

BREAKFAST CLASSICS

HUEVOS ESPLENDIDO

Scrambled eggs, black beans, avocado, chunky tomato salsa, lettuce, and sharp cheddar cheese, rolled in a flour tortilla (try it unwrapped!) 10.00

BACK HOME SANDWICH

Two fried eggs, bacon, tomato, mayo, and cheddar cheese on toasted wheatberry bread. 9.50

HONEY HAM CROISSANT

Tomato, onion, and herb cream cheese. 10.50

CALYPSO BAGEL

Scrambled eggs, spinach, onion, tomato, basil pesto, sundried tomato tapenade, and feta cheese on a toasted asiago bagel. 9.50

EGG WHITE MORNING

Scrambled egg whites, roasted red peppers, fresh spinach, mushrooms, Swiss cheese, and light mayo on toasted multigrain bread. 9.75

GARDEN VEGGIE SCRAMBLE

Scrambled eggs, cheddar cheese, spinach, tomatoes, mushrooms, and roasted red peppers. Served with wheat toast. 9.75

BREAKFAST PLATE

Two eggs any style, and bacon. Served with white or wheat toast. 9.50 Substitute sausage +2.00

We serve cage free eggs

Served with either roasted potatoes or grits

OTHER FAVORITES

LOX TOAST

Lox, poached egg, multi-grain toast, goat cheese, red onion, and capers. Served with fruit. 12.00

PARADISE CROISSANT

Butter croissant grilled and filled with Nutella, fresh strawberries, and bananas. Topped with powdered sugar, whipped cream, and chocolate drizzle. 8.50

PALM COAST GRANOLA BOWL

Homemade honey coated granola oats with vanilla Greek yogurt, seasonal fresh fruit, and whipped cream. 8.50

BELGIAN BUTTERMILK WAFFLE

Classic waffle topped with whipped cream and seasonal fruit. 7.00

VANILLA CINNAMON FRENCH TOAST

Topped with strawberries and whipped cream. 8.50

SIDES

ONE EGG	2.00
BACON/SAUSAGE	3.00
TOAST	2.50
FRESH FRUIT CUP/BOWL	5.00/7.00
ROASTED POTATOES	3.00
STONE GROUND GRITS	3.00
Add cheese	.75

FROM THE BAKERY

BAGELS

Asiago
Everything
Plain
*With cream cheese

CHEESE DANISH

MUFFINS

Lemon Cranberry
Double Chocolate
Blueberry Buttermilk

BREAD

Pumpkin
Banana Chocolate Chip
Banana Pecan

MORNING COCKTAILS



Palm Coast Bloody Mary	7.00
Mimosa	7.00
Grand Mimosa	9.50
French 75	7.50
Georgia Peach Bellini	7.25
Irish Coffee	7.50



COFFEE

PALM COAST BLEND	1.75/2	BREVE	3.5/4.25
<i>Dark French Roast</i>		MOCHA	3.5/4
<i>Costa Rica & Sumatra</i>		ICED COFFEE	2/2.5
(Available in decaf)		CHAI TEA LATTE	3.5/3.75
FULL CITY ROAST	1.75/2	ITALIAN	3.5/4
<i>Medium Roast</i>		TEA LATTE	3.5/4
<i>Ethiopian Harrar</i>		HOT CHOCOLATE	3/3.75
ESPRESSO	1.50/2	ICED TEA	2
CAFE LATTE	3/3.75	Sweet or Unsweet	
CAPPUCCINO	3/3.75		
AMERICANO	2.25/3		

Extra Espresso Shot or flavor Shot .75

Milk Choices: Whole, Skim, Half & Half
Almond, Coconut, or Soy .75



ORGANIC TEA

BLACK TEA

ENGLISH BREAKFAST

Notes: Robust, Smooth, Malty

EARL GREY CRÈME

Notes: Full Body, Citrus, Silky

CAFFEINE FREE

FRENCH LEMON GINGER

Notes: Spicy, Grassy, Citrus

PACIFIC COAST MINT

Notes: Sharp, Smooth, Refreshing

GREEN TEA

GREEN POMEGRANATE

Notes: Fresh, Sweet, Tart

HAPPY

Notes: Fruity, Light, Berry

JASMINE RESERVE

Notes: Floral, Grassy, Sweet

WHITE TEA

WHITE COCONUT CREME

Notes: Sweet, Creamy, Smooth

BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Sweet/Unsweet Tea,
Orange Juice, Apple Juice, Cranberry Juice, & Milk

STARTERS

HOUSE SOUP

Portabelo Merlot or Soup of the Day.
Cup 4.5 / Bowl 6

SPINACH, ARTICHOKE+SUNDRIED TOMATO DIP

Served with grilled flatbread. 9

ISLAND HUMMUS

Classic hummus served with Kalamata olive tapenade, feta cheese, and pepperoncini peppers. 8

MEDITERRANEAN BRUSCHETTA

Fresh tomatoes with garlic, feta, fresh herbs, and grilled flatbread. 8

SANDWICHES

WILD GEORGIA SHRIMP ROLL

Fresh Georgia shrimp salad with mixed greens & tomato served on a toasted roll. 13.50

MAHI*

Wild caught Mahi, salsa, avocado, provolone, & lime mayo on a hoagie bun. 14.50

GARDEN VEGGIE

Mixed greens, tomato, cucumber, onion, avocado, sprouts, basil pesto, & herb cream cheese on toasted multi-grain bread. 11

PALM COAST CLUB

Layers of honey ham, turkey, applewood-smoked bacon, Swiss, and cheddar cheese, lettuce, tomato, and mayo on toasted sourdough bread. 11

WALDORF CHICKEN SALAD*

Chicken salad with apples and grapes served on toasted wheatberry bread with lettuce and tomato. 10

CARIBBEAN CHICKEN SALAD*

Curry chicken, mango, almonds, and green onions on a toasted croissant. 10

TUNA MELT

Albacore tuna salad, white cheddar cheese, and tomatoes grilled on rye bread. 10

THE CUBANO*

Oven-roasted pork, ham, swiss cheese, pickles, jalapeños, and chipotle mustard on authentic Cuban bread. 11

THE BLT

Classic sandwich with fresh avocado on toasted wheat bread. 11

KICKED UP PIMENTO CHEESE

Served on grilled sourdough. 9

Substitute gluten free bread +2

Sandwiches, wraps, and panini are served with your choice of:
Southern Potato Salad, Greek Pasta Salad, Confetti Orzo Salad, or Kettle Chips.

Substitute a **cup of soup** or **house salad** for 2.25

SPECIALTIES

AHI TUNA*

Seared sesame crusted wild caught tuna prepared rare with field greens, pasta salad and grilled flatbread. 14.50

THE MEZA PLATE

A Palm Coast Original: Homemade spanikopita (classic Greek spinach pie), tzatziki (Greek yogurt, cucumber), hummus, tabbouleh, kalamata olives, feta, and grilled flatbread. 13

SALADS

PALM

Mixed greens tossed in our house sweet-and-sour dressing with apples, strawberries, red onion, pecans, and blue cheese. 7/11

MEDITERRANEAN

Green leaf, radish, cucumber, tomato, olives, and parmesan with a lemon vinaigrette. 7/11

THE TRIO

Chicken salad or tuna salad served with orzo salad and mixed greens with dijon honey mustard dressing on the side. 11

SPINACH

Baby spinach, cranberries, bacon, pecans, gorgonzola, and sweet onions tossed in a balsamic vinaigrette. Served with flatbread. 7/11

Add Grilled chicken, chicken salad, or tuna salad +4
Add Shrimp salad +6.

PANINIS & WRAPS

ROASTED TURKEY & SWISS PANINI

Roasted red peppers, spinach, onions, Swiss cheese, with dijon honey mustard. 11

HAM, APPLE, AND CHEDDAR PANINI

Granny smith apples, arugula, white cheddar, and honey mustard. 11

MEDITERRANEAN* WRAP

Grilled chicken, lettuce, tomato, cucumber, onion, Kalamata olives, and tzatziki. 11

AHI TUNA* WRAP

Sashimi grade sesame crusted wild caught Ahi tuna prepared rare with lettuce, tomato, onion, and wasabi sauce. 13

THAI CHICKEN WRAP

Grilled chicken, peppers, cucumbers, carrots, mixed greens, and a sweet and spicy peanut sauce. 11

SWEETS

LEMON ITALIAN CREAM CAKE

Light vanilla cake filled with Italian lemon cream.

CHOCOLATE CAKE

Five layer dark chocolate cake.

BROWNIE

*Ask your server about daily & seasonal desserts

COCKTAILS, BEER & WINE

Palm Coast offers a full bar for a perfect cocktail!

DRAFT

Twelve taps changing weekly, featuring craft, international and seasonal flavors. *Ask your server about today's selection.

CANS & BOTTLES

Bud Light, Corona Light, Miller Light, Miller High Life, Michelob Ultra, PBR, & Stella Artois

MERLOT

The Velvet Devil-Columbia Valley 6.5 gl

CABERNET

Tom Gore-Sonoma County 7.5 gl

PINOT NOIR

Wild Horse-San Luis Obispo County 7.5

ROSE

Fleur de Mer 7.5 gl

CHARDONNAY

Simi-Sonoma County 6.5 gl

PINOT GRIGIO

Luna Nuda-Italy 6.5 gl

SAUVIGNON BLANC

Drylands-New Zealand 6.5 gl

PROSECCO

Ruttino 6.5 gl