

## BRUNCH

### STARTERS

#### FRENCH ONION SOUP 9

##### AHI TUNA BOWL 19

spiced tuna, cucumber, cilantro, sweet chili, macadamia nuts

##### PRIME STEAK TARTARE 18

crispy caper, egg aioli, cornichon, shallot, grilled ciabatta

##### KEY WEST PINK SHRIMP 21

nueskie's bacon, cucumber, tomatillos, garden herbs, charred scallion vinaigrette

#### MATZO BALL SOUP 8

##### SMOKED CHICKEN WINGS 17

pickled carrot & shaved celery salad, Alabama white BBQ sauce

##### MOLCAJETE GUACAMOLE 15

warm corn tortillas  
add market fresh vegetables 5

##### CRISPY AVOCADO 16

heirloom tomato, roasted pepper, lemon

## BRUNCH

#### COCONUT OATS BRULÉE 15

toasted nuts & seeds, goji berry, cocoa nibs

#### CHICKEN & WAFFLES 18

buttermilk fried chicken, cheddar corn waffle, sunny side eggs, red eye gravy

#### STEAK & EGGS 25

whipped yukon butter, crispy potato, picked herb, fried eggs, beef cracklins, salsa verde

#### COLD SMOKED SALMON 21

locally smoked, whipped cream cheese, cucumber, red onion, crumbled egg, arugula, everything bagel

#### 501 NOT-SO-FRENCH TOAST 17

caramelized cinnamon sugar, vanilla macerated oranges, Palm Beach strawberries, marcona almonds, Jupiter "Beetox" honey

#### EGG WHITE FRITTATA 18

asparagus, mushroom, goat cheese, pepperonata, grilled ciabatta

#### BLUEBERRY BUTTERMILK PANCAKES 17

berry compote, maple vanilla butter

#### EGGS BENEDICT MP

a Waldorf tradition, seasonal ingredients presented weekly by our chef

## COOL SALADS

*Add on* chicken 8 / salmon 9 / shrimp 12

#### 501 COBB 19

romaine hearts, avocado, applewood smoked pepper bacon, egg, cucumber, baby heirloom tomato, ale house cheddar, crumbled blue cheese, pumpernickel croutons

#### NOT SO GREEK SALAD 18

grilled romaine, feta, kalamata olives, red onions, baby heirloom tomato, crispy quinoa, avocado-herb vinaigrette

#### WEDGE 17

baby iceberg, earth-grown tomato, candied bacon, roasted corn, blue cheese, buttermilk-tarragon dressing, crispy onion rings

#### GRAINS & LIVING BEANS 16

living beans, black quinoa, radish, hearts of palm, cucumber, spring onion, white balsamic vinaigrette

## GREAT BURGERS & HANDCRAFTED SANDWICHES

All burgers served with sea salt waffle fries or sweet potato fries

#### RECOVERY 20

special blend burger, smoked black pepper bacon, fried egg, winter park swiss, wild mushrooms, soft onion bun

#### THE 501 18

sharp cheddar, beefsteak tomato, bibb lettuce, onions, brioche bun

#### NAKED (BUNLESS) 21

heirloom tomato, Maplebrook Farms burrata, basil pesto, arugula salad, crispy prosciutto

#### ALL NATURAL TURKEY 16

smoked eggplant, pickled zucchini, turkey bacon, tzatziki, onion bun

#### SMOKED SALMON PITA 17

crispy onions, heirloom tomato, romaine, feta-cucumber yogurt

- Warm Buttermilk Biscuits
- Brown Sugar Glazed Bacon
- Chicken Apple Sausage
- Loaded Hash Browns
- Two Farm Fresh Eggs
- Artisan Toast or Bagel
- Waffle or Sweet Potato Fries
- 501 House Salad
- Classic Caesar
- Simple Tomatoes, Virgin Olive Oil, Basil, Sea Salt

### ALL DAY SIDES 8

Children 4 and under eat free. Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.