Cutlass & Cane

BRUNCH MENU

APPETIZERS

JERK SHRIMP DEVILED EGGS $26

Creamy yolk mousse infused with spices, topped with flame-kissed jerk shrimp and microgreens for a vibrant finish.

FRESH BLUE POINT OYSTERS $28/50

Raw with Shallot & Red Wine Mignonette
or Baked and topped with Creamy Bacon, Fresh Arugula & Fried Shallot

ACAI BOWL $22

Silky acai puree crowned with seasonal fruits, granola crunch, coconut flakes and a touch of wild honey.

SMOKED SALMON & AVOCADO TOAST $28

Creamy avocado, house smoked salmon, salmon roe, micro herbs, and citrus zest on sliced brioche

MAINS

THREE EGG OMELETTE

Choice of Omelette served with home fries and toast.

Garden Omelette with peppers, shallots, mushrooms, tomatoes & cheddar cheese. **$22**

Oxtail Omelette with braised oxtail & creamy goat cheese. **$28**

Seafood Omelette with shallots, shrimp, crab and cheddar cheese. Finished with lobster butter sauce and salmon roe. **$30**

COQUITO FRENCH TOAST $28

Battered and topped with a coquito glaze and toasted coconut flakes. Served with a side of house whipped cream.

STEAK & EGGS $58

10 oz Skirt Steak served with fluffy scrambled eggs, home fries and toast. Finished with truffle parmesan cheese.

VI BREAKFAST $32

A refined island classic featuring sautéed saltfish, hardboiled eggs, golden johnnycakes, sweet plantains, cucumber and callaloo

VIENNA PANCAKE $22

Virgin Islands Vienna style pancakes with guava drizzled with a passion fruit syrup.

CHICKEN & WAFFLES $28

Hand-breaded fried chicken thighs over a fluffy waffle, finished with whipped butter and warm bourbon maple syrup.

JERK SHRIMP & GRITS $32

Smoky jerk-spiced shrimp served over creamy stone-ground cheese grits, finished with a drizzle of spiced butter and fresh herbs.

PAPPARDELLE PASTA

Prepared in a creamy vodka sauce and finished with fresh parmesan cheese and parsley.

Add:

Chicken **$12** Shrimp **$16** Lobster **$45**

THE BENEDICTS

Slow-braised oxtail over buttery johnnycakes, topped with poached eggs and a rich island-spiced hollandaise **$30**

Lump crab cakes atop buttery johnnycakes, crowned with poached eggs and a citrus-kissed hollandaise. **$34**

DESSERTS

DARK CHOCOLATE MOUSSE $12

Velvety Mousse whipped to a light airy finish, topped with fresh cream and berries.

BREAD PUDDING $14

Warm custard-soaked brioche layered with ripe bananas and golden caramel, finished with a scoop of vanilla ice-cream.

people who love to eat are always the very best people

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MENU

SIDES

SHORT STACK PANCAKES $8

HOME FRIES $12

JOHNNY CAKES $8

TWO EGGS $6

BROWN SUGAR BACON $12

TURKEY SAUSAGE $12

FRESH FRUIT $14

COCKTAILS

MIMOSAS $14

Mionetto Prosecco with choice of juice:
Orange, Pineapple, Guava, Cranberry, Sorrel, Passionfruit, Mango

Endless Pour $35

CARIBBEAN BELLINI $16

Sparkling wine with a lush blend of coconut & mango and purée

TROPICAL SANGRIA $14

Lush tropical fruits steeped in chilled white wine and exotic spirits

STRAWBERRY SHORTCAKE $15

Pinnacle Birthday Cake Vodka, Vanilla and Strawberry Liqueur shaken silky with cream

MAUBY OLD FASHIONED $15

Elijah Craig Bourbon, house-made mauby syrup, aromatic bitters, orange essence

NAKED & FAMOUS $16

Los Amantes Mezcal, Chartreuse, Aperol, Lime Juice

COCONUT MOJITO $14

Cruzan Light rum, coconut cream, Lime juice, mint and soda

WHITE CHOCOLATE ESPRESSO MARTINI $16

Godiva White Chocolate, espresso, kalua

DIRTY CHAI

Mutiny Puerto Rican Coffee Vodka, Chai Tea, Cream $15

MOCKTAILS

DROP THE BEET $8

Grapefruit juice, red beet juice, blackberry vanilla syrup, fresh lemon

SPRITZ & GIGGLES $8

Bittersweet citrus and sparkling non-alcoholic wine

24 CARROT $8

Carrot juice, pineapple juice, house cinnamon syrup, fresh lemon topped with ginger beer.

NOT SO DIRTY CHAI $8

Chai Tea, Espresso, Cream

AN AUTOMATIC 20% WILL BE ADDED TO EVERY CHECK.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

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