

SIMPLY SOCIAL

WEEKEND AFTERNOONS
 SERVED SATURDAY & SUNDAY, 4PM TO 8PM



The Tower



A sharable selection of our savory and sweet house-made specialties

Serves 2 people..... 25

Manchego Cheese • Goat Cheese • Flatbread Crisps
 Green Grapes • Mom's Icebox Pickles

Mini Chicken Salad Sandwiches on croissant
 Mini Garden Vegetable Sandwich on croissant
 Panzanella Salad

Financiers, coated in Ruby chocolate
 Peanut Butter Frosted Cookie
 Strawberries & Cream Frosted Cookie
 Chocolate Salted Caramel Brownie Squares

Sandwiches, Salad and Soup

- Roasted Turkey Club Sandwich** 14
 Roasted, sliced turkey breast on a fresh-baked pretzel roll topped with aged cheddar cheese, applewood-smoked bacon, vine-ripe tomatoes, arugula, peppercorn aioli and a tangy honey mustard. Served hot with chips or fresh fruit [+ \$1] and mom's icebox pickles.
- Chicken Salad Sandwich** 12
 Herb chicken salad with water chestnuts and green grapes, topped with peppercorn aioli and arugula on a toasted croissant. Served with chips or fresh fruit [+ \$1] and mom's icebox pickles.
- Chicken Margherita Flatbread** 12
 Tomato confit and mozzarella cheese, topped with marinated chicken and cherry tomatoes, finished with basil walnut pesto.
- Panzanella Salad** 14
 Cubed ciabatta bread tossed with basil walnut pesto dressing, cherry tomatoes tossed with honey Dijon vinaigrette, burrata cheese, candied bacon and arugula.
- Spinach Mushroom Quiche** 11
 Served warm, a flaky pastry crust filled with eggs, gruyere cheese, seasoned mushrooms, onions, arugula and spinach. Served with a side salad of arugula tossed with local honey Dijon vinaigrette and cherry tomatoes.
- Roasted Tomato Cheese Soup** 9
 Creamy tomato bisque soup, garnished with parmesan cheese and chopped parsley served with garlic herb crisps.

Wines, Beers & Concoctions

CONCOCTIONS

- Red Sangria** 9
 Cabernet Sauvignon with floral blanc vermouth steeped with citrus, honey and cinnamon. Nitrogen-infused for a velvety smooth finish.
- Herb Sparkling Wine** 9
 Fresh mint, rosemary, thyme and lavender in sparkling white wine.
- Mimosas** 9
 Orange, Strawberry Lemonade, Blood Orange, Spiked Cherry.

WHITE & ROSÉ WINE

- Sea Pearl**
 Sauvignon Blanc 11 | 40
- Miner**
 Chardonnay 13 | 48
- Rombauer**
 Chardonnay 16 | 32 | 65
- Rombauer**
 Sauvignon Blanc 15 | 60
- Figuiere Le Saint André**
 Brut 12 | 42
- Whispering Angel**
 Rosé 14 | 28 | 52

RED WINE

- Angeline**
 Pinot Noir 12 | 42
- Paul Hobbs CrossBarn**
 Pinot Noir 18 | 68
- Acumen**
 Red Blend 18 | 68
- Angeline**
 Cabernet Sauvignon 13 | 46
- Textbook**
 Cabernet Sauvignon 18 | 68

BUBBLES

- N/V Simonet**
 Blanc de Blanc Brut 10 | 30

BEER

See Our Cooler For Selections

Classic Cakes

Enjoy by the slice or a whole cake serving 10-12 people.

- Southern Red Velvet** 9 | 65
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.
- Carrot** 9 | 65
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** 9 | 65
Incredibly moist layers of rich chocolate cake, filled with house-made chocolate buttercream, enveloped in fine, dark chocolate flakes.
- Strawberry** 9 | 65
Strawberry infused cake layered with house-made jam, filled and topped with our house-made strawberry buttercream, finished with fresh strawberries adorned with edible 23-karat gold flakes and our signature chocolate curls.

Signature Cakes

Available as a whole cake serving 8-10 people.

- Chocolate Truffle** 50
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.
- Florida Citrus** 50
Layers of yellow sponge cake, zesty orange marmalade, delicate orange blossom-scented pistachio dacquoise, and aromatic orange pâte de fruit, atop a chocolate biscuit, enveloped in lush white chocolate mousse finished in a vibrant orange hue with a dusting of gold luster and a white chocolate stem and leaf finished with edible 23-karat gold-leaf.

Petite Cakes

- Celebration** 10
Classic yellow cake layered with house-made buttercream, finished with a chocolate candle, celebration sprinkles and a gold-dusted chocolate star.
- Chocolate Salted Caramel** 10
Velvety chocolate buttermilk cake layered with our house-made salted caramel buttercream finished with a chocolate glaçage and toffee crunch.

OUR ESTABLISHMENT IS:
CASH-FREE & SMOKE-FREE

Pastries

- Paris-Brest** 8
Circles of pâte à choux filled with smooth caramel hazelnut mousse and silky chocolate crèmeux, garnished with mini chocolate kisses, praline crumble and gold lustered hazelnuts.
- Strawberry Chocolate Cream Puff** 8
A light, choux pastry stuffed with our house-made chocolate brownie, strawberry jam, a rich chocolate crunch and house-made strawberry mousse, finished with a dried berry crisp.
- Irish Cream** 8
Layers of Irish cream crèmeux, chocolate biscuit crumble, coffee mousse and chocolate cream, topped with an Irish cream whip, finished with cocoa nibs and chocolate garnishes.
- 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
Yellow sponge cake, zesty orange marmalade, pistachio dacquoise, and orange pâte de fruit, atop an orange Viennese biscuit, enveloped in white chocolate mousse finished in a vibrant orange hue with a dusting of gold luster, pistachio sponge and candied orange peel.
- Macarons** 3 | 18 half doz gift box
Selections vary seasonally - please ask a team member for current flavors.

Coffee

BY

Onyx Coffee Lab

Complimentary Milks: Whole, Skim, Soy, Coconut, Oat, Almond
Syrups (+\$1): Vanilla Bean, Hazelnut, Toasted Caramel

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|---|---|
| Brewed Coffee (free refills) 3 ⁵⁰ | Crème Brûlée Cortado 5 ⁵⁰ |
| Pour Over 6 | Latte 5 |
| Espresso 3 ⁵⁰ 4 | Mocha 5 ⁵⁰ |
| Cortado 4 | Cold Brew Coffee 5 ⁵⁰ |
| Cappuccino 4 ⁵⁰ | Nitro Cold Brew 6 |
| Irish Cream Latte <small>(contains dairy & nuts)</small> 6 | |
| Lavender Vanilla Cinnamon Latte 6 | |

Other Drinks

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| Chai Latte 5
House-made chai, featuring loose leaf Rishi Brand black tea and spices, cut with milk. Hot or iced. | Hot Tea 3
Jasmine, Jade Cloud, English Breakfast, Earl Grey, Peppermint Sage, Chamomile Medley. |
| Matcha Latte 5
Matcha green tea with steamed milk. Hot or iced. | Pineapple Shrub Soda 6
Fresh pineapple shrub, soda and sweetened essence of rosemary. |
| Hot Chocolate 3
Decadent house-made dark chocolate blend with milk. | Handcrafted Lemonade 6
Your choice of Hibiscus Rose or Lavender. |
| Iced Tea 3
Featuring Mighty Leaf: Black or Passion Fruit. | Arnold Palmer 3 ⁵⁰
Equal parts Mighty Leaf Black tea and Lambeth Groves fresh lemonade. |
| Juice 3 ⁵⁰
Orange or Strawberry Lemonade. | |