

SATURDAY - SUNDAY 10AM - 5PM

SOUTH OF FIFTH'S

BRUNCH



STARTERS

SOUP OF THE DAY 6

SALMON CRUDO 14

Avocado, Florida Orange, Micro Cilantro, Chive Oil, Vinaigrette

ROASTED PEARS 9

Lemon Honey Greek Yogurt

ALMOND CRUSTED BRIE 16

Apricot Compote, Grapes, Chips, Toasted Baguette

TUNA TARTARE 14

Smashed Avocado, FL Orange Segments, Toasted Baguette

BEET HUMMUS 12

Chevre Crumble, Tahini, Baguette Chips

SALADS

Add: Egg +2, Tofu +4, Chicken +5, Salmon +10

BABY KALE SALAD 13

Baby Kale, Roasted Beets, Pears, Montrachet Cheese, Pistachio, Baby Kale, Wild Flower Honey-Dijon Vinaigrette

BAKEHOUSE CHOPPED 13

Bacon, Avocado, Mango, Point Reyes Blue Cheese, Homestead Tomato, Romaine, Kale, Balsamic Vinaigrette

CAESAR 12

Romaine, Kale, Vaella Crouton, Roasted Red Pepper, Caesar Dressing

CHICKEN PAILLARD 15

Organic Chicken Breast, Mixed Greens, Roasted Veggies, House Mustard Vinaigrette

SEARED TUNA NICOISE 19

Mixed Greens, Ahi Tuna, Cherry Tomatoes, Green Beans, Olives, Potato, Poached Egg, Fried Anchovies, House Mustard Vinaigrette

SIDES

TOAST & BUTTER 3

BAGEL & CREAM CHEESE 3.75

NUESKE'S SLAB BACON 3

HOUSE POTATOES 4

GRILLED VEGETABLES 4

MS WILD BOAR SAUSAGE 4

BRUSSELS SPROUT HASH 6

FRESH CUT FRIES 5

1/2 AVOCADO 4



BAKEHOUSE

BRASSERIE



BREAKFAST ALL DAY

2 EGGS ANY STYLE 9

Cage-free, Natural Organic Eggs. Choice of House Potatoes, Brussels Sprout Hash or Toast. Served with Salad
Egg Whites +2

AVOCADO TOAST 15

Cherry Tomatoes, Poached Egg, Gremolata on Multi-Grain Toast

CLASSIC BENEDICT 13

Grilled French Ham, Hollandaise, Multigrain Muffin

EGG & CHEESE CROISSANT 10

With Bacon +2

NOVA PLATTER 14

Plain or Everything Bagel, Tomato, Red Onion, Caperberries, Herb Gremolata Cream Cheese

MAKE YOUR OWN OMELET 10

Tomato, Onion, Watercress, Peppers, Avocado, Mushroom
1 Each

French Ham, Bacon, Gruyere, Cheddar, Chevre, Camembert
3 Each



DESSERT

FLOURLESS MILK CHOCOLATE FUDGE CAKE 7

COCONUT CAKE 7

CARROT CAKE 7

COOKIES 2.5

KEY LIME PIE 8

CROISSANT 3.5

NEIGHBORHOOD BISTRO

MENU



BURGERS AND SANDWICHES

Salad or Fresh Cut French Fries

CROQUE MADAME 17

French Ham, Gruyere, Fried Egg, Mornay Sauce on Sourdough Bread

CLASSIC CHEESEBURGER 14

Barber's Cheddar, Greens, Pickle, Onion, Dijonaise

SALMON BURGER 17

Pickled Onions, Greens, Horseradish Remoulade

PORTOBELLO BURGER 16

Goat Cheese, Baby Kale, Caramelized Onions

STEAK FRITES SANDWICH 16

Grilled Tenderloin, Chimichurri Aioli, Watercress, Grilled Onions, French Baguette

GRILLED CHICKEN WRAP 14

Organic Chicken Breast, Roasted Veggies, Avocado, Baby Kale, Citrus Remoulade

GRILLED BLACK BEAN VEGGIE BURGER 12

Caramelized Onions, Gruyere, Housemade Pickles, Homemade Ketchup & Dijonaise on Sesame French Bun

Choice Of Cheese:

Morbier, Gruyere, Cheddar, Blue

Double Stack +5 Nueske's Slab Bacon +3 Egg +2



MAIN PLATES

CROISSANT FRENCH TOAST 15

Bananas Foster and Cream Cheese Glaze

PANCAKES 11

Maple Syrup

Add: Blueberries +2, Chocolate Chips +2, Bananas Foster and Cream Cheese glaze +3

STEAK FRITES

Midwest Angus Sirloin, Fresh Cut Fries
8 Oz. 21

Choice Of Sauce:

Maitre'd Butter

Horseradish Hollandaise

Chimichurri

Add an Egg +2

COFFEE . TEA . JUICE

COFFEE

EAST COAST

Very Creamy, Soft, Round Chocolate with a Sugarcane finish, notes of Sweet Black Cherry & Ripe Coffee Fruit

ESPRESSO FLIGHT	3.5 oz	4
ESPRESSO	2 oz	3
AMERICANO	8 oz	3
MACCHIATO	2.25 oz	3.50
CORTADITO	2.25 oz	3.50
CORTADO	4 oz	4
CAPPUCCINO	6 oz	4.50
LATTE	12 oz	4.75
LATTE	16 oz	5.50

READY BREW

Fresh, Hot & Ready - Single Origin Coffee

8 oz	2.50
12 oz	3
16 oz	3.75
96 oz	30

NITRO COLD BREW

Creamy and Smooth with a Gorgeous Cascade and notes of Malted Chocolate and Vanilla
Choice of White or Regular

4 oz	4
8 oz	7

BREWED TO ORDER

French Press

12 oz	6
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JOJO TEA

Hot Tea (serves 2)	6
Hot Tea to go	4
Iced Tea	3.50

FRESH JUICES

Through fresh juices, the body can absorb larger amounts of oxygen, nutrients, enzymes, and phytonutrients, the powerful substances that fight diseases.

SQUEEZED JUICES

12 oz	6.95
Florida Orange	Florida Grapefruit
Local Carrot	Organic Apple

CREATE YOUR OWN COMBINATION OF TWO

12 oz	7.95
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DRINK MENU

WINE

RED

Bordeaux, Chateau de Marsan, Bordeaux- France	10	38
Gamay Noir, Bonnet Rouge, Beaujolais - France	15	58
Bourgogne, Jean Phillippe Marchand, Burgundy - France	17	66
Bourgogne Pinot Noir, Domaine de Bellene, Burgundy - France	14	52

WHITE

Chardonnay, Gerard Bertrand, Languedoc-Roussillon - France *	9	34
Chardonnay, Herre, Gascogne - France *	8	30
Bordeaux Blanc, Chateau Morjosee, 2013 Alsace - France	13	50
Sancerre, Domaine Hubert Brochard, Loire Valley - France	14	52
Pinot Blanc, Blanc, Burgundy - France	11	42
Bordeaux Blanc, Chateau Ducasse, Bordeaux, France	11	42

ROSE

Cotes de Provence, Whispering Angel - France	13	50
Cotes de Provence, Vignobles Gueissard, Languedoc - Roussillon - France *	8	30
Cotes du Rhone Rogue, Chapoutier Belleruche, Cotes du Rhone - France *	8	30
Cotes de Provence, Minuty - France 76 Magnum		100
Domaine Bertaud Belieu Rose, Cotes de Provence - France	15	56

CHAMPAGNE

Charles Lafitte Brut - France *	8	30
Moet Imperial Brut - France	20	78
Moet Imperial Brut Rosé - France	25	82
Moet Nectar Imperial Rosé - France		200
Veuve Clicquot - France		150
Veuve Clicquot Rosé - France		200
Dom Perignon - France		400
Dom Perignon Rosé - France		850

MAGNUM

Domaine Bertaud Belieu Rose, Cotes de Provence - France	160
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3.0L 260

BEER

DRAFT

Kronenbourg 1664 - France (EURO PALE LAGER)	7
Tank 7 Farmhouse Ale - Missouri, Usa (SAISON)	7
Funky Buddha Floridian - Oakland Park, FL, USA (HEFEWEIZEN)	7

BOTTLED

Heineken - Netherlands (EURO PALE LAGER)	7
Modelo - Mexico (LIGHT LAGER)	7
Yuengling - USA (AMERICAN LAGER)	7
Blue Moon - USA (WHEAT ALE)	7
Miller Light - USA (PILSNER)	6
Jai Alai (Can) - Tampa, FL, USA (AMERICAN IPA)	7
Peroni - Italy (PALE LAGER)	7



BAKEHOUSE COCKTAILS

SOUTH OF FROSE 10
Add a kick with Remy VSOP +5

BAKEHOUSE MIMOSA'S 10
Coconut & Pineapple | Berry & Citrus

BLOODY MARY 14 (1/2 LITER)
Absolut Vodka, Housemade Mix

MIMOSA'S 10 / 25 BOTTOMLESS*

BAKEHOUSE COLLINS 10
Plymouth Gin, Thyme, Lemon, Strawberry-Honey, Soda

FRENCHIE 11
G'vine, St-Germain, Lillet Rose, Pamplemousse, Citrus

LADY MARMALADE 11
Remy Martin VSOP, Chamomile Cointreau, Key Lime Curd & Orange Marmalade Blend, Rasperry, Lemon

NITRO COFFEE SAZERAC 12
With Remy Martin 1738

*2 Hour Limit on Bottomless Mimosas

GREAT FOOD & BEVERAGE STARTS WITH QUALITY INGREDIENTS

at Bakehouse we are thrilled to support our small locally sourced farms & artisan friends. Businesses that will not take shortcuts and continue to craft their art form with ingredients made by hand and in small batches.



BAKEHOUSE BRASSERIE • 808 1ST STREET • MIAMI BEACH, FL 33139

A gratuity of 20% will be added to parties of 6 or more. Consuming raw or uncooked beef, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.