

ISLAND BRASSERIE

Brunch

EVERY SATURDAY AND SUNDAY FROM 11:30AM TO 4PM

ENJOY FAVORITES FROM À LA CARTE SELECTIONS OR
CHOOSE 2-COURSE FOR \$69* | ADD DESSERT FOR \$12

SELECT FIRST COURSE FROM BREAKFAST FAVORITES AND INTERLUDE
SELECT SECOND COURSE FROM ROAST OR MAINS

A SYMPHONY OF SIPS | \$69

ELEVATE YOUR BRUNCH EXPERIENCE WITH A CURATED ASSORTMENT OF
UNLIMITED SIGNATURE COCKTAILS, WINES, AND CRAFT BREWS,
SAVORED OVER TWO HOURS OF ENJOYMENT.

THE MIMOSA BAR | \$15

MIMOSA CLASSICA

FRESH ORANGE JUICE

MIMOSA AI FRUTTI ROSSI

MIXED BERRIES

MIMOSA TROPICALE

PINEAPPLE, MANGO & LIME

MIMOSA AL PASSION FRUIT

PASSION FRUIT

MIMOSA AMALFITANA

LEMON | HONEY

BLOODY MARY | \$15

BLOODY MARY CLASSIC

BLOODY MARIA

TEQUILA | TOMATO JUICE |
WORCESTERSHIRE SAUCE | LIME
| JALAPEÑO | SALT | TAJÍN RIM

BLOODY MEDITERRANEA

VODKA | DRY SHERRY | TOMATO
JUICE | FRESH BASIL | LEMON
JUICE | DRIED OREGANO |
PEPPER | CELERY SALT | OLIVES

CANADIAN MARY

VODKA | CLAMATO JUICE |
WORCESTERSHIRE SAUCE | LIME
| CELERY SALT | TABASCO |
OLIVES

BLOODY MAHARAJA

VODKA | V8 JUICE | INDIAN
SPICES | WORCESTERSHIRE
SAUCE | GINGER | CRISPY
ONION | CORIANDER

MARGARITA | \$15

CLASSIC MARGARITA

TEQUILA | TRIPLE SEC | LIME
JUICE | SPECIAL SALT

ITALIAN RIVIERA

TEQUILA | LIMONCELLO | BASIL |
LEMON JUICE | ROSEMARY SALT

KYOTO GARDEN

TEQUILA | TRIPLE SEC | YUZU |
HONEY | MATCHA RIM

MEDITERRANEAN SUNSET

TEQUILA | TRIPLE SEC |
BLOOD ORANGE | OREGANO

LATINA PASSIFLORA

TEQUILA | TRIPLE SEC |
PASSION FRUIT PURÉE | TAJIN
RIM

ZERO PROOF SIGNATURE

VERDANT SPRITZ | 12

LYRE'S ITALIAN SPRITZ, LEMON JUICE, MANGO PURÉE, CUCUMBER SLICES, MINT LEAVES, GINGER BEER

SMOKED PARADISE SOUR | 12

FLUÈRE SMOKED AGAVE, PASSIONFRUIT JUICE, ORANGE JUICE, MARASCHINO CHERRY JUICE, LEMON JUICE

PINEAPPLE PEPPER POP | 12

PINEAPPLE JUICE, LIME JUICE, JALAPEÑO, GINGER, SODA WATER

FRESHLY PRESSED JUICES | 12

GREEN REVIVAL

KALE | CUCUMBER | GREEN APPLE |
LEMON | MINT

GLOW UP

CARROT | ORANGE | GINGER |
TURMERIC | PINEAPPLE

CITRUS ZEN

GREEN TEA | GRAPEFRUIT | LEMON |
CUCUMBER | MINT

TROPICAL TAN

MANGO | PAPAYA | CARROT | LIME

CLASSIC JUICE

PINEAPPLE, CARROT, ORANGE, GRAPEFRUIT,
WATERMELON, APPLE

SMOOTHIES | 15

SUPER BERRY

STRAWBERRY | RASPBERRY |
BLUEBERRY | YOGURT

MANGO PARADISE

MANGO | MANGO NECTAR | BANANA |
NON FAT YOGURT

GO-RILLA

BANANA | ALMOND MILK | CHOCOLATE
PROTEIN | NON-FAT YOGURT |
PEANUT BUTTER

BREAKFAST FAVORITES

ORGANIC EGGS

SERVED WITH BREAKFAST POTATOES & TOMATO

THREE EGGS OMELETTE | D | 17

ROASTED TOMATO | CHOICE OF TOAST | BUTTER
ADD-INS | \$2 EACH

GOAT CHEESE | GRUYERE CHEESE | CHEDDAR CHEESE |
HAM | BACON | PEPPERS | SPINACH | TOMATO |
ONIONS | MUSHROOMS

TWO EGGS ANY STYLE | D | 14

ROASTED TOMATO | CHOICE OF TOAST | BUTTER
BOILED | FRIED | SCRAMBLED | POACHED

BENEDICT | GL | D

ONE POACHED EGGS | SAUCE HOLLANDAISE |
ENGLISH MUFFIN

CLASSIC | 14

APPLEWOOD SMOKED BACON OR HAM

ROYALE | 18

SMOKED SALMON | SALMON ROE

FLORENTINE | V | 12

SPINACH

BERMUDA | 20

FISH CAKE | AVOCADO

INTERLUDE

ONION SOUP | V | 16

BURNT ONION POWDER | CRISPY SHALLOT |
GRUYERE TUILE

BEET SALAD | V | N | D | 26

ROASTED BABY BEETS | WHITE COCOA |
CAULIFLOWER PURÉE | BALSAMIC STRAWBERRY |
PISTACHIO CRUMBLE | BABY KALE

HOMEMADE THICK CUT CHIPS | V | 15

GRAVY MAYONNAISE

CHICKEN LIVER PARFAIT | 34

CHERRY COMPOTE | PORT WINE | BRIOCHE

MAINS

VEGETABLE WELLINGTON | V | 42

PUFF PASTRY | BRAISED LEEK | GORGONZOLA
CHEESE | MUSHROOM DUXELLES | SPINACH
CREPE | PARSNIP PURÉE

CLASSIC BRITISH FISH “N” CHIPS | 38

TARTARE SAUCE | LEMON

HALIBUT | GL | D | 64

HEIRLOOM BEANS | TOMATO WATER | GREEN
OLIVE | CILANTRO OIL

STEAK & EGGS | 56

10OZ STRIPLOIN | FRIED EGGS | CHIMICHURRI

PORK PIE “WITH A TWIST” | 48

BONE MARROW | MASH POTATOES | BRAISED
PORK & APPLE GRAVY

CROQUE MONSIEUR | D | 34

SOURDOUGH | GRUYERE CHEESE | JAMBON DE BAYONNE |
BÉCHAMEL

CROQUE MADAME | D | 36

THE MONSIEUR, WITH SUNNY SIDE EGG

PASTRAMI SMOKED SALMON BAGEL | D | GL | 32

SCALLION CREAM CHEESE | DILL CUCUMBER SALAD

PANCAKES | V | D | GL | 22

WHIPPED RICOTTA | BERMUDA HONEY | MAPLE SYRUP

CHOICE OF:

PLAIN | BANANA | CHOCOLATE | BLUEBERRY

FRENCH TOAST | V | D | GL | 26

DULCE DE LECHE | BURNT HUSK AND VANILLA CRÈME |
PECAN PINOLE CRUMBLE

AVOCADO TOAST | V | D | GL | 28

ARUGULA | PARMESAN | POACHED EGG

HAM & CHEESE CROISSANT | D | GL | 18

JAMON DE BAYONNE | ALPAGE MOLESON GRUYERE

BERMUDA TRADITION | 28

COD FISH | TOMATO SAUCE | ONION SAUCE |

BOILED EGG | AVOCADO | BANANA | POTATOES

JUMBO SHRIMP COCKTAIL | 38

AVOCADO PUREE | TOMATO SALSA

TUNA TARTARE | 32

BERMUDA ONION | RED BELL PEPPER | CAPERS |
GINGER | CHIVES | SESAME

BRAISED BEEF CROQUETTES | 18

BLACK GARLIC ROMESCO | 5 YEARS AGED PARMESAN

ROAST TRADITIONS

ALL ROASTS SERVED WITH

YORKSHIRE PUDDING | ROAST POTATO |
CAULIFLOWER CHEESE | CARROTS | PARSNIPS |
STEAMED GREENS

SIRLOIN OF BEEF | SERVED PINK | 52

CLASSIC PORK BELLY | 42

LAMB SHANK | 54

ROASTED HALF CHICKEN | 44



OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers and vendors

Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | VG Vegan | V Vegetarian

Our prices are in \$ and subject to 17% service charge