



THE ROOSEVELT ROOM'S CHEFS STRIVE TO SHOWCASE THE FINEST LOCAL FARMERS, FISHERMEN, BUTCHERS, & BAKERS.

STARTERS

TOMATO SOUP | 7

Housemade with Grilled Cheese Croutons

BOURBON BROWN BUTTER PUMPKIN BREAD | 7

with Cinnamon Butter

CANDIED BACON | 14

Smoked Bacon, Hard Candy Glaze, Datil Mustard

FRENCH ONION BRIE | 20

Fried Pastry, Caramelized Onions, Datil Honey,
Charred Rosemary, Local Sourdough

ROASTED ROOT SALAD | 12

Roasted Beets, Honey Glazed Carrots, Kale Salad Mix,
Citrus Vinaigrette, Goat Cheese, Toasted Pecans, Pepitas,
Fried Sage

EGG DISHES

SAUSAGE & LEEK QUICHE | 18

Spiced Pie Crust, Egg Custard, Sausage, Spinach, Leeks,
Gruyere Served w/ Kale Salad Mix, Citrus Vinaigrette,
Radish, Goat Cheese, Toasted Pecans,
Scallion Creme Fraiche

HIPSTER TOAST | 18

Toasted Cornbread, Avocado Spread, Tomato,
Goat Cheese, Chopped Bacon, Toasted Pecans,
Arugula, Poached Local Egg

CRAB CAKE BENEDICT | 26

Toasted Cornbread, Crab Cakes, Bearnaise, Asparagus,
Poached Eggs, Dill, Old Bay

OMELETTES

HAM | 18

Brie, Dijon Bechamel, Fine Herb

SAUSAGE | 18

Gruyere, Mushroom, Caramelized Onions, Spinach

CORNED BEEF | 18

Sofrito, Potato Confit**, Smoked Cheddar, Dijon Bechamel

VEGGIE | 18

Zucchini, Tomato, Spinach, Red Onion, Topped
w/ Feta and Tzatziki, with Side Salad

TURKEY EGG WHITE | 18

Turkey Sausage, Gouda, Tomato, Spinach,
Romesco, Pickled Red Onions

SIDES

Local Egg 3 • Egg White 3 • Avocado 4 • Sliced Tomato 4

Biscuit 5 • Toast (Rye, Multi Grain, Sourdough) 4

Cheddar Grits 5 • Potato Confit** 5 • Cheese (Cheddar, Smoked
Cheddar, Gouda, Swiss, Provolone) 2 • Fruit 6 • Fruit & Yogurt 6

Salad 6 Bacon 5 • Sausage Patties 5 • Turkey Sausage 5

Ham (Diced or Sliced) 5 • Fried Chicken 8

ENTRÉES

SHRIMP & GRITS | 22

Fried Shrimp, Bacon Collard Greens,
Tomato Oil, Chopped Bacon, Cheddar Grits

BRULÉE FRENCH TOAST | 18

Sourdough French Toast, Fig Compote,
Whipped Ricotta, Streuse

APPLE PIE WAFFLE | 18

Buttermilk Waffle, Apple Filling,
Spiced Whipped Cream, Apple Gastrique
• ADD FRUIT +4

CORNED BEEF & POTATOES | 22

House Corned Beef, Caramelized Onion,
Potato Confit**, Pub Mustard, Local Fried Egg

FRIED CHICKEN BISCUIT & GRAVY | 22

Fried Chicken Breast, Biscuit, Bacon Jam, Sharp
Cheddar, Gator Sausage Gravy, Local Fried Egg

AJI VERDE SIGNATURE BOWL | 22

Grilled Shrimp, Basmati Rice, Aji Verde,
Smoked Corn Remoulade, Pickled Onions, Avocado, Scallions,
Cilantro

• SUB Fried or Grilled Chicken OR UPGRADE to Petite Fillet +8

BIRRIA RANCHEROS | 18

Fried Corn Tortilla, Birria Meat, Avocado Spread, Fried Eggs,
Aji Verde, Pickled Onions, Ranchero Salsa, Cilantro

SANDWICHES & SUCH

RR LOADED BREAKFAST BURRITO | 18

Flour Tortilla, Scrambled Eggs, Cheddar Cheese, Fried
Potatoes, Chopped Bacon, Avocado, Sofrito, Aji Verde

CROQUE MADAME ROYALE | 18

Blackberry Bacon Jam, Ham, Gruyere & Brie Cheese,
Dijon Bechamel, Sourdough, Local Egg, Fine Herbs

BLT | 18

Smoked Bacon, Tomato, Bibb Lettuce,
Duke’s Mayo, Sunday Sourdough Bread

• ADD A LOCAL EGG +2

TRIPLE MUSHROOM | 18

Mixed Gourmet Mushrooms, Arugula, Provolone, Roasted
Red Peppers, Aji Verde, Sunday Sourdough

• ADD A LOCAL EGG +2

THIS OR THAT

CREATE YOUR OWN BREAKFAST OR SANDWICH | 17

- 1. Two Local Eggs – Prepared any way
- 2. Smoked Bacon OR Boar’s Head Sausage Patty
- 3. Biscuit, Toast OR Bagel
- 4. Cheddar Grits OR Potato Confit**

• SUB Fruit, Fruit & Yogurt, OR Tomato Soup for 1 item +3

= GLUTEN FREE

**Potato Confit Contains
Meat Product**

= VEGETARIAN



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SPECIALTY MIMOSAS

ORANGE JUICE 10	MS. PERKINS 10 Pomegranate
POINSETTIA 10 Cranberry	THE NEW DEAL 10 Grapefruit & Cranberry
HIBISCUS 10 Cranberry & Orange Juice	FEATURED MIMOSA 10 Ask Server for Details
THE ELEANOR 10 Grapefruit Juice	PEACH BELLINI 10

BUBBLES

HOUSE SPARKLING WINE 10 -
LA MARCA PROSECCO, ITALY 13 48
VEUVE CLICQUOT 20 105

WINE

KING ESTATE PINOT GRIGIO 14 48 Oregon
MATUA SAUVIGNON BLANC 10 38 New Zealand
DUCKHORN CHARDONNAY 15 60 California
LA CREMA PINOT NOIR 15 60 Oregon
DUCKHORN CABERNET SAUVIGNON 15 60 California

SANGRIA & SUCH

RED OR WHITE 10
MICHELADA 10
THE LITTLE WHITE HOUSE (N/A) 10

BEERS

MICHELOB ULTRA 7
MODELO 7
VETERANS UNITED
RAGING BLONDE 7
BUD LIGHT 7
SCHÖFFERHOFER 8
CIGAR CITY JAI ALAI IPA 7
ANGRY ORCHARD 7 
STELLA DRAFT 8
MANGO CART DRAFT 8

COFFEE & WHATNOT

COFFEE 5 Colombian Decaf, Costa Rican Regular
ESPRESSO 6
DOUBLE ESPRESSO 8
CAFFÉ AMERICANO 6
CAPPUCCINO 8
CORTADITO 6 Cuban Espresso
CAFÉ CON LECHE 8
CAFÉ MOCHA 8
CAFÉ LATTE 8
HOT CHOCOLATE 5

COLD DRINKS

221 KOMBUCHA 8
SODAS 4.5
COKE PRODUCTS -
SWEETENED OR UNSWEETENED TEA 4.5
VOSS STILL OR SPARKLING 10
JUICES 5 Pomegranate, Grapefruit, Cranberry, Pineapple, Tomato, Apple, Orange, Lemonade
MILK 5
CHOCOLATE MILK 5