

BREAKFAST

Old Faithful*^{GF} 28
Two Eggs Any Style
Your Choice of Meat:
Ham, Bacon, Pork/Chicken Sausage
Toast ~ Jam ~ Sweet Cream Butter

Omelette*^{GF} 28
Three Egg Omelette
Your Choice of Filling
Toast ~ Jam ~ Sweet Cream Butter

All items listed above are served with
Marinated Tomatoes and Breakfast Potatoes

Hog & Egg Sandwich 28
Roasted Pork Shoulder ~ Fresno Aioli
Chipotle Gouda ~ Toasted Sourdough
Caramelized Onion ~ Hard Fried Egg

Eggs Benedict* 27
Buttermilk Biscuit ~ Poached Egg
Canadian Bacon ~ Creole Mustard Hollandaise

Buttermilk Pancakes 20
Choice of:
Blueberry ~ Banana ~ Chocolate Chip

The Elvis French Toast 25
Banana Peanut Butter Cream ~ Peanut Butter
Maple Syrup ~ Graham Cracker Crumb ~ Banana

Continental 30
Basket of Assorted Pastries
Seasonal Fruit Plate ~ Citrus Yogurt

Smoked Salmon Plate* 27
Smoked Salmon ~ Hard Boiled Egg ~ Bagel
Capers ~ Sliced Tomato ~ Red Onion

Mixed Berries 13

Seasonal Fruit and Berries Plate 21
Citrus Yogurt ~ Muffin

BAKERY

Toast or English Muffin 5
Freshly Baked Muffin 6
Toasted Bagel with Cream Cheese 7
Assorted Selection of Pastries 11

LIGHTEN UP

Green Machine Smoothie 12
Honeydew ~ Wheatgrass ~ Spinach
Avocado ~ Garden Mint

The Yankee 19
Greek Yogurt ~ Orange Blossom Honey
Granola ~ Farm Fresh Berries

Avocado Toast* 25
Crushed Avocado ~ Charred Corn
Parmesan ~ Marinated Tomato
Poached Egg ~ Balsamic Glaze

FIXINS'

Anson Mills Grits~Bacon~Cheddar~Tomato * 10
Steel Cut Oatmeal~Blueberry~Almond~Brown Sugar * 10
Buttermilk Biscuits~Seasonal Jam~Butter 8
Smoked Bacon * 8
Chicken Apple Sausage 8
Breakfast Potatoes* 8

GETTIN' STARTED

Lineage Local Roast Coffee 6
Cappuccino 7
Latte 7
Mighty Leaf Tea 7
Fresh Squeezed Orange Juice 5
Assorted Juice Selection 5

SIGNATURE COCKTAILS

Morning Express 18
Absolut Elyx ~ Lineage Cold Brew ~ Milk Foam

Crafted Bloody Mary 16
Tito's Vodka ~ Hand Crafted Bloody Mary Mix

Mimosa 14
Zardetto Cuvée ~ Fresh Squeezed Orange Juice

SPARKLING

BY THE
GLASS

Zardetto Cuvée, Prosecco Blend, Italy 16
Moët & Chandon, Brut, "Impérial" 30
Veuve Clicquot, Brut, "Yellow Label" 38

FARMERS Whisper Creek Farm at Grande Lakes Orlando
Geechie Boy Mill
Lake Meadow Poultry
Winter Park Honey
Frog Song Organics

Parties of six or more are subject to 20% of service charge

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

CASK WINES

The Highest Quality Four. Environmentally Friendly.

(6oz) (9oz) (18oz)

WHITE

Chardonnay, Sonoma Cutrer, Sonoma, CA	17/24/44
Pinot Gris, Acrobat, OR	14/21/40
Riesling, Pacific Rim, Columbia, WA	15/22/43
Rosé, Sabine, Coteaux d'Aix en Provence, FRA	16/24/46
Sauvignon Blanc, Wither Hills, Marlborough, NZL	14/21/40
White Blend, Pine Ridge, Clarksburg, CA	13/19/37

RED

Barbera, Vezzi, ITA	15/22/43
Cabernet Sauvignon, DAOU, Paso Robles, CA	18/26/52
Cabernet Sauvignon, Penfolds Max, s Sout Aus. AUS	16/23/70B
Red Blend, Tapestry, Paso Robles, CA	16/23/70B
Malbec Reserva, Santa Julia, Valle de Uco, ARG	16/24/46
Merlot, Quilt, Napa Valley, CA	16/24/46
Pinot Noir, BÖEN, Tri-Estate, CA	18/26/51
Syrah, "EPOCH" Paso Robles, CA	19/28/56
Petite Syrah, Spellbound, Napa Valley, CA	16/24/46
Zinfandel, Klinker Brink, Lodi, CA	14/21/40

BOTTLED WINES

SPARKLING & WHITE

Lively & Effervescent

103 Laurent-Perrier, Brut, Champagne	140
102 Moët & Chandon, Brut, "Impérial", Champagne	165
104 Moët & Chandon, Rose, "Impérial", Champagne	195

Light & Crisp

304 Langlois-Chateau, "Fontaine-Audon", Sancerre, FRA	120
363 White Blend, Gramona Gessami, Catalonia, ESP	75

Full & Rich

302 Sauvignon Blanc, Honig, Rutherford, CA	90
359 Darioush, Viognier, "Signature", Napa Valley, CA	190
406 Chardonnay, Stag's Leap "Karia", Napa Valley, CA	100

RED

Versatile & Elegant

554 Pinot Noir, RoseRock, Eola-Amity Hills, OR	125
702 Merlot, Duckhorn, Napa Valley, CA	130
761 Barbara d'Alba, Enrico Serafino, Piedmonte, ITA	65

Plush & Bold

802 Cabernet, J. Bookwalter "Readers", Columbia Valley, WA	75
901 Red Blend, "The Prisoner", Napa Valley, CA	135
908 Orin Swift, "Papillon", Napa, CA	230

For more selections please ask to see our Master List

SPARKLING



Zardetto Private Cuvée, Prosecco Blend, Italy	16
Moët & Chandon, Brut Rosé, "Impérial"	30
Veuve Clicquot, Brut, "Yellow Label"	38
Veuve Clicquot, Brut Rosé	40
Krug, "Grande Cuvée 165ème Édition"	80

BOTTLES & CANS 10

- Dead Parrot, Lager, Florida Avenue Brewing Co.
- Jai Alai, IPA, Cigar City Brewery
- Skyway, Hazy Double IPA, Green Bench Brewing Co.
- Key Lime Apple Cider, 3 Daughter's Brewing
- Postcard, American Pilsner, Green Bench Brewing Co.
- Passion of the Heights, Wheat Ale, Florida Avenue Brewing Co.

SIGNATURE COCKTAILS

Hand-crafted cocktails are infused with seasonal fruits and herbs, and create a culinary adventure that is as inspiring as it is memorable.

Doc Holliday 22

Tito's Vodka, Blueberry Jam, Lime, House Ginger Beer

Last Wish 24

Woodford Reserve Bourbon, Spiced Cola Syrup, Old Havana Tobacco Bitters, Orange Essence

Guavacation 24 - S.A

Hendricks's Gin, Lillet Rose, Aperol, Guava Purée, Lemon Juice, Prosecco.

Minty Mana-Tea 24 - M.C

The Botanist Gin, Italicus Liqueur, Mint/Green Tea Infused Simple Syrup, Lemon Juice, Ginger Syrup

Sunshine Serenade 28 - V.S

Orange Infuse Wheatley Vodka, Giffard Passion Fruit Liqueur, Lime Juice, Vanilla Syrup, Prosecco

Strawberry Dream 25 - V.S

Diplomatico Rum, Strawberry Liqueur, Vanilla Syrup, Lemon Juice, Egg White

Rosa's Refresher 29 - M.C

Codigo Rosa Reposado, Lime Juice, Combier Orange Liqueur, Passion Fruit & Fresno infused Simple Syrup, Muddled Cucumber

MOCKTAILS

Lychee No-jito 10 (Zero Proof)

Lychee, Lime, Agave, Mint, Club Soda

Razzle Dazzle 10 (Zero Proof)

Raspberry Infused Agave, Cranberry, Lemon, Ginger, Club Soda

BEERS ON TAP 10

Brewed in Florida. Local is Always Best.

- Sailfish Tag & Release Red Ale
Sailfish Brewing Company, Fort Pierce, FL
- Champions Lager
Suncreek Brewing, Clermont, FL
- Ever Haze IPA
Tripping Animals Brewing, Miami, FL

HIGHBALL & HARVEST

Aside from the classic cocktail, a highball is a train conductor's signal to depart at full speed. It was how Central Florida's abundant harvests moved from field to table, an iconic symbol of the region's agricultural might. Highball & Harvest (H&H) pays homage to this legacy, menus laden with ingredients from local farms, as well as our on-site 7,000-square-foot garden at Whisper Creek Farm.

4012 Central Florida Pkwy.

Orlando, Florida

Tel: 407-393-4422

Web: highballandharvest.com

GETTIN' STARTED

Parker House Rolls 13

Lemon and Herb Butter ~ Cajun Butter

Aged & Cured 29

Local Artisanal Southern Cured Meats & Cheese ~ House Made Jam ~ Artisanal Bread

Brussels Sprout 15

Kimchi Sauce ~ Parmesan

The Southern Spread 23

Pimento Cheese ~ Crab Dip
House Saltine ~ Pickled Vegetables
Country Toast

Kale Salad ^{GF} 21

Apple Cider Vinaigrette ~ Cranberries
Bacon Lardons ~ Spicy Pecans
Seahive Cheese ~ Apples

Caesar Salad 19

Romaine ~ Rosemary Focaccia Croutons
Shaved Parmesan ~ Parmesan Crisp

Kickin' Wings 22

Nashville Hot or White BBQ ~ Crispy Onions

Green Machine Smoothie 12

Honeydew ~ Wheatgrass ~ Spinach
Avocado ~ Garden Mint

Roasted Tomato Soup ^{GF/VE} 14

Truffle Crema ~ Fried Garlic

PLATES

Shrimp & Grits ^{GF} 31

Cape Canaveral Hopper Shrimp
Paprika - Curry Oil ~ Chow Chow
Boursin Cheese Grits

Steak Frites 49

12oz Mushroom & Molasses Rubbed Skirt
Steak

Market Fish 35

Fregola Sarda ~ Summer Squash ~ Corn
Pesto ~ Fried Artichoke

H&H PIMENTO CHEESE BURGER*

Double Short-Rib Patties ~ Bacon
Pimento Cheese ~ Mustard ~ Spiced
Pickles 26

Pan Seared Scallops 36

Gnocchi ~ Ramp Espuma ~ Drunken Raisin
Hedgehog Mushrooms ~ Corn Pudding

Southern Pernil 22

Carolina Gold Rice ~ Black Eyed Peas
Ramp Yum Yum ~ Mofongo Hushpuppy

Crispy Fried Chicken Sandwich 24

Bama BBQ ~ B&B Pickles ~ Brioche

Quinoa Pilaf ^{GF} 20

Turkish Apricots ~ Kale ~ Chili Pepitas
Vegan Comeback Sauce

Crispy Fried Dill Pickles
Watermelon ~ Cucumber ~ Pickled
Red Onion ~ Honey Goat Cheese
Fresno Watermelon BBQ
Benne Seed

Southern Street Corn
Arugula Chimi ~ Popcorn Crumble

BBQ Cauliflower
Green Goddess ~ Chili Pepitas

FIXINS'

All
16

FARMERS

Whisper Creek Farm at
Grande Lakes Orlando

B+B Farms

Winter Park Dairy

Creekstone Farms

Frog Song Organics

Satur Farms

Lake Meadow Poultry

Winter Garden Honey

|| GF ||

indicates the menu items
that are gluten free

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Whisper Creek Farm Brewery, Orlando
- Sailfish Tag & Release Red Ale
Sailfish Brewing Company, Fort Pierce FL
- Champions Lager
Suncreek Brewing, Clermont FL
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GETTIN' STARTED

Aged n' Cured 29

Local Artisanal Southern Cured Meats & Cheese ~ House Made Jam ~ Artisanal Breads

Kickin' Wings ^{NF} 22

Choice of Nashville Hot Rub ~ Bama BBQ Sweet Tea BBQ ~ Grilled Miso Coffee Maple

The Southern Spread ^{NF} 23

Pimento Cheese ~ Crab Dip ~ Country Toast

Kale Salad ^{GF} 21

Apple Cider Vinaigrette ~ Cranberries ~ Bacon Lardons Georgia Pecans ~ Florida Aged Cheddar

Spring Salad ^{GF} 22

Beets ~ Goat Feta ~ Heirloom Tomato Confit Sweet Onion ~ Macadamia Nut Tom West Blueberry ~ Lamb Bacon

Parker House Rolls 13

Lemon Herb Butter ~ Cajun Butter

Deviled Eggs ^{GF} 12

Pickled Shallots ~ Sorghum Bacon Jam

Brussels Sprout ^{NF} 15

Kimchi Sauce ~ Parmesan

Half Dozen Oysters ^{NF/GF} 18

Whiskey Mignonette ~ House Hot Sauce

Steak Tartare ^{NF} 25

Black Garlic ~ Caviar ~ Beef Jerky BBQ Sunchoke Chips & Fries ~ Fried Garlic

Fried Green Tomatoes ^{NF} 22

Crab "Butter" ~ Old Bay Ricotta Chow Chow ~ Remoulade Aioli

Smoked Duck Breast ^{NF} 21

House Made Focaccia ~ Green Tomato Jam Fermented Black Eyed Pea Tare Bone Marrow Ketchup ~ Herb Butter

PLATES

12oz Skirt Steak 52

Mac & Cheese ~ Gruyere ~ Pickled Ramps Brisket ~ Caramelized Onion & Jus

Halibut ^{NF} 54

Leek & Parsley ~ Sweet & Sour Broccolini Beet Tartare ~ Charred Citrus

Half-Chicken ^{NF} 48

Pickled Green Strawberry ~ Borage Dashi Sesame Granola ~ Crispy Farro Burnt Onion Aioli

H&H SHRIMP & GRITS ^{GF}

Cape Canaveral Rock Shrimp ~ Crawfish Low Country Broth ~ Leeks ~ Tri-Colored Peppers ~ Goat Cheese Grits ~ Andouille

35

NC Trout ^{NF} 42

Ham Hock ~ Carolina Rice ~ Tomato Water Trout Roe ~ Black Garlic Aioli

Pork Chop ^{GF/GF} 49

Smoked Tomato & Cauliflower Puree Garlic Crumb ~ Black Chorizo Sausage Baby Heirloom Carrots ~ Coffee Jus

Fregola Risotto ^{NF} 28

Milk & Honey Caramelized Butternut Squash Broccolini ~ Onion Jus ~ Confit Leek

FIXINS'

All
16

Shishito Peppers ^{NF}

Chimichurri ~ Sorghum Popcorn Alabama BBQ ~ Cotija

White Cheddar Mac & Cheese ^{NF}

Caramelized Onion ~ BBQ Brisket Garlic Crumble ~ Pickle Ramps

FARMERS

Whisper Creek Farm at Grande Lakes Orlando

Little Pond Farms

Play of Sunlight

Creekstone Farms

Frog Song Organics

Fairytale Farms

Prestige Farms

Olde Hearth Bread Co.

|| GF ||

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SWEETS

14 Each

H&H Baby Donuts

Cappuccino Gelato ~ Chocolate Hazelnut Spread

Peach & Basil Cobbler

Cinnamon Streusel ~ Caramelized Peaches ~ Vanilla Ice-Cream

Coconut Cream Pie

Almond Crust ~ Fluffed Cream ~ Mango Sorbet

Build Your Own Red Velvet Cookie Sandwiches

Lemon Vanilla Marshmallow ~ Cream Cheese Icing ~ Fresh Fruit

Chocolate Strawberry Shortcake

Chocolate Shortcake ~ Strawberries ~ Fresh Cream
Chocolate Whipped Ganache

Chocolate & Vanilla Ice Cream Sundae

Mississippi Mud Brownie ~ Luscious Caramel ~ Popcorn

Madagascar Vanilla Crème Brulée

Assorted Macarons ~ Assorted Fresh Berries

Fortified wines

Liquid dessert

Graham's 20 Yr Tawny Port	15	Lineage Local Roast Coffee	6.5
R.W.C. Baltimore Rainwater Sherry	15	Espresso ~ Cappuccino ~ Latte	7.5
R.W.C. New York Malmsey	15	Mighty Leaf Tea	7