

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

RICOTTA TOAST 14

pumpernickle raisin bread, summer blueberries, chives, EVOO

MATZO BALL SOUP 8

SMOKED CHICKEN WINGS 17

pickled carrot & shaved celery salad, Alabama white BBQ sauce

FIRE ROASTED GUACAMOLE 17

roasted corn relish, candied sunflower seeds, warm 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 & BISCUITS 16

sweet tea brined chicken, buttermilk biscuits, b&b pickles, spicy honey drizzle

STEAK & EGGS 25

cauliflower fried rice, key west pink shrimp, 7 minute eggs, edamame, orange shoyu vinaigrette

COLD SMOKED SALMON 21

heirloom tomatoes, caper berries, pickled beets, herb cream cheese, everything sprinkle, pumpernickle crisp

501 NOT-SO-FRENCH TOAST 17

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

EGG WHITE FRITTATA 18

sweet corn, chives, swiss cheese, Johnny cakes

SEAFOOD PAELLA 32

cedar key clams, mussels, local fish, oven roasted tomatoes, peas, saffron rice, andouille sausage

EGGS BENEDICT MP

a Waldorf tradition, seasonal ingredients presented weekly by our chef

COOL SALADS

Add on chicken 8 / salmon 9 / shrimp 12

SUMMER COBB 24

rotisserie chicken, summer greens, nueske's bacon, 7 minute eggs, heirloom tomatoes, zellwood corn, blackberries, charred scallion vinaigrette

GRILLED GEM 16

garlicky anchovy vinaigrette, pecornino crumble, asiago crisp, gremolata

WEDGE 18

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

THE SPOON 17

shelling beans, black eye peas, mango, radish, hearts of palm, green chili coriander 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 proscuitto

ALL NATURAL TURKEY 17

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

SPROUTED GRAIN BURGER 16

alfalfa sprouts, roasted pepper relish, pickled radishes, vegan cheese, kaiser roll

- 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.