

# the restaurant

AT THE NORTON

## brunch

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<b>Shakshuka</b>	15
spiced coriander tomato broth, egg, saffron aioli, crostini	
<b>Lemon Ricotta Pancakes</b>	15
whipped mascarpone, fresh berries, maple syrup	
<b>House-made Quiche</b>	15
puff pastry shell, tomato, asparagus, goat cheese	
<b>Smoked Salmon Benedict</b>	18
potato latke, poached eggs, hollandaise	
<b>Shrimp &amp; White Cheddar Grits</b>	24
u/15 mexican shrimp, andouille sausage, sauteed peppers & onions	
<b>Assorted Pastry Basket</b>	13
assorted croissants, seasonal muffins, whipped butter & jam	

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## salads

<b>Walt's Tomato &amp; Quinoa</b>  	15
whipped burrata, pomegranate, hemp seeds, sherry vinaigrette	
<b>Baby Gem Caesar</b>	14
ricotta salata, crispy black olives, oven roasted tomatoes, fried capers, creamy caesar	
<b>Florida Chopped</b>  	14
florida citrus, hearts of palm, fennel, radish, frozen avocado slate, pepitas, burnt orange vinaigrette, shaved parmesan	
<b>Lemon Confit Asparagus</b>	12
frisee & herb salad, crispy shallots, pickled mustard seeds, green goddess dressing	

### ADD PROTEIN

Grilled Chicken 5 // Market Fish 7 // Crispy Tofu 5

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## handhelds

<b>Chicken Club</b>	17
organic grilled chicken breast, beefsteak tomato, applewood smoked bacon, bibb lettuce, rosemary aioli, sourdough, fresh cut fries	
<b>Norton Burger</b>	17
1/2 pound angus beef patty, norfolk sauce, cheddar cheese, lettuce, shaved red onion & pickle, brioche bun, fresh cut fries Add Bacon +2	
<b>Fried Mahi Sandwich</b>	18
"local florida beer" battered mahi filet, remoulade, shredded lettuce, shaved pickles, brioche bun, fresh cut fries	


## small

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<b>Daily Soup // chef's selection</b>	8
<b>Raw &amp; Roasted Crudite</b> 	13
herbed hummus, romanesco, caulilini, breakfast radish, carrots, asparagus, pumpernickel points	
<b>Brie &amp; Maitake Toast</b> 	14
french brie, maitake mushrooms, frisee salad, truffle honey, sullivan street bakery sesame	
<b>Grilled Spanish Octopus</b> 	18
white bean puree, saffron aioli, oven roasted tomatoes, black olive crumble	
<b>Ahi Tuna Tartare</b>	16
avocado, rice pearls, tempura shiso leaf	
<b>Grilled Mahi Taco Duo</b>	13
avocado fries, lime napa cabbage slaw, chipotle aioli, tajin seasoning, flour tortilla	

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## large

<b>Miso Glazed Salmon</b> 	24
tosazu quinoa, pickled cucumber, edamame, nori ribbons, sambal aioli, toasted cashews, cilantro	
<b>Chicken Paillard</b>	20
organic grilled chicken breast, grilled baby gem, shaved vegetable salad, rosemary & parmesan dust, huancaína cream, champagne vinaigrette	

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## sides

<b>French Fries</b>	6
<b>Grilled Asparagus</b>	7
<b>Mixed Green Salad</b>	7
<b>Butcher's Cut Bacon</b>	6

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 VEGETARIAN  VEGAN  GLUTEN FREE

// Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.