
- Tiramisu Croissant 16** (V)

Coffee Cream, Mascarpone Whip, Lady Finger
- Acai French Toast 22** (V)

Old School Brioche, Berry Coulis, Crème Fraîche
- Banana Pancakes 21** (V)

Banana Curd, Brûléed Banana, Coconut Creme

OFF THE GRIDDLE

JAPANESE BREAKFAST

- Egg Toban with Dry Miso 28** (V)

Three Eggs Sunny Side Up, Spinach, Dry Miso, Extra Virgin Olive Oil, Garlic Chips
- Salmon Egg Donburi 30**

Salmon, Steamed Rice, Nori, Sesame, Soy, Ikura, Soy Salt
- Tokyo Bento* 55**

Miso Cod, Onsen Eggs, Tuna Sashimi, Pickled Vegetable, Fresh Fruit, Miso Soup, Rice


SIGNATURE EGGS

- Classic* 32**

Cage-Free Eggs, Crushed Fingerling Potatoes
Choice of Pecan Smoked Bacon, Pork or Chicken Sausage, Toast
Includes Coffee or Tea, and Juice
- Breakfast Salad* 24** (GF, V*)

Organic Holman’s Harvest Mixed Greens, Avocado
Breakfast Sausage, Baby Heirloom Tomato, Cucumber
Sunnyside-Up Cage-Free Eggs, Herbs
Toasted Sesame Seeds, Everything Dressing
- Palm Beach Club * 26**

Cage-Free Eggs, Bacon, Avocado
Tomatoes, Dijonnaise, Pepper Jack Cheese
Multigrain Bread, Holman’s Harvest Organic Greens
- Build Your Own Omelet* 28**

Three Cage-Free Eggs, Choice of Three Fillings
Served with Toast & Breakfast Potatoes
+ 2 Per Additional Filling
Eggs:Egg Beaters, Egg Whites, Whole Egg
“Just Egg” Plant Base (V*)
Meats: Ham, Bacon, Sausage, Turkey Bacon
Vegetables: Tomatoes, Bell Peppers, Spinach, Mushrooms
Onions, Chopped Herbs
Cheese: Cheddar, Mozzarella, American, Swiss
- Eggs Benedict 26**

House-Made Canadian Bacon, English Muffin, Hollandaise
Enhance with Smoked Salmon +9 | Blue Crab +12

SMOOTHIES & FRESH-PRESSED JUICE

- Tropical Greens 15** (GF, V*)

Swank Farms Spinach & Baby Kale, Pineapple
Flax Seed, Agave
- Berry Banana 15** (GF, V*)

Mixed Berries, Banana, Chia Seeds
- Superfruit 15** (GF, V*)


Açaí, Mixed Berries, Banana, Chia Seeds
- Peanut Butter Banana 15** (GF, V*)


Enhance Your Smoothie: Protein Powder +5
- MEP Florida Cold Pressed Juices 15** (GF, V*)


Choice of: Carrot, Beet, Green


ENHANCEMENTS

- White, Wheat, Rye Gluten Free Toast 7 (GF, V)

Toasted Bagel & Whipped Cream Cheese 8
- 


Vanilla or Greek Yogurt 8 (GF, V)
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Single Cage-Free Egg* 8 (GF, V)
- 

Onsen Eggs* 8
- 


Seasonal Fruit 10 (GF, V)
- Pecan Smoked Bacon 10 (GF, V*)

Pork or Chicken Apple Sausage 10

Smashed Fingerling Potatoes 10 (GF)
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Mixed Berries 20 (GF, V)
- Miso Soup 6 GF

Rice 6 (GF, V*)

(GF) | gluten free (V) | lacto-ovo vegetarian (V*) | can be prepared as a vegan option  | eau-natural

Please Scan To Learn More About Eau Palm Beach’s Commitment To Sustainability



At Eau Palm Beach, we source local, sustainable, and organic products whenever available.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness especially if you are pregnant or have certain medical conditions.