

# FLOR FINA

## BRUNCH

### SALAD & SOUP

#### CAESAR SALAD 12

romaine, parmesan, lemon-anchovy vinaigrette, sourdough tuile

#### YBOR CHOP 13

romaine, crispy chickpeas, chorizo, avocado, pepitas, manchego, oregano-honey vinaigrette

#### SHE CRAB & COCONUT SOUP 14

gulf blue crab, scallion, chili, hominy

### TAPAS & SHARES

#### SHRIMP & GRITS 18

gambas al ajillo, cheddar grits, smoked chile citrus butter, bacon

#### BISCUITS & GRAVY 15

chorizo, black pepper cream gravy, señor padilla's biscuit debris

#### BREAKFAST EMPANADAS 9

chorizo, egg, cheddar, house salsa

#### SPICY TUNA TOSTADA 18

cucumber, shallot, avocado, radish, smoked pineapple, chili soy glaze

#### SMOKED CHICKEN WINGS 15

house dry rub, fermented poblano hot sauce

#### DIP TRIO 14

whipped avocado spread, smoked garlic hummus, spicy pimento cheese, fresh tortilla chips

#### POTATO SPHERES 12

salsa brava, truffle-parmesan aioli, micro celery

## Entrées

includes choice of steak fries or fruit as side

#### GOLD STANDARD 20

choice of house-made sage sausage patty or coffee-rubbed bacon

#### STEAK FRITES 30

8oz shoulder tender steak, peppercorn cream demi

#### FRIED GREEN TOMATO BENEDICT 22

pimento cheese, collard greens, poached eggs, sauce choron

#### CHICKEN CESAR MILANESE 32

panko crusted airline chicken breast, charred baby greens, anchovy-parmesan beurre blanc

### HANDHELDS

served with herbed steak fries

#### HOUSE BURGER 18

crispy pancetta, manchego, saffron pickled shallots, garlic aioli, heirloom tomato, arugula

#### EL CUBANO 18

cuban roast pork, ham, salami, swiss cheese, pickle, agave butter pressed cuban bread

#### KING OYSTER MUSHROOM LETTUCE WRAPS 16

spicy mojo braised mushroom, chayote slaw, tomatillo vinaigrette  
add egg +2; add avocado +2

#### GRILLED CHICKEN WRAP 16

rice, slaw, cheddar jack cheese, lime caesar dressing

#### MORTADELLA SANDWICH 17

stracciatella, fig, olive-pepperoncini tapenade, pressed focaccia

### SIDES

#### HERBED STEAK FRITES 9

#### FRESH FRUIT SALAD 9

#### SIDE SALAD 6

#### SIDE BACON 8

#### SIDE SAUSAGE 8

#### 2 EGGS 6

#### AGAVE BUTTER CUBAN TOAST 7

guava jam

#### CRISPY BRUSSELS SPROUTS 13

lemon-truffle vinaigrette, toasted almonds, goat cheese

A 20% gratuity will be added to parties of 6 or more. A 2.5% credit card authorization fee applies to all checks. Starting July 1, 2026, food service establishments must clearly disclose any service fees or automatic gratuities on menus, contracts, and online platforms.

\*Consuming raw or undercooked meat, seafood, or eggs may increase the risk of foodborne illness. Please inform your server of any allergies or dietary needs (e.g., gluten intolerance). While we do our best to accommodate, our kitchen uses ingredients containing all major FDA allergens. We offer gluten-friendly options, but our kitchen is not entirely gluten-free.

FLOR  
FINA

