

BREAKFAST ITEMS

CLASSIC EGGS BENEDICT

Two Poached Eggs, Canadian Bacon, English Muffin, Homemade Hollandaise, Roasted Red Potatoes or Cheese Grits 13.

EGGS & HUMMUS

Steamed Eggs, Cucumbers, Spinach, Red Pepper Hummus, & Toast 10.

QUICHE DU JOUR

Puff Pastry Crust, with Roasted Red Potatoes or Cheese Grits 12.5

EGGS FLORENTINE

Two Poached Eggs, Sautéed Spinach, Tomato, English Muffin, Homemade Hollandaise, Roasted Red Potatoes or Cheese Grits 13.

SOUTHERN STYLE EGGS

Two Fried Eggs, Cheese Grits, Chopped Bacon, & Scallions, Toast 10.

SMOKED SALMON *

Capers, Red Onion, Tomato, Cream Cheese & Toasted Bagel 14.

OMELETTE DU JOUR

Chef's Choice, with Roasted Red Potatoes or Cheese Grits & Toast 12.

WESTERN OMELETTE

Ham, Onions, Peppers, Cheddar, Salsa, Roasted Red Potatoes or Cheese Grits & Toast 12.

CITRON FRENCH TOAST

Classic or Raisin Walnut, Real Maple Syrup & Bacon 11.

HOMEMADE OATMEAL

Rolled Oats, Brown Sugar, Golden Raisins & Cinnamon 6.5

A LA CARTE

Fruit Cup 5. Fruit Bowl 9. Toast 2.
Roasted Red Potatoes 5. Bacon 3.5
Turkey Sausage 3.5 Cheese Grits 2.5

ALL OF OUR FOOD IS COOKED TO ORDER. MOST DISHES CAN BE MADE GLUTEN/DAIRY FREE

LUNCH ITEMS

CHICKEN SALAD

Diced Chicken, Celery, Red Onion, Mayo, Arugula, Tomato, Choice of Bread 11.

TOASTED CHEESE

Sharp Cheddar & White American Cheese, Tomato, Bacon, Arugula, Choice of Bread 12.

TURKEY BURGER

Ground Turkey, Arugula, Tomato, Cranberry-Mayo, Brioche Bun 14.5

OPEN-FACED CHICKEN CAPRESE

Grilled Chicken Breast, Mozzarella, Tomato, Balsamic Glaze, Fresh Basil & Pesto, Rosemary Focaccia 13.5

SHRIMP & GRITS

Shrimp, Sautéed Mushrooms, Spinach, Garlic Butter Sauce, Scallions, Cheese Grits 16.

FRESH CATCH

Catch of the Day, Tomato, Arugula, Homemade Remoulade, Brioche Bun MARKET PRICE.

LOBSTER ROLL

Fresh Maine Lobster, Lemon-Mayo, Lettuce, New England Roll 25.

BEETS & GOAT CHEESE

Red & Golden Beets, Toasted Almonds, Goat Cheese, Mandarin Oranges, Shaved Red Onion, Arcadian Greens, Ginger Citrus Vinaigrette 14.

CURRY APPLE CHICKEN

Roasted Chicken, Caramelized Brussel Sprouts, Apples, Toasted Almonds, Crumbled Bleu Cheese, Arcadian Greens, Coconut-Curry Dressing 14.

COBB SALAD

Roasted Chicken, Avocado, Tomato, Bacon, Crumbled Bleu Cheese, Hard-Boiled Egg, Arcadian Greens, Lemon Oregano Vinaigrette 14.

ISLAND SALAD

Fresh Maine Lobster, Roasted Corn, Arcadian Greens, Diced Mango, Avocado, Sliced Red Onion, Citrus Vinaigrette 25.

CLASSIC CAESAR

Romaine, Shaved Parmesan, Homemade Croutons & Caesar Dressing * 12.

KALE SALAD

Shaved Kale, Queso Fresco, Butternut Squash, Dried Cherries, Quinoa, Pumpkin Seeds, Sherry Shallot Vinaigrette 14.

Add Any of the Following:

Chicken Breast 6. Jumbo Shrimp 10. Scottish Salmon 9. NY Strip 10. Fresh Catch 9.

(Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.) * Contains Raw Egg or Seafood

CITRON

Bistro

6260 Highway A1A Vero Beach, Florida 32963
772.231.6556

BRUNCH

Saturday & Sunday
9am-3pm

www.villageshopsverobeach.com