



Breakfast Classics

PANTRY

BUTTERMILK BISCUITS \$6.50
local jam,
honey butter

TOAST \$3.50
sourdough or wheat

TOASTED BAGEL \$5.50
with butter or
cream cheese

BELGIAN WAFFLE PLATTER \$18.50
with strawberry topping,
choice of bacon or pork sausage patties,
maple syrup

FRENCH TOAST \$19.50
whipped honey ricotta, granola,
maple syrup

BISCUITS & GRAVY \$12.50
country style pork sausage gravy, chives,
on 3 buttermilk biscuits

CHICKEN & WAFFLES \$21.50
nashville hot chicken, belgian waffle,
sweet apple & red onion jam, hot honey,
whipped ricotta

SHRIMP & GRITS \$22.50
fried egg, goat cheese grits, tomato, corn,
pepper relish, paprika oil

BREAKFAST TACOS \$19.50
scrambled eggs, chorizo, cotija cheese,
fresh pico, flour tortillas
~ 3 per order ~

HANDHELDS

SAUSAGE BAGEL \$17.50
pork sausage patty, fried egg,
cheddar, tomato, on plain bagel
with a hash brown

CHICKEN BISCUIT SLIDERS \$18.50
hand-breaded fried chicken, local pepper jam,
honey butter, on buttermilk biscuits,
gherkin pickle garnish
~ 2 per order ~

B.L.T.E. 18.50
thick cut bacon, tomato, arugula,
fried egg on whole wheat
with a hash brown

Eggs

EGGS YOUR WAY \$18.50
two eggs, toast, hash brown,
choice of bacon or
pork sausage patties

BREAKFAST BOWL \$18.50
two fried eggs, goat cheese grits,
hash brown, pork sausage patty

AVOCADO TOAST & EGG \$17.50
over easy egg, mashed avocado,
pickled red onion, arugula,
sour dough toast

HAM & CHEESE OMELETTE \$17.50
diced ham, cheddar cheese,
roasted red pepper,
caramelized onion,
with sour dough toast

Kids Meals

\$12.50 w/ kids drink

EGG & CHEESE SAMMIE
scrambled eggs, cheddar
on plain bagel, hash brown

EGG SCRAMBLE
scrambled eggs, hash brown,
bacon or sausage patty

BELGIAN WAFFLE
maple syrup

FRENCH TOAST STICKS
maple syrup, hash brown

~ 12 and under ~

— Fixin's —

\$6.50

HASH BROWNS
two per order

BACON

PORK SAUSAGE
two patties

CHEESE GRITS
goat cheese,
bacon jam garnish

TWO EGGS
any style

consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

COFFEE & SPECIALTY

regular drip coffee, decaf, espresso, cappuccino,
latte, chai latte, vanilla latte, mocha, americano,
hot chocolate

C&L COLD BREW COFFEE

french vanilla, sugar-free fr. vanilla, caramel,
mocha, hazelnut
*add almond milk for .50

TEA

black tea, earl grey, simply mint, spring jasmine,
heirloom apple cinnamon, sweet chamomile,
iced tea, sweet tea

JUICE

orange, apple, cranberry, lemonade

Morning
Beverages



— COCKTAILS —

PUBLIC HOUSE BLOODY MARY
winter park genius vodka,
bloody mary mix

BAY BREEZE
st. pete banyan vodka, cranberry juice,
pineapple juice

C&L MIMOSA FLIGHT
champagne, seasonal juices

SPIKED CARAMEL COLD BREW
tito's vodka, kahlua, cold brew,
caramel, half & half

~ alcohol service begins daily at 7am, hours may vary on sundays ~

WINE

6oz GLASS / 9oz GLASS / BOTTLE

White

CHARDONNAY

on tap 11.50 / 16.50 (6oz/9oz)
Merf, Columbia Valley, WA

CHARDONNAY 14.50 / 21.50 / 58.50

Cambria Katherine's Vinyard,
Santa Maria Valley, CA

PINOT GRIGIO 11.50 / 16.50 / 44.50

Benvolio, Friuli Grave, Italy

SAUVIGNON BLANC 11.50 / 16.50 / 44.50

Kendall Jackson Vitner's Reserve,
Santa Rosa, CA

CHENIN BLANC 11.50 / 16.50 / 44.50

Kendall Jackson Vitner's Reserve,
California

MOSCATO 12.50 (6oz)

Cupcake, Asti, Italy

Pink

ROSÉ on tap 11.50 / 16.50 (6oz/9oz)

Pomelo,
Napa Valley, CA

ROSÉ 12.50 / 18.50 / 50.50

Vino, Columbia Valley, WA

Red

PINOT NOIR 14.50 / 21.50 / 58.50

La Crema, Monterey County, CA

MERLOT 12.50 / 18.50 / 50.50

Murphy Goode, Santa Rosa, CA

CABERNET 14.50 / 21.50 / 58.50

Carmel Road, Santa Rosa, CA

MALBEC 11.50 / 16.50 / 44.50

Colores del Sol Reserva,
Mendoza, Argentina



COCKTAILS

C&L LEMONADE on tap

st. pete banyan vodka,
house lemonade,
ginger beer

GIN & TONIC on tap

st. augustine dry gin,
jack rudy small batch tonic

PUBLIC HOUSE BLOODY MARY

winter park genius vodka,
house-made bloody mary mix

BERRY ELDER MULE

banyan reserve vodka,
st. elder elderflower liqueur, berries,
mint, ginger beer

BUM-RUNNER

bumbu rum, pineapple juice,
lime, hibiscus

CARIBBEAN COSMO

bacardi, bumbu rum, triple sec, lime,
pineapple, & cranberry juice

FLORIDA WHISKEY SMASH

1792 bourbon, honey simple syrup,
muddled orange segments,
mint leaves, prosecco

PUBLIC HOUSE OLD FASHIONED

brown butter-infused old forester bourbon,
demerara syrup, angostura
& orange bitters

CASK & LARDER

TRADE MARK

Shot AND A WASH

1 oz shot with a 1/2 pint of beer

THE STANDOFF 18.50

corazon reposado tequila
& lone palm golden ale

EVERYWHERE HOPS 18.50

jameson caskmates ipa whiskey
& five points ipa



PEPSI

PEPSI ZERO

STARRY

MOUNTAIN DEW

FRUIT PUNCH

DR. PEPPER

GINGER ALE

Local Draught

C&L LONE PALM GOLDEN ALE ABV: 4.9% IBU: 18
crisp & refreshing blonde ale

C&L FIVE POINTS IPA ABV: 7.2% IBU: 57
india pale ale with centennial, columbus,
mosaic, citra, simcoe & warrior hops

C&L WORKING MAN PORTER ABV: 6.7% IBU: 31
baltic porter with robust malt profile

C&L RED DRUM ABV: 5.6% IBU: 31
american hoppy amber ale

C&L ROTATING TAP
seasonal small batch brews

CROOKED CAN FLORIDA SUNSHINE
ABV: 5% IBU: 10.8
american light lager

Flights

give into beer pressure
order a tasting of any three draught beers

OUR BEERS

Domestic Draught

BUD LIGHT ABV: 4.2%

YUENGLING ABV: 4.4%

Bottles & Cans

CIGAR CITY JAI ALAI IPA ABV: 7.5%

ORANGE BLOSSOM PILSNER ABV: 5.5%

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN ABV: 5.2%

3 DAUGHTERS KEY LIME APPLE CIDER ABV: 5.5%

COORS LIGHT ABV: 4.2% • MICHELOB ULTRA ABV: 4.2%

CORONA ABV: 4.6% • STELLA ABV: 5%

WHITE CLAW HARD SELTZER ABV: 5%

HIGH NOON HARD SELTZER ABV: 4.5%

