

verde



PÉREZ
ART
MUSEUM
MIAMI

GRADUATION DAY

Whether you like lunch, brunch, or dinner, celebrate your graduation in a special way at our beautiful waterfront restaurant. Semi-private events available, e-mail verde@pamm.org

MOTHER'S DAY: MAY 12, 2019

Let us help you show your love and gratitude to the most important women in the world! Plan ahead and receive a **10% discount** with pre-purchase for our 3-course prix fixe, family-style, Mother's Day Brunch Menu.

FATHER'S DAY: JUNE 16, 2019

Come celebrate Father's Day at Verde! We will be featuring Flor de Cana vintage rum flights, specialty cocktails, cigar roller, and a Dad Worthy steak special.

**THURSDAY NIGHT HAPPY HOUR
5PM-8PM**

Galleries open late, live music, food, \$5-After-5pm drink specials, as long as the music plays!

**EXECUTIVE
CHEF**

KAYTLIN
DANGARAN

MAY 2019

BRUNCH

YOGURT PARFAIT

mango, blackberries, toasted coconut
9

CINNAMON SWIRL PANCAKES

pecan streusel, maple salted caramel
12

SMOKED SALMON

crushed avocado, everything spiced flatbread, six minute egg
16

SHAKSHUKA VERDE

baked eggs, green harissa, zatar spiced flatbread
14

SHRIMP + GRITS

tomato, okra, anson mills cheddar grits
17

EGGS BENEDICT

classic **17** lobster **22** smoked salmon **19**

"NASHVILLE HOT"

FRIED CHICKEN & WAFFLES
maple syrup, pickles
19

STEAK + EGGS

fried eggs, romesco, chimichurri
22

SALADS

PÉREZ CHOPPED SALAD

little gem, radicchio, corn, cucumbers, carrots, chickpeas, pepitas, avocado, parmesan, green goddess dressing
15

KALE CAESAR

tuscan kale, heirloom tomatoes, croutons
14

ROASTED BEET SALAD

little gem, florida oranges, gorgonzola, pistachios, orange chili dressing
14

PROTEIN ADD-ONS

falafel **6** chicken **7** shrimp **9** market fish **10**

PIZZA

MARGHERITA

san marzano tomato, basil, mozzarella
15

WILD MUSHROOM

caramelized onions, garlic crema, lemon thyme vinaigrette
16

PEPPERONI

mozzarella, chili honey, argeano
17

SQUASH BLOSSOM

zucchini, goat cheese, tomato sugo
20

INDIVIDUAL PLATES

GRILLED CHICKEN CLUB

bacon, avocado, rosemary aioli
16

CHEESEBURGER*

cheddar, norfolk sauce
17
add applewood smoked bacon **2**

KIMCHEE GLAZED SALMON

quinoa, cabbage, edamame, egg
27

CHICKEN UNDER A BRICK

crispy yukon potato, watercress, chimichurri
25

SMALL PLATES

WARM ASPARAGUS

bread crumbs, parmesan
14

HUMMUS PLATE

heirloom cherry tomato, mint, cucumber
13

BURRATA

spring pea, asparagus, truffle
14

SIDES

FRENCH FRIES

crispy herbs
8

BACON

applewood smoked
8

ANSON MILLS CHEESE GRITS

fontina
8

CRISPY POTATOES

caramelized onions
8

COCKTAILS

SPICY VERDE MARGARITA

ancho reyes verde poblano liqueur, lime, agave.. **14**

ICED IRISH COFFEE

tellemore dew, parliament drip coffee..... **13**

BLOODY MARY

house made bloody mix **13**

PITCHERS

"Take a pitcher, it lasts longer!"

@VerdeMiami

BOTTOMLESS MIMOSA.....24

SANGRIA: Rose or Spring.. 12 glass/45 pitcher

RUM PUNCH..... 12 glass/45 pitcher

SPICY VERDE MARGARITA.....60

*Consuming raw or undercooked eggs, beef, lamb, poultry, milk products, pork, seafood or shellfish may increase your chances of food borne illness.