

# BRUNCH

SATURDAY 8A-2P  
SUNDAY 8A-3P



## STARTERS

- **Seared Ahi Tuna** \$14  
*Sesame encrusted ahi tuna steak, served rare with a side of house-made pineapple & cucumber salsa*
- **Wild-caught Smoked Fish** \$12  
*Served with capers, tomatoes, & onion with Saltines*
- **Shrimp Cocktail** \$14  
*Gulf shrimp served w/ home-made horseradish cocktail sauce*
- **Bruschetta** \$12  
*House-toasted crostini topped with tomatoes, basil, garlic, olive oil & Parmesan cheese*
- **Soup of the Day** - ask your server
- **Crab Bisque** \$10/cup



## SALADS

*Add chicken (\$6), salmon, tuna or shrimp \$10)*

- **Caesar** \$9  
*Romaine lettuce, croutons, Caesar dressing*
- **House** \$9  
*Spring mix, tomato, cucumber, onion, your choice dressing (white balsamic, ranch, blue cheese)*
- **Ringling** \$14  
*Mixed greens topped with candied walnuts, bacon, strawberries, tomatoes, bleu cheese crumbles, with house-made white balsamic dressing*
- **Burrata Salad** \$14  
*Rich burrata cheese w/ tomatoes, basil, olive oil & balsamic reduction*

## SANDWICHES

*Served w/ pan-fried potatoes*



- **Grouper** \$18  
*Grilled or blackened; served on a Brioche bun w/ lettuce, tomato, & onion*
- **Grouper Tacos** \$16  
*Delicious Gulf grouper on flour tortillas w/ black bean salsa & chimichurri aioli*
- **Reserve Cheese Burger** \$14  
*Blend of ground chuck, brisket & short rib served w/ your choice cheddar, Provolone, or Swiss on brioche bun w/ lettuce & tomato (add avocado \$1.50)*
- **Impossible Burger** \$14  
*Vegetarian burger topped with lettuce, tomato, onion, avocado, & goat cheese*
- **Chicken Sandwich** \$16  
*Ground chicken patty, Provolone cheese, grilled onions & mushrooms served on brioche bun w/ lettuce & tomato (add bacon \$2)*
- **BLT** \$12  
*Bacon, lettuce, tomato, & mayo served on toasted sourdough bread (add egg \$1, add avocado \$1.50)*
- **Turkey Club** \$14  
*Roasted turkey breast, applewood smoked bacon, Swiss cheese, lettuce, tomato with chipotle mayo on Ciabatta bread*

*Served with breakfast potatoes*

## OMELETTES \$14



- **Veggie**  
*Bell pepper, onion, tomato, mushrooms & broccoli, with cheddar cheese*
- **Denver**  
*Ham, bell pepper, onion, tomato, mushrooms & broccoli with cheddar cheese*
- **Ham & Cheddar Cheese**

## CLASSIC BREAKFAST \$12

*Two eggs, bacon & sourdough toast*

## RESERVE BREAKFAST SANDWICH \$13

*Two eggs served your way with bacon, cheddar cheese, lettuce & tomato on toasted multi-grain bread*

## EGGS BENEDICT

*Oven-toasted English muffins, topped with poached eggs & Hollandaise sauce.*

- **Traditional (ham)** \$14
- **Tomato & Avocado** \$14
- **Smoked Salmon** \$17

## BREAKFAST TACOS \$14

*Scrambled egg, cheddar cheese, tomato, bacon on a flour tortilla (add avocado \$1.50)*



- Avocado** \$1.50
- Pickled Jalapeños** \$.50
- Bottomless Mimosas & Bloody Marys** \$15



**MORE** →



## AVOCADO TOAST

*Fresh avocado, tomato, basil on toasted French bread*

- **Poached Egg** \$14
- **Poached Egg & Bacon** \$15
- **Smoked Salmon** \$16
- **Strawberries, Candied Walnuts, Balsamic Glaze** \$14

## LOX & BAGEL \$13

*Cold lox on a toasted everything bagel, fresh sliced tomato, cream cheese, capers & onions*

## FRUIT BOWL \$8

*Fresh-cut pineapple, cantaloupe, strawberries & bananas*

## OATMEAL BOWL \$8

*Served w/ candied walnuts, brown sugar, strawberries & bananas*

## WHOLE GRAIN FRENCH TOAST DONUT HOLES \$8

*Served w/ maple syrup*

## BAKERY

- **Toasted Bagel & Cream Cheese**  
*Plain, everything, cinnamon raisin* \$5
- **Croissant**  
*Butter or chocolate* \$4

## SWEETS

- **Chocolate Chunk Cookie** \$3
- **Chocolate Torte (GF)** \$7
- **House Made Key Lime Pie** \$7
- **NY Style Cheese Cake** \$7

## WINE

*Please ask your server for our curated wine list*



## RESERVE COCKTAILS

- **Bottomless mimosa** \$15
- **Bottomless bloody Mary** \$15
- **Tanqueray & tonic** \$7
- **Kettle One Botanical Vodka Spritz** \$7
- **Chandon Garden Spritz** \$10

## CRAFT BEERS

*On tap or in cans; please ask your server*



## BEVERAGES

*Hot or iced coffee & tea*

- **Latte**
- **Espresso**
- **Cappuccino**
- **Americano**
- **Cortado**
- **Café con Leche**
- **Loose Leaf Tea**
- **Iced Tea**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

## ABOUT THE RESERVE RETREAT

The Reserve Retreat is a unique property: a boutique hotel with cozy guest rooms; a restaurant serving American fare; a beer/wine bar; a coffee shop; a venue for live music; and a venue for meetings, parties, or other events. We are independently owned and believe in a culture of diversity, inclusion, equality, and pride.

Two of the three buildings which make up The Reserve Retreat were owned by John Ringling (of circus fame). The homes were used until the mid-1920s when Ringling built his grand estate Ca' d'Zan on Sarasota Bay.

The buildings were moved to their location on Tamiami Trail, then a dirt road. The third building was erected and the compound was used as housing for circus performers and as a practice venue.

In the 1940s, the three buildings and the land they are situated on was known as Parker's Court Camp (a boarding house and inn), operated by Beulah Parker,

widow of James Parker. From 1995-2008, these homes belonged to James and Darcy Van Lienden who used the buildings as a photo studio.

Longtime Sarasota resident Jessica Simmons was intrigued by the vacant buildings on the corner of N Tamiami Trail and 14th Street. After inquiring, she was even more enthralled with the history and the potential of the site. A visionary, Jessica saw what could be. In 2017, after a year of renovation, she opened The Reserve Retreat.

"What could be" continues to morph, and The Reserve Retreat welcomes guests from near and far. It is a destination with lodging, food and drink, entertainment, and a venue for many types of events and parties.

The Reserve Retreat staff: Owner Jessica Simmons, General Manager Sarah Simmons, and courteous staff members all help create a five-star atmosphere for guests.

