

BRUNCH SELECTIONS

CHEESE BLINTZES

pinot noir cherry reduction,
compressed apples, candied almonds

14

BELGIAN WAFFLE

butter gelato, syrup

15

FRENCH TOAST

thick cut challah, golden raisin,
crème fraiche, dark rum butter

13

NORTHERN ITALIAN

poached egg, organic polenta,
sautéed greens, ricotta salata

14

CLASSIC BENEDICT

canadian bacon, truffle hollandaise,
wake and bake potatoes

16

SALADS

BURRATA CAPRESE

tomato, basil, evoo, vincotto

16

BABY SPINACH

cara cara oranges, gorgonzola,
roasted pear, aged balsamic

14

LARGER PLATES

FETTUCCINI CARBONARA

guanciale, pecorino, yolk

24

MARKET CATCH

chef's whim

MKT

GRILLED RIBEYE

eggs your way, mascarpone grits

34

SPARROW'S BURGER*

fontina cheese, jerked slaw, marinated tomato,
pickled onion, brioche bun, fries

16

we respectfully reserve the right to add 18% gratuity for parties of six or more or when split checks are requested
the state of florida would like you to know consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness