



Weekend Brunch

Tid-Bits

Pan de Bono 8

Cassava Flour Cheese Bread, Guava Butter

Malawach 15

Harif, Grated Tomato, Feta,
Hard Boiled Egg

Chia Seed Pudding 15

Seasonal Fruit, Passion Fruit Vinaigrette, Granola

Sweet Thangs 9

Guava & Cheese Pastelito, Cream Cheese Danish,
Chocolate Croissant

Smoked Salmon Croquettes 12

Scallion Cream Cheese, Everything Seasoning

Bloody Mary Ceviche 15

Local Catch, Cucumbers, Tostada

The Spread

Bacon, Egg and Cheese Tacos 14

Proper Sausages, Soft Scramble, Cotija, Fixins

Elad's Shakshuka 15

Stewed Tomatoes, Tomatillos, Two Eggs,
Feta, Sullivan St Bakery Bread

Arepas 15

Huevos Pericos, Queso, Avocado, Black Beans

Falafel Cobb Salad 17

Mixed Greens, Avocado, Corn,
Bleu Cheese, Tahini Ranch

Shawarma Fried Chicken Benedict 20

Two Eggs, Buttermilk Thyme Biscuit,
Chermoula Hollandaise

Latke Benedict 18

House Cured Lox, Caper Cream Cheese,
Dill Hollandaise

Local Fish Sandwich 18

Local Beer Batter, Tartar Sauce, Cajun Fries
Ask Your Server For Today's Catch

Steak and Eggs 32

Coffee Rubbed Angus Skirt Steak,
Sunny Side up Eggs, Yucca

Banana Bread French Toast 14

Spiced Cream, Rum and Fennel infused Maple

Extras

House Cured Lox	8
Two Eggs	6
Sullivan St Bakery Toast	2
Banana Bread	4

Proper Bacon	6
Buttermilk Thyme Biscuit	4
Yucca	6
Cajun Fries	6

Automatic service charge of 18% is applied and 20% for groups 10 & over. Four Credit Card Maximum.

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.

Libations

Mimosas, Mimosas! 50

Single Mimosa 12

Ca'Corner Prosecco with

Your Choice of a Seasonal Fresh Juice

Spritz Life 50

Mini Spritz 10

Only Available on Saturdays

Sage infused Aperol, Rose de Vallee topped with Sparkling Water

Cocktails 12

Available in Pitchers 50

Leonard Washington

Leblon, Pineapple & Oregano infused Aperol, Watermelon Oleo Sacrum and Fresh Lime Juice

Mango Macho

Banks 5 Rum, Poblano Pepper - Mango Purée shaken with Coconut and Honey

Gra'it Corretto

Gra'it Grappa, Vanilla - Fig Reduction served with Fresh Espresso

Wake N Bake St Germain Spritz

St Germain, House- Made Garden Soda Water topped with Prosecco

Tale of II Joshs

JoJo Tea Sensei Blend infused Italicus, Pomegranate Vermouth topped with Soda and Grapefruit Bitters

Fresh Daily Juices

Carrot, Orange, & Ginger 9

Seasonal Fresh Juices 5

Ask Your Server For Daily Selection

Bartenders Choice & Non-Alcoholic

- Please Make Server Aware Of Any Allergy -

Step 1: Choose Your Booze

(Skip Step if ordering Non-Alcoholic)

Step 2: Shaken or Stirred!

(Skip Step if ordering Non-Alcoholic)

Step 3: Choose Your Flavor Profile

Lite - Refreshing - Tropical - Bitter - Sour

Fruity - Savory - Herbal - Boozy - Green

Digestif- Aperitif - Citrusy - Smoky

Beers

Tecate Lager, Mexico 5

Heineken Lager, Heineken Brewing, Netherlands 7

Ace Pineapple Hard Cider, Ace Cidery, CA 7

Grapefruit Sculpin IPA, Ballast Point Brewing 8

Coastline Lager, Due South Brewery 7

Namaste White Belgian, Dogfish Head Brewery 7

Ask your server about our rotating Draft Beer Selection 8

Heineken H41 Draft, Netherlands 8

Bottled Water

Llyanllyr Source Mineral..... 8

Llyanllyr Source Sparkling!..... 8

Coffee & Tea

Colada 4

Cafe Integral Coffee 4

Organic Tea by "Tea Leaves" 4

Interested in hosting your next event here?

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