

DAY MENU

AVAILABLE FOR DINE-IN



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.

Sandwiches

Gracious portions of classic flavor. Sandwiched between house-baked breads and served with Terra chips and mom’s icebox pickles.

- Roasted Turkey Club Sandwich** 11
 Roasted, sliced turkey breast on a fresh-baked pretzel roll topped with aged cheddar cheese, Neuske’s Applewood-smoked bacon, vine-ripe tomatoes, arugula, peppercorn aioli and honey Dijon mustard.
- Egg Salad Sandwich** 9
 House-made egg salad, baby spinach, mom’s icebox pickles and sliced vine-ripe tomatoes on a multigrain croissant.
- Pimento Cheese Sandwich** 9
 House-made pimento cheese topped with avocado, smoked bacon jam, arugula and sliced tomatoes on a buttery croissant.

Chicken Pot Pie

This evening feature is served after 4:00pm daily. Limited availability, so please inquire.

Chicken Pot Pie \$12
 Tender, roasted chicken breast, spring peas, carrots, rainbow potatoes, Spanish onions and scallions in a savory cream topped with our flaky house-made cheddar biscuit crust.

Salads & Soup

Bursting with color and fragrance. Our salads and soups re-energize and liven up mealtime, everyday.

- Berry Bacon Spinach Salad** 12
 Baby spinach, fresh strawberries, raspberries, blackberries, blueberries, toasted pine nuts, feta cheese and Neuske’s applewood-smoked bacon with garlic herb crisps and warm bacon Dijon vinaigrette on the side.
- Salmon Nicoise Salad** 14
 Smoked salmon, new potatoes, green beans, olives, capers, cherry tomatoes and hard-boiled Orlando Farms pasture-raised egg served on arugula with local honey dijon vinaigrette on the side.
- Roasted Tomato Cheese Soup** 7
 Creamy tomato bisque soup, garnished with parmesan cheese and chopped parsley served with sourdough bread.
- Kale & Sausage Soup** 7
 Sautéed onions, garlic and Italian sausage steeped in a white wine chicken broth simmered with kale, finished with heavy cream and parmesan cheese and served with sourdough bread.

Flatbreads

Friends. Wine or beer. Good stories. And a great tasting plate to go ‘round. The table is set.

- Mediterranean Flatbread** 12
 Sweet fig butter, goat cheese, Neuske’s Applewood-smoked bacon and caramelized onions topped with arugula, shredded Gruyere cheese and finished with a mission fig balsamic drizzle and lemon crème fraiche.
- Garden Flatbread** 12
 House-made tomato confit, cherry tomatoes and sliced crimini mushrooms topped with wilted spinach, diced avocado, shredded Gruyere cheese, pine nuts and finished with a lemon white balsamic drizzle and chopped parsley.
 Add marinated chicken. +2

Wine & Beer

- RED**
- Lola Pinot Noir 2016, North Coast, California** 12/15
 Cola, blackberries, cherries and notes of vanilla
- Martin Ray Cabernet Sauvignon 2014, Sonoma, California** 13/16
 Wild blackberry, Maraschino cherry, and persimmon with notes of clove, sage, and butterscotch.
- Santa Julia Reserva Malbec 2015, Mendoza, Argentina** 11/14
 Cherries, plums and blackberries with notes of vanilla, chocolate and tobacco.
- WHITE & ROSE**
- Martin Ray Chardonnay 2016, Russian River, California** 12/15
 Cantaloupe, golden apples, coconut cream pie, honeysuckle and Meyer lemon.
- Miner Family Viognier 2015, California** 12/15
 Crisp apple, ripe melon and citrus with notes of honeysuckle notes.
- Figuere Le Saint Andre Rose 2016, Provence, France** 11/14
 Crisp apple, ripe melon and citrus with notes of honeysuckle notes.

- SPARKLING**
- N/V Simonet Blanc De Blanc Brut, France (gl)** 10
 White peach, honeysuckle and toasty lees
- N/V Laurent Perrier La Cuvee, Champagne, France (split)** 18
 White flowers, vine peach and notes of white fruits
- N/V Laurent Perrier Rose, Champagne, France (btl)** 89
 Strawberries, raspberries, currants, blackberries with notes of black cherry.
- BEER**
- Persimmon Hollow, Beach Hippy IPA, Deland, FL** 6
 Fruity, balanced malt presence and five hop varieties
- Funky Buddha, Maple Bacon Coffee Porter, Oakland Park, FL** 10
 Flavors of chocolate, vanilla, and cream combine to create this rich, compelling chocolate porter. A classic dessert beer!

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. Description placeholder. 16oz.
- Mimosa** 6
 Orange, Blood Orange, Spike Cherry, Strawberry Lemonade

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.

- Chocolate Salted Caramel** 10
Velvety chocolate buttermilk cake layered with our house-made salted caramel buttercream finished with gilded popcorn and a smooth caramel drizzle.
- 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.

Brownie Banana Sundae..... \$12

Our rich, house-made chocolate brownie with High Road vanilla ice cream smothered in a warm chocolate salted caramel sauce, topped with caramelized bananas, whipped cream and amarena cherries.

Daily Baked Goods

Cookies • Brownie • Croissants • Lunchbox Treats
Cinnamon Roll • Prosciutto Gruyere Scone

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

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

Ethiopia Hambela Buku

Raspberry, Coconut Water, Bergamot, Slick & Juicy

Colombia Miguel Loaiza

Clementine, Molasses, Dates, Black Cherry, Allspice

Southern Weather

Milk Chocolate, Candied Walnut, Orange Zest



OUR ESTABLISHMENT IS CASH-FREE & SMOKE-FREE