

BREAKFAST

7AM – 10:30AM



The Glass Knife. A genuine place. That comes from a genuine place. We exist to share. And to invite you to rediscover an honest feeling of welcoming. In an uplifting, elegant, communal setting – where you'll fit in whether wearing a suit or sandals. The food we serve is an homage to the things you love most about life and the people you love spending it with. Cakes may be our calling card. But our sweet and savory menu options and exclusive Onyx Coffee offerings, make breakfast, lunch and dinner a delicacy, too. So, “come sit a spell”. Your company is what makes ours.

Artisanal Doughnuts

Available from 7AM until they're gone.

We hand-craft from scratch in small batches using nothing but the highest quality ingredients. The result is the freshest, most flavorful doughnuts around.

- ½ dozen glazed 15
- ½ dozen assorted 18

★ 24-HOUR BRIOCHE

Indulge in our selections of light, buttery pillow, 24-hour yeast raised buttermilk brioche doughnuts.

- Peanut Butter Cup** 3.5
Peanut butter glaze, chopped Reese's cups, chocolate salted caramel drizzle
- Lemon Meringue** 3.5
Lemon curd-filled touched with a sweet vanilla glaze topped with toasted meringue, a meringue kiss, a glazed blueberry and candied lemon zest
- Crème Brulee** 3.5
Creamy vanilla custard-filled and topped with crispy, caramelized sugar
- Sprinkle** 3.5
Our signature glazed doughnut festively decorated for the season
- Apple Fritter** 3.5
Juicy, crisp apples with a brown butter glaze and a dusting of nut streusel
- The PB&J** 3.5
Filled with layers of our own peanut butter cream and tangy raspberry jam, touched with a vibrant purple, hibiscus glaze and topped with peanut butter stripes and golden, house-made peanut brittle
- Glazed** 3
Puffy, light and just slightly chewy, veiled in a sweet vanilla glaze

★ OLD FASHIONED CAKE

Enjoy our take on the traditional, old-fashioned cake doughnut – the dense and crustier option – as the perfect coffee companion.

- Pistachio Orange** 3.5
Fragrant orange-scented cake capped with a pistachio orange glaze and topped with crushed pistachio

Daily Baked Goods

Croissants • Spinach Pastry • Blueberry Scone
 Cinnamon Roll • Prosciutto Gruyere Scone

Plus, other selections changing daily, so please check our bakery case!

Savory & Sweet

Available for Dine-in

- Avocado and Egg Toast** 11
Poached Orlando Farms pasture-raised egg, sliced avocado, house-made tomato confit, arugula and pickled red onion garnished with lemon crème fraiche on toasted bread.
- Cheddar Biscuit Sandwich** 10
Egg soufflé topped with bacon jam, Neuske's Applewood-smoked bacon, arugula and aged cheddar cheese on our flaky, house-made cheddar biscuit.
- Strawberry Lemon Waffles** 11
A traditional, chewy, yeast-risen Belgian waffle topped with a zesty house-made lemon curd and garnished with vanilla whipped cream and fresh, sweetened strawberries.

Fruity & Healthy

Available for Dine-in

- Overnight Oats** 6
Bob's Red Mill rolled oats soaked in milk, Greek yogurt and local honey topped with dried blueberries, fresh banana and granola.
- Fresh Fruit Bowl** 8
A selection of fresh berries, oranges, apples and grapes tossed with dried cherries and cranberries.
- Smoothie Bowl** 11
Strawberry yogurt generously piled with fresh apples, blueberries, blackberries, raspberries and bananas with granola, toasted coconut and a honey drizzle.

Coffee

BY *Onyx Coffee Lab*

A full coffee menu is available, please request it from our team. Syrups and alternative milks available

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|------------------------------------|-----------------------------------|
| Brewed Coffee 2.5 / 3 | Latte 4 |
| Pour Over 4.5 / 5.5 | Mocha 4.5 |
| Espresso 3 | Cold Brew Coffee 4.5 |
| Cortado 3.5 | Nitro Cold Brew 5 |
| Cappuccino 3.5 | |

POUR OVER SELECTIONS

- | | |
|---|--|
| El Salvador Finca Santa Rosa Honey
Apple, Floral Honey, Plum | Colombia Miguel Loaiza
Clementine, Molasses, Dates, Black Cherry, Allspice |
| Ethiopia Hambela Buku
Raspberry, Coconut Water, Bergamot, Slick & Juicy | Southern Weather
Milk Chocolate, Candied Walnut, Orange Zest |

OUR ESTABLISHMENT IS
 CASH-FREE & SMOKE-FREE

Classic Cakes

Timeless favorites. Fashioned from the heart with a unique twist! Enjoy by the slice or a whole cake serving 10-12 people.

- Strawberry** 8/60
Strawberry infused cake layered with house-made jam, filled and topped with our own house-made strawberry buttercream. Finished with fresh strawberries, a dusting of rose gold luster and our signature chocolate curl.
- Carrot** 8/60
Wonderfully spiced carrot cake layered with house-made pineapple jam, rich cream cheese icing, then finished with a wisp of our own house-made buttercream and embellished with a crescent of vibrant flowers and edible 23 karat gold flakes.
- Chocolate Chocolate** 8/60
Incredibly moist layers of rich chocolate cake, filled with house-made chocolate buttercream, enveloped in fine, dark chocolate flakes.
- Coconut Cream** 8/60
Classic white cake infused with cream of coconut, filled with layers of coconut custard and macaron cream, then topped with our own house-made buttercream and lustered confetti coconut, trimmed with gold-leafed meringue kisses, French macaron and our signature chocolate curl.
- Southern Red Velvet** 8/60
Vibrant red, cocoa-infused cake layered with delectable cheesecake and rich cream cheese icing, then topped with our own house-made buttercream and garnished with a swirl of gilded sprinkles and edible 23-karat gold flakes.
- Vanilla "Robin Egg"** 6/45
Layers of rich yellow cake filled and topped with our own house-made buttercream in a refreshing robin egg hue and whimsically adorned with a handcrafted, dark chocolate nest that's home to French sugar and chocolate eggs.

Signature Cakes

Signature in every sense. Overwhelming to the senses of taste and style. Proof that art is edible.

- Coconut Blackberry** 45
Intricate layers of aromatic blackberry pâte de fruit, coconut dacquoise and zesty yuzu jam enveloped in a lush coconut mousse atop a buttery shortbread base finished with blackberry cream, touches of fresh blackberries, coconut, microgreens and edible 23-karat gold leaf.
- Chocolate Truffle** 45
Tiers of luxurious single origin dark chocolate mousse, silky dark chocolate ganache and smooth chocolate biscuit encased in a gleaming cocoa and gold luster glaçage, adorned with an opulent chocolate lotus flower and truffles.
- Berries and Cream** 45
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage topped with fresh strawberries, blueberries, raspberries, a chocolate curl and edible 23-karat gold leaf.

Petite Cakes

Have your cake. And eat the whole thing, too. Share if you want.

- German Chocolate** 10
Velvety chocolate buttermilk cake layered with our house-made coconut pecan filling, chocolate buttercream and pecan butter crunch. Finished with golden praline pecans and chocolate curls.
- Carrot** 10
Wonderfully spiced carrot cake layered with house-made toasted coconut buttercream, topped with pineapple jam and whimsically finished with confetti coconut and colorful, springtime novelties.

Pastries

Elegant. Simple. Tastebud tempters.

- Coconut Blackberry** 8
Intricate layers of aromatic blackberry pâte de fruit, coconut dacquoise and zesty yuzu jam enveloped in a lush coconut mousse atop a buttery shortbread base finished with blackberry cream, touches of fresh blackberries, coconut, microgreens and edible 23-karat gold leaf.
- Chocolate Onyx** 8
A smooth, Onyx Coffee-infused pastry cream center, touched with salted caramel and a delicate coffee crunch atop a chocolate biscuit beautifully encased in a dark chocolate mousse.
- Florida Citrus** 8
Intricate layers of soft and airy yellow sponge cake, zesty orange marmalade, delicate orange blossom-scented pistachio dacquoise, and aromatic orange pâte de fruit enveloped in lush white chocolate mousse finished in a vibrant yellow hue.
- Berries & Cream** 8
Fluffy strawberry cake intertwined with bright raspberry pâte de fruit, zesty lemon curd and house-made strawberry jam veiled in a light vanilla bean white chocolate mousse and a vibrant, red-colored white chocolate glaçage.
- Chocolate Raspberry Tart** 6
Rich, crumbly chocolate crust, with a layer of house-made raspberry jam and filled with a silky dark chocolate ganache, finished with a fresh raspberry and a delicate chocolate curl.
- Lemon Curd Tart** 6
A crisp vanilla shell filled with a zesty house-made lemon curd atop a layer of cherry jam, finished with toasted meringue and a dusting of tarragon sugar.
- Macarons** 2.5/14 half doz
Strawberry Poppyseed, Coffee, Birthday Cake, Chocolate, Pistachio & Salted Caramel.

Other Drinks

- Chai Latte** 4
House-made chai, featuring loose leaf Rishi Brand black tea and spices, cut with Dakin Farms milk. 12oz hot, 16 oz iced.
- Matcha Latte** 4
Matcha green tea with steamed Dakin Farms milk. 12oz hot, 16oz iced.
- Hot Chocolate** 3
Decadent house-made dark chocolate blend with Dakin Farms milk. 6oz.
- Hot Tea** 3
Featuring Tea & Company: Earl Grey Crème, Emperor's Breakfast, Three Rivers Green, Chamomile Yuzu, Verbena Mint, Blood Orange Rooibos, Jasmine, Passion Fruit, Chai. 12oz.
- Iced Tea** 3
Featuring Mighty Leaf: Black or Passion Fruit. 16oz.
- Hibiscus Lemonade** 3.5
Equal parts Mighty Leaf Passion Fruit tea and Lambeth Groves fresh lemonade. 16oz.
- Arnold Palmer** 3.5
Equal parts Mighty Leaf Black tea and Lambeth Groves fresh lemonade. 16oz.

