

SMALL PLATES

Yogurt & Granola VEG 12
honey, seasonal fruit

Acai Bowl GF,V 12
tropical fruit, acai, coconut

Oatmeal VEG 12
dry tropical fruit, brown sugar, banana

Seasonal Fruit GF,V 8

Bacon GF 6

Sausage GF 6

Breakfast Potatoes GF 6

Toast VEG 4
white, multi-grain or sourdough

Half Avocado V,GF 4

Two Eggs GF 8
any style

Pancake VEG 8
maple syrup

MAYFAIR BREAKFAST

Two Eggs
any style

Bacon or Sausage

Toast
white, multi-grain or sourdough

Breakfast Potatoes

Great Circle Brewed Coffee and Orange Juice

25

LARGE PLATES

Breakfast Wrap 21
scrambled eggs, applewood bacon, white american cheese, breakfast potatoes

Avocado Toast VEG 20
sourdough, whipped boursin, pickled red onion, cilantro, poached egg
add smoked salmon +4

Picanha & Eggs GF 28
angus picanha, sunny eggs, creamy salsa verde, breakfast potatoes

Cuban Benedict 26
cuban bread, jamon, mojo pork, poached eggs, dijon hollandaise, pickles

Omelet GF 18
white american cheese or cheddar; onion, tomatoes, mushrooms or spinach; ham or bacon

Key Lime Pancakes VEG 18
vanilla bean whipped cream, key lime curd, graham cracker crumble

GF: gluten free, VEG: vegetarian, V: vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
An 18% service charge has been added to your check and is distributed 100% to our team through a shared tip pool.

All operations at Mayfair House Hotel & Garden are cashless.

COFFEE & TEA

THE CUBAN WAY

- Cafecito (Café Cubano)**

2.50

cuban espresso whipped with cane sugar
- Colada**

3.75

6 oz. cuban espresso for sharing, served with mini cups
- Cortadito**

3.75

cuban espresso with steamed milk and cane sugar
- Café con Leche**

3.75

cuban espresso with warm milk

TRADITIONAL COFFEE

- Drip Coffee**

4
- Espresso**

single 3/double 5
- Americano**

5
- Latte or Cappuccino**

5
- Macchiato**

6
- Palais de Thés**

7

black, green or herbal teas

SIGNATURE DRINKS

- Toasted Ice Coco**

12

espresso, coconut milk, whipped vanilla cold foam, lime zest, toasted coconut flakes
- Mojitocito**

12

cold brew, mint lime syrup, club soda, orange bitters
- Cinnamilk Matcha**

12

first harvest matcha, cinnamon, brown sugar, whipped vanilla cold foam
- Greenhouse Fizz**

12

first harvest matcha, cucumber basil, tonic

COLD PRESSED JUICES

- Roots Juice**

14

circulation + recovery: carrot, apple, pineapple, beet, orange, lemon, ginger
- Greens Juice**

14

gut-friendly green reset + hydration: cucumber, spinach, celery, lemon, dandelion
- Burn Shot**

8

metabolism + digestive support: jicama, ginger, turmeric, lime, cayenne
- Revive Shot**

8

antioxidant recovery + Energy Support: agave, lemon, ginger, beet, strawberry

JUICES BY
monday.
BORN IN MIAMI

WE BOLDLY BREW
GREAT & CIRCLE
A MIAMI ROASTER

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