



PÉREZ

ART

MUSEUM

MIAMI

verde

**EXECUTIVE
CHEF**

KAYTLIN
DANGARAN

SMALL PLATES

CRAB SALAD

crushed avocado, ají amarillo
16

TUNA TARTARE*

horseradish, potato crisp
14

STRAWBERRY + WATERCRESS SALAD

black pepper ricotta, marcona almonds
14

BRUNCH

SWEET POTATO PANCAKES

seasonal compote, candied pecans, whipped crème fraiche
14

SMOKED SALMON

six minute egg, herb salad, toast
15

FRITTATA

asparagus, fontina, maitake mushroom
15

SHRIMP + GRITS

tomato harissa, anson mills cheddar grits
17

CLASSIC EGGS BENEDICT

hollandaise sauce
17

SMOKED SALMON BENEDICT

hollandaise sauce
19

STEAK + EGGS

fried eggs, romesco, chimichurri
24

SALADS

ESCAROLE HEART SALAD

marcona almond, parmesan, brown butter vinaigrette
12

PÉREZ CHOPPED SALAD

*romaine, radicchio, carrot, corn, hearts of palm,
avocado, onion, chickpeas, pepitas, chipotle vinaigrette*
14

VERDE FARRO BOWL

cucumber, tomato, red onion, feta yogurt
13

PROTEIN ADD-ONS

chicken 6 shrimp 8 market fish 9

INDIVIDUAL PLATES

MUSSELS

chorizo, tomato harissa
18

GRILLED CHICKEN CLUB

bacon, avocado, rosemary aioli
15

CHEESEBURGER*

cheddar, norfolk sauce
16
add applewood smoked bacon 2

CRISPY SNAPPER

Thai herbs, chili lime dressing, toasted peanuts
25

CHICKEN UNDER A BRICK

crispy yukon potato, watercress, chimichurri
21

PIZZA

MARGHERITA

san marzano tomato, basil, mozzarella
13

WILD MUSHROOM

caramelized onions, garlic crema, lemon thyme vinaigrette
15

BUTTERNUT SQUASH + FIG

gorgonzola, hazelnuts
15

CARBONARA

pancetta, scallion, egg
16

SAUSAGE + RICOTTA

kale pesto, chili flake
16

SIDES

FRENCH FRIES

verde aioli
8

BACON

applewood smoked
6

ANSON MILLS CHEESE GRITS

fontina
6

CRISPY POTATOES

caramelized onions
7

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