

LIGHT & FIT

AÇAÏ PARFAIT (V) 16

banana, berries, toasted coconut, chia granola, blood orange shot

CARVED FRUIT (VG,GF) 16

exotic seasonal fruits

AVOCADO TOAST (VG) 16

multigrain bread, avocado, mint, feta, tomato, pickled onions

SMOKED SALMON PLATE 22

hard boiled eggs, capers, pickled onions, tomatoes, bibb lettuce, herb cream cheese
choice of breads: whole wheat, white, sourdough, bagels - everything, plain or whole wheat

WAKE & BAKE (V) 14

assorted pastries

THE CLASSICS

SELECTION OF CEREALS (V) 8

whole, skim, soy or almond milk

EGGS FLORENTINE 23

2 poached eggs, spinach, tomato marmalade, shiso hollandaise, honey english muffin, signature hash potatoes

STEEL CUT OATS (VG,GF) 12

seasonal berries, ginger crunch

BUTTERMILK PANCAKES, BOURBON MAPLE SYRUP (V) 18

choice of: original | blueberries | chocolate chip & nutella syrup

BREAKFAST CUBAN SANDWICH 18

scramble eggs, ham, bacon, swiss cheese, mustard, medianoche bread, potato hash

3 EGG OMELET 22

choice of: signature hash potatoes or side salad
choice of 3 fillings: sautéed onions, sautéed bell peppers, roasted mushrooms, sautéed spinach, heirloom tomato, smoked bacon, chicken apple sausage, ham, cheddar cheese, feta cheese
+add additional toppings - \$1 each

TWO ORGANIC EGGS 21

any style, **choice of** smoked bacon, slides ham or chicken apple sausage. **choice of** signature hash potatoes or side salad
choice of breads: sourdough, rye, whole wheat, whole grain

MARKET TABLES

CONTINENTAL 27

CHEF'S BREAKFAST 39

kids 6-12 yrs old enjoy half-priced buffets, kids 5 and under eat free when accompanied by dining adults

SIDES

TOAST (VG) 5

sourdough, rye, whole wheat, whole grain, or gluten free

BAGELS 6

plain, whole wheat, everything

SIGNATURE HASH (VG) 6

mix of breakfast potatoes, sweet plantain, peppers, caramelized onions

MEAT 8

bacon, chicken apple sausage, ham

TWO EGGS (V,GF) 8

any style

HYDRATE

COLD PRESS ORGANIC BLENDS 12

Green is Good: cucumber, romaine, celery, parsley, kale, spinach, ginger, lemon and apple

Beet Boost: beet, apple, carrot, ginger and lemon

Boomerang: watermelon, apple, mint

LIBATE

MIMOSAS AND BLOODY MARY'S 12 GO BOTTOMLESS 28

AWAKEN

Single 4 / Double Espresso 7

Moka Java Blend Cold Brew 6

Americano 5

Macchiato 5

Latte 6

Cappuccino 6



asian inspired raw bar and grill

habitat

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, mollusk or eggs may increase your risk of serious food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk for serious illness from raw or undercooked foods.

APPLICABLE TAXES AND 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actos

Taks ki aplikab ak yon chaj sèvis 18% yo pral ajoute nan tout chèk yo



LUNCH

CEVICHE YOUR WAY

choose your protein: local snapper 17, shrimp 19, octopus 20, mix all three 23

choose your sauce: classic leche de tigre, aji amarillo, spicy cucumber

choose your chip: taro chip or crispy wonton

GREENS & VEGETABLES

add to any salad:

char siu carne Frita 9 | marinated grilled chicken breast 8 | blackened shrimp 12.50

HABITAT GREEN SALAD (GF, V) 14

green goddess dressing, local and seasonal vegetables, picked herbs

SEASONAL BEET SALAD (GF, V) 18

burrata, pistachio vinaigrette, apples

ROASTED CAULIFLOWER CAESAR 17

baby gem, classic caesar dressing, toasted pine nuts

CHARRED BROCCOLI SALAD (GF, V) 17

herb vinaigrette, pickled onions, feta cheese, arugula, toasted pumpkin seeds

FLATBREADS

TOMATO AND CHEESE (V) 18

san marzano tomatoes, 3 cheese blend, fresh basil

CAULIFLOWER AND TRUFFLE (V) 20

roasted cauliflower, truffle pecorino, gremolata

WHITE CLAM 21

little neck clams, chili flake, parsley, lemon

CHICKEN SAUSAGE AND CARMELIZED ONION 18

charred broccoli, aleppo, reggiano

BRAISED SHORT RIB AND MUSHROOM 22

roasted wild mushrooms, thyme, gremolata

LARGE PLATES

IMPOSSIBLE BURGER (VG) 19

herb dijon, tomato marmalade, caramelized onions, bibb lettuce, fries

EGGPLANT TEMPURA LETTUCE WRAPS (V) 18

hydro bibb lettuces, pickled onion, tarragon, jalapeño lime aioli

FLORIDA RED SNAPPER 35

mojo isleño, parmesan crusted roasted plantains, cilantro

CRISPY CHICKEN SANDWICH 21

slaw, spicy mayonnaise, pickles, fries

HABITAT BURGER 25

special sauce, caramelized onions, havarti cheese, fries

WHITE OAK GRILLED SKIRT STEAK (GF) 34

yuca fries, charred broccoli, chimichurri

SWEETS

LEMON TART 12

caramelized lemon tart, palvarones crumble, mixed berry sorbet

LECHE ASADA (GF) 12

coconut and pandan flan, mango lime chutney, candied coconut

FLOURLESS CHOCOLATE CAKE (GF) 14

flourless chocolate cake, szechuan pepper crème, caramelized banana, vanilla bean ice cream

MILK AND COOKIES 10

warm milk chocolate and walnut cookies, bourbon vanilla milk

CHEFS SELECTION OF ICE CREAM AND SORBETS 8

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COLD AND RAW

JAPANESE AMBERJACK CRUDO 18

lemongrass romesco, roasted peppers, hazelnuts

MIAMI AGUACHILES 21

hamachi, watermelon, yuzu, guajillo

SPICY TUNA TARTARE 18

pickled cucumber, gojuchang, thai chilies, wonton chips

LOCAL SNAPPER CEVICHE 17

aji amarillo leche de tigre, avocado, taro chips

STEAK CARPACCIO 18

egg yolk puree, house made pickles, local rustic bread

SMALL PLATES

PLANTAIN CRUSTED BACALAO CROQUETTES 14

mojo aioli

HERB CRUSTED DIVER SCALLOPS 23

garlic herb butter, toasted bread crumbs

OCTOPUS A LA PLANCHA 24

piquillo peppers, confit baby potatoes, black romesco sauce

SHISHITO PEPPERS (VG) 11

smoked citrus soy

MAITAKE MUSHROOMS (V) 15

yuzu truffle sauce, parmesan

BAO BUNS

BEEF SHORT RIBS 9: pickled onion, cucumber, cilantro, kichi aioli

EGGPLANT TEMPURA (V) 9: pickled onion, tarragon, jalapeño lime aioli

CRISPY GROUPER 10: baja fishslaw, chipotle aioli, Pickled fresno chilies

Sampler Plate 25

SIDES 9

GREEN PAPAYA SALAD (VG,GF)

KABOCHA SQUASH (VG,GF)

COUSCOUS (VG)

POTATOES (V,GF)

ROASTED BROCCOLI (VG,GF)

HERB AND SHALLOT ISRAELI

YUCA FRIES (V)

SMASHED POTATO GRATIN (V)

GREENS & VEGETABLES

HABITAT GREEN SALAD (GF,V) 16

green goddess dressing, local and seasonal vegetables, picked herbs

SEASONAL BEET SALAD (GF,V) 18

burrata, pistachio vinaigrette, apples

TRUFFLE KALE SALAD (GF,V) 18

black kale, truffle pecorino, candied ginger pecans, pickled lemon vinaigrette

CHARRED BROCCOLI SALAD (GF,V) 17

herb vinaigrette, pickled onions, feta cheese, arugula

CAULIFLOWER CAESAR 17

baby gem, classic caesar dressing, toasted pine nuts

ROASTED BRUSSEL SPROUTS (V) 12

red chilies, ginger and garlic ponzu, orange

LARGE PLATES

CAULIFLOWER STEAK (GF, VG) 19

green curry, toasted coconut, almonds, cilantro

KIMCHI FRIED RICE (V) 19

poached egg, scallion, sesame

Add: grilled chicken 8 | char siu carne frita 9 | grilled shrimp 12.50

GREEN CURRY RICE NOODLES (VG) 18

coconut milk, carrots, zucchini, snow peas

Add: grilled chicken 8 | char siu carne frita 9 | grilled shrimp 12.50

FLORIDA RED SNAPPER 35

mojo slsño, parmesan crusted roasted plantains, cilantro

WHITE OAK GRILLED MEDITERRANEAN BRANZINO (GF) 37

lemongrass, green papaya salad, local citrus

STONE OVEN ROASTED 1/2 AMISH CHICKEN (GF) 29

roasted garlic mashed potatoes, habitat's salsa verde

WHITE OAK GRILLED SKIRT STEAK (GF) 34

yuca fries, charred broccoli, chimichurri

FILET MIGNON 44

potato gratin, spiced carrot puree, caramelized shallot jus

RACK OF LAMB 42

kabocha squash, herb and shallot israeli couscous, spiced yogurt

LOCAL ORANGE JUICE BRAISED BEEF SHORT RIBS (GF) 36

smashed potatoes, roasted seasonal vegetables, gremolata

V-vegetarian VG-vegan GF- gluten free

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