

# BREAKFAST



## LIGHT & FIT

### AÇAÏ YOGURT BOWL (V) 16

*banana, berries, toasted coconut, chia granola, blood orange shot*

### CARVED FRUIT (VG,GF) 16

*exotic seasonal fruits*

### AVOCADO TOAST (VG) 16

*sourdough bread, shaved carrots, heirloom tomato and chili oil*

### SMOKED SALMON PLATE 22

*hard boiled eggs, capers, pickled onions, tomatoes, bibb lettuce, herb cream cheese*

*choice of breads: whole wheat, white, sourdough, bagels - everything, plain or whole wheat*

### WAKE & BAKE (V) 14

*assorted pastries*

## THE CLASSICS

### SELECTION OF CEREALS (V) 8

*whole, skim, soy or almond milk*

### EGGS FLORENTINE (V) 23

*2 poached eggs, spinach, tomato marmalade, shiso hollandaise, honey english muffin, signature hash potatoes*

### STEEL CUT OATS (VG,GF) 12

*seasonal berries, ginger crunch*

### BUTTERMILK PANCAKES, BOURBON MAPLE SYRUP (V) 18

*choice of: original | blueberries | chocolate chip & nutella syrup*

### BREAKFAST CUBAN SANDWICH 18

*scramble eggs, ham, bacon, swiss cheese, mustard, medianoche bread, potato hash*

### 3 EGG OMELET 22

*choice of: signature hash potatoes or side salad*  
*choice of 3 fillings: sautéed onions, sautéed bell peppers, roasted mushrooms, sautéed spinach, heirloom tomato, smoked bacon, chicken apple sausage, ham, cheddar cheese, feta cheese*  
*+add additional toppings - \$1 each*

### TWO ORGANIC EGGS 21

*any style, choice of smoked bacon, slides ham or chicken apple sausage. choice of signature hash potatoes or side salad*  
*choice of breads: sourdough, rye, whole wheat, whole grain*

## MARKET TABLES

### CONTINENTAL 27

### CHEF'S BREAKFAST 39

*kids 6-12 yrs old enjoy half-priced buffets, kids 5 and under eat free when accompanied by dining adults*

## SIDES

### TOAST (VG) 5

*sourdough, rye, whole wheat, whole grain, or gluten free*

### BAGELS (VG) 6

*plain, whole wheat, everything*

### SIGNATURE HASH (VG) 6

*mix of breakfast potatoes, sweet plantain, peppers, caramelized onions*

### MEAT 8

*bacon, chicken apple sausage, ham*

### TWO EGGS (V,GF) 8

*any style*

## HYDRATE

### COLD PRESS ORGANIC BLEND 12

*Green is Good: Kale, Spinach, Cucumber, Green Apple, Celery*

## LIBATE

### MIMOSAS AND BLOODY MARY'S 12 GO BOTTOMLESS 28

## AWAKEN

*Single 4 / Double Espresso 7*  
*Moka Java Blend Cold Brew 6*  
*Americano 5*  
*Macchiato 5*  
*Latte 6*  
*Cappuccino 6*

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, mollusk or eggs may increase your risk of serious food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk for serious illness from raw or undercooked foods.

APPLICABLE TAXES AND 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actos

Taks ki aplikab ak yon chaj sèvis 18% yo pral ajoute nan tout chèk yo



habitat



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## BRUNCH

CINNAMON BUNS (V) 4

OVERNIGHT CHIA OATS (VG,GF) 14  
*homemade granola, almond milk, seasonal berries*

BUTTERMILK PANCAKES (V) 18  
*orange butter, bourbon maple syrup*

BRIOCHE FRENCH TOAST (V) 18  
*banana mascarpone, nutella syrup*

TORTILLA ESPAÑOLA (V) 18  
*caramelized onions, confit potatoes,  
pan con tomate, greens*

CROQUE MONSIEUR 19  
*french ham, gruyere, beer mustard, side salad*

LOBSTER BENEDICTS 32  
*spinach, classic hollandaise, hash potatoes, english muffin*

STEAK & EGGS (GF) 37  
*grass fed prime skirt steak, potato gratin,  
two eggs any style, chimichurri*

HABITAT FARM BURGER 23  
*wagyu, salsa verde aioli, preserved tomato, crispy bacon,  
arugula, fries*

TWO ORGANIC EGGS (V) 21  
*any style, hash potatoes  
choice of meats: smoked bacon, slice of ham, or chicken  
apple sausage  
choice of breads: sourdough, rye, whole wheat, whole grain*

3 EGG OMELET (V) 22  
*choice of: signature hash potatoes or side salads choice of 3  
fillings: sautéed onions, sautéed bell peppers, roasted  
mushrooms, sautéed spinach, heirloom tomato, smoked  
bacon, chicken apple sausage, ham, cheddar cheese, feta  
cheese  
+Add additional toppings for \$1 each*

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## FARMLAND

TRUFFLE KALE SALAD (V,GF) 18  
*black kale, truffle pecorino, candied ginger, pecans,  
pickled lemon vinaigrette*

HABITAT CAPRESE (V) 18  
*burrata, heirloom tomatoes, fresh basil, balsamic glaze,  
local rustic bread*

ORGANIC GREEN SALAD (V,GF) 16  
*green goddess dressing, local and seasonal vegetables,  
picked herbs*

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## BITES

YUCCA FRIES (V) 9  
*avocado mousse, criollo aioli*

GUACAMOLE (VG,GF) 16  
*blue corn tortilla chips, crudité  
- add blackened shrimp +7*

EMPANADAS 12  
*braised chicken, aji colombiano*

LOCAL SNAPPER CEVICHE (GF) 17  
*aji amarillo, leche de tigre, avocado, taro chips*

## SIDES

TOAST (VG) 5  
*sourdough, rye, whole wheat, whole grain*

MEAT 8  
*bacon, chicken apple sausage, ham*

## SWEETS

DOUGHNUTS (V) 12  
*spiced chocolate sauce*

COCONUT KEY LIME PARFAIT (V) 12  
*key lime custard, graham crust, coconut cream*

CHOCOLATE BEET CAKE (V) 14  
*milk chocolate mousse, chocolate crumble,  
fresh raspberries*

CARVED FRUIT (V-GF) 16

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nan tout chèk yo

# DINNER

## habitat

Only Using Responsible Sourcing of  
Local and Seasonal Ingredients



### OLIVES + FETA (V) 10

Harissa, Herbs

### CATCH OF THE DAY "CRUDO" 21

House Made Seasonal Vinegar, Radish, Thai Chilies,  
Balinese Sea Salt, OMED Arbequina Oil

### STEAK TARTARE\* 18

Meyer Beef Sirloin, Organic Egg Yolk, Mustard Frill,  
Capers, Anchovy, Za'atar Parker House Rolls

### CRAB CAKE 25

Apple Fennel Slaw, Coconut, Cilantro

### SPANISH OCTOPUS (GF) 24

Marble Potatoes, Piquillo,  
Activated Charcoal, Citrus Lace, Labneh

### SPICY TUNA TARTARE 18

Cucumber, Sambal, Gochujang, Wonton

### CHOPPED SALAD (GF, VG) 16

Lettuce, Heirloom Cherry Tomatoes, Cucumber, Red  
Onion, Feta, Avocado, Oregano Red Wine Vinaigrette

### CAULIFLOWER CAESAR 17

Baby Gem, Classic Caesar Dressing, Toasted Pinenuts

### TRUFFLE KALE SALAD (V, GF) 16

Black Kale, Truffle Pecorino, Candied Ginger,  
Pecans, Preserved Lemon Vinaigrette

### SEASONAL BEET SALAD (V, GF) 18

Burrata, Pistachio, Granny Smith Apple

### HEIRLOOM ORGANIC CARROTS (V, GF) 16/32

Vadouvan, Dates, Pistachio, Smoked Feta, Orange

### SPICY GARLIC RICE 19

Seasonal Vegetables, Poached Egg, Ginger,  
Scallion, Sesame

Add: Grilled Chicken 8 | Carne Frita "Pork" 9 |  
Grilled Shrimp 12.50

### BLACK SEA BASS MP

Haricots Verts, Almond, Preserved Lemon, Harissa, Parsley

### ORA KING SALMON 32

Cucumber Chimichurri, Cilantro, Quinoa, Yuzu Kosho

### ALASKAN HALIBUT MP

Walnut Tarator, Fattoush, Arbequina Olive Oil, Zhoug

### CHINESE EGGPLANT (VG, V) 35

Heirloom Tomatoes, Romesco, Capers, Basil, Oregano

### 14oz CHERMOILA HONEY RUBBED

### COLORADO LAMB RACK 46

### LAKE MEADOWS FARM ROASTED CHICKEN 28

Herb Roasted Chicken Jus

### 14oz MEYER FARMS PRIME NY STRIP STEAK 46

### 8oz MEYER FARMS PRIME BEEF FILLET 45

### 26oz COMPART FAMILY FARM KAN KAN PORK CHOP 38

Choice of Sauce: House Steak Sauce, Horseradish  
Cream, Gremolata, Red Wine Demi Glace

## SIDES 10

### SAUTÉED SPINACH

Garlic, Red Pepper Flakes, OMED Arbequina Olive Oil

### WILD MUSHROOMS

Hazelnut, Dates, Balsamic, Herbs

### HARICOTS VERTS

Almond, Preserved Lemon, Harissa, Butter

### ROSEMARY ROASTED POTATOES

Parsley, Lemon, Parmesan

### OREGANO ZA'ATAR FRIES

Parsley, Parmesan, Sumac, Garlic Butter,  
Harissa Ketchup

### FRIED BRUSSELS SPROUTS

Orange, Red Fresno Pepper, Cilantro,  
Roasted Shallot Ponzu

## 1 SOUTH BEACH

Supports the Sustainable and fair-trade efforts of our partners

### SEAFOOD

Bristol Seafood  
New Zealand King Salmon Co. Ltd

### MEAT + POULTRY

Meyer Farms, MT  
Lake Meadows, FL  
Compart Family, MN  
Conglomerate Family Farm, CO

### PRODUCE + EGGS

Paradise Farms  
Little River Cooperative  
Sun Fresh Farms  
Chef's Garden

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Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.