

Brunch À La 1592

Saturday & Sunday 10AM to 3PM

Avocado toast **8**
country bread C'EST LA VIE | cilantro
red pickled onions | chili flakes | sunflower seeds

*add to your toast 2 poached eggs 3 | bacon 2

Greek yogurt & muesli **9**
oats | almond | coconut | sunflower seeds | dates
pomegranate | orange
pecan butter | Canadian maple syrup

Jambon beurre **11**
baguette C'EST LA VIE | ham | butter | pickles
mixed greens

*add to your baguette crumbled feta 2 | smoked gouda 2

Pain perdu a.k.a. French toast **13**
brioche bread C'EST LA VIE | blueberries
Canadian maple syrup | homemade dulce de leche gelato

Salmon gravlax **14**
country bread C'EST LA VIE | poached egg
sour cream | avocado | arugula

Lamb burger & fries **15**
prime ground beef & lamb
baba ghanoush | feta | jalapeño
black garlic aioli | tomato | fried egg

*add to your burger bacon 2

Steak & egg **16**
8 oz wood fired grilled hanger steak | fried egg
chimichurri | oven baked potatoes

Waffle & crispy pork belly **18**
bacon | fried egg | sour cream | black garlic
Canadian maple syrup | arugula

Meat me 4 breakfast **19**
bangers | lamb kefta | bacon | fried egg
country bread C'EST LA VIE
oven baked potatoes | mixed greens

Bitoque **39**
16 oz wood fired grilled ribeye | fried egg
chimichurri | oven baked potatoes

Peinirli Greek style pizza

Spanako **13**
spinach | feta | ricotta

B&C **14**
marinara | bacon | smoked gouda | mozzarella

MMM... **12**
marinara | mozzarella | mint

Soup and Salads

Avgolemono **4 / 7**
chicken | rice | lemon

Mixed greens **9**
baby kale | spinach | beet tops | mint | cilantro
olive oil & white balsamic

Caesar **10**
baby kale | romaine hearts | parmesan
brioche garlic croutons | bacon | fried capers

Fattoush **10**
tomatoes | pomegranate | zaatar | red peppers
romaine hearts | fried pita

Beets & goat cheese **12**
Florida oranges | arugula | walnuts

Horiatiki **8 / 14**
cucumbers | tomatoes | onions | Kalamata olives
green peppers | feta | oregano

*add to any salad | sausage 5 | falafel 6 | lamb chop 7
chicken breast 7 | pulled lamb 8 | salmon 8 | octopus 12

Spreads

Tzatziki **6**
Greek yogurt | cucumbers | dill | garlic confit

Farmers market hummus **6**
tomatoes | olives | cucumbers | onions

Baba ghanoush **7**
smoked eggplant | garlic confit | pomegranate
mint | dukkah | olive oil

Spicy feta **8**
feta | grilled red peppers | roasted walnuts

To Share or Not

Fried brussel sprouts **8**
fish sauce | mint | rice krispies

Falafel **9**
greek yogurt | mint | pomegranate

Fried zucchini beignets **9**
tzatziki | feta | capers | lemon

Vegetarian dolmades **9**
vine leaves | rice | dill | tzatziki

Montreal's poutine **10**
home cut fries | cheese curds | homemade gravy

Fried fish beignets **10**
horseradish | sour cream | dijon

Spanakopita **10**
spinach | feta | greek yogurt | mint

Blind date **11**
medjool jumbo dates | feta | smoked bacon

Saganaki flambé **11**
fennel | ouzo | pita

Escargots (6) **12**
kataifi | parmesan | garlic butter

Grilled kefta **13**
prime ground beef & lamb | hummus | tzatziki
pickled onions | radish | jalapeño | mustard confit

Fried calamari **13**
spicy sweet & sour sauce | cilantro | mint | arugula

Fried half cauliflower **14**
bacon | hazelnut | dill | browned butter/lemon

Yellowtail tuna tartare **16**
ponzu sauce | fish sauce | mayo | furikake | rice krispies
jalapeño | fried pita

Hand-cut beef tartare **16**
filet mignon | mustard | capers | green onions
grilled brioche bread

Grilled octopus **18**
mint | cilantro | peanuts | greek yogurt | black garlic
rice krispies

Oysters James River **6 for 11 / 12 for 19**
mignonette | horseradish | cocktail sauce

Grilled oysters (5) **15**
béarnaise | bacon | dill



Brunch Booze

Mimosa orange **7**

Mimosa passion fruit **7**

Mimosa cranberry **7**

Mimosa Basil **7**

Bloody Mary **8**

Montreal Bloody Caesar **10**

Mimosa St-Germain **10**

NO SUBSTITUTIONS

Gluten Free & Vegetarian options available.

20% gratuity will be added to parties of 6 or more.

Consumption of oysters can cause serious illness. Especially someone with liver, stomach, blood or immune system disorders. Please use CAUTION - Shells fragments may be present in shellfish, fish or smoked fish spread. Items are cooked to order and maybe served raw or undercooked. Consuming raw or undercooked seafood, poultry, meats, eggs and other foods will increase the risk of food-borne illness.

Bubbles & Rose

Champagne NV Collet Esprit Couture FR	199
Champagne NV Laurent-Perrier Cuvée Rosé FR	159
Champagne NV Laurent-Perrier Brut FR	99
Veneto 2017 Col Tamarie Orange non filtered IT *organic*	79
Champagne NV Collet Brut FR	79
Champagne NV Paul Danguin & Fils Cuvée Carte Or Brut FR	79
Penedes NV Cava Mistinguet Brut Rosé ES	44 / 11
Bordeaux 2018 Château Auguste Rosé FR	39 / 9
Champagne NV Laurent-Perrier Brut FR *split 16oz*	24

White Wines

Bourgogne 2017 Maison L'Envoyé Chardonnay FR	59 / 15
Castilla 2019 20'000 Leguas Orange/Amber SP *organic*	59
Loire 2019 Laurent Mantagu Sancerre Sauvignon Blanc FR	59 / 15
Bourgogne 2015 Bardet & Fils Petit Chablis Chardonnay FR	57
Loire 2019 Domaine Les Grenettes Sauvignon Blanc FR	57 / 14
Attiki 2019 Domaine Papagiannakos Assyrtiko GR	56 / 14
Jura 2016 Domaine des Ronces Chardonnay & Savagnin FR	54
Monterey 2018 Cru Cellars Unoaked Chardonnay CA	52 / 13
Attiki 2018 Domaine Papagiannakos Retsina GR	44
Vigneti Della Dolomiti 2019 Ileana Pinot Grigio IT *low carb*	44 / 11
Marlborough 2019 The Ned Sauvignon Blanc NZ	40 / 10
Pays D'Oc 2018 Amélie Latourelle Chardonnay FR	40 / 10

Red Wines

Cote-Rotie 2018 Saint Cosme Syrah FR	199
Barolo DOCG 2015 Fratelli Ponte Nebbiolo IT	169
Napa Valley 2016 Canard Vineyard Throwback Estate Blend CA	153
Saint-Émilion Grand Cru 2014 Clos Cantenac FR	153
Barolo DOCG 2013 Borgognot Riserva Nebbiolo IT	149
Napa Valley 2016 Canard Vineyard Cabernet Sauvignon CA	136
Bordeaux 2012 Château Gaby Canon-Fronsac FR	119
Napa Valley 2018 Mad Hatter Red Blend CA	99 / 25
Napa Valley 2016 Canard Vineyard Zinfandel CA	99
Barolo DOCG 2015 Borgognot Nebbiolo IT	92
Montepulciano d'Abruzzo 2012 Santinumi Riserva IT	92
Amarone Della Valpolicella 2015 Villa Almadi IT	86
Piedmont 2017 M.A. Monticelli Nebbiolo IT	77
Tuscany 2016 Podere Sapaio 'Volpola Bolgheri' Super Tuscan IT	76
Russian River Valley 2018 The Dude Pinot Noir CA	72 / 18
Piedmont 2015 Fratelli Ponte Nebbiolo D'Alba IT	62
Sonoma County 2018 Selby Cellars Merlot CA	62
Bordeaux 2016 Château Lamothe Castera Cab Sauvignon & Merlot FR	59 / 15
Côtes-du-Rhône 2018 Domaine de Châteaumar Cuvée Vincent FR	59
Willamette Valley 2019 Straight Shooter Pinot Noir OR	56 / 14
Castilla 2018 Pablo Claro Cabernet Sauvignon & Graciano ES *organic*	52 / 13
Languedoc 2018 Bellula Pinot Noir FR	48 / 12
Côtes-du-Rhône 2019 Saint Cosme Syrah FR	48 / 12
Côtes-du-Rhône 2016 Olivier Ravoire Plan De Dieu FR	44
Languedoc 2017 Bernard Magrez La Référence Pinot Noir FR	40
Alentejo 2018 Aplanta Red Blend POR	36 / 9

House Wines

Campo de Borja 2019 Borsao Garnatxa Rosé ES	6
Central Valley 2019 Toro Forte Chardonnay CL	6
Central Valley 2019 Toro Forte Sauvignon Blanc CL	6
Central Valley 2019 Toro Forte Cabernet Sauvignon CL	6
Bubbly of the moment	6

On Tap 16oz

Michelob Ultra Light Lager St. Louis MO	5.5
Stella Artois Pale Lager Belgium	6
Funky Buddha Floridian Wheat Beer Oakland Park FL	6.75
Big Top Hazy Highwire IPA Sarasota FL	6.5
Coppertail Night Swim Porter St. Pete FL	6.75
V Twin Vienna Lager St. Pete FL	6.5
3 Daughters Beach Blond Ale St. Pete FL	6.5
Green Bench Postcard Pilsner St. Pete FL	6.5

Bottles

Bud Light	4
Corona Mexico	5.5
Corona Premier Mexico	6
Kirin Light Tokyo Japan	6
Alpha Athens Greece	6.5
Labatt Bleu Montreal Canada	5.5
Stiegl Radler Grapefruit	6

N/A Drinks

St. Pauli Germany	4
Boombacha Kombucha Passion Fruit SRQ	6
Boombacha Kombucha Lemon-Hibiscus-Passion SRQ	6



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