



Pumpkin French Toast

Jack Daniel Syrup, Candy Pecans, iceing whip, Orange Zest. \$17

Chicken BLT

House Bread, Cesar Salad, Mix Nuts, Crispy Chicken \$19





Cuban Turnovers

Ropa vieja (shredded meat), with smoked gouda & cilantro aioli. \$13

Ribeye Turnovers

Ribeye, with smoked gouda & cilantro aioli. \$17

Dumplings

Stewed chicken, Sweet plantain, Pepper mix Sesame seeds & Asian sauce \$14

Bacon Dates

Served on a goat cheese & basil \$12

Bacalaitos (Cod Fritters)

Onion mojo & chistorra aioli \$11

Tuna Tartare Tostones

Hummus

White bean, olive oil, paprika & pita bread \$10

*Please notify your server if you have any allergies or special needs.

Consuming raw or undercooked meats, poutry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Chocolate Monkey Pancakes

Banana pancakes, chocolate chips, roasted walnuts & coconut gelato . \$16

Almond French Toast

Brioche bread, almond glaze, fruits and roasted almonds, \$16

Guava French Toast

Brioche bread, guava paste, cream cheese & granola. \$15

Salad

Chef's Salad

Greens, mandarines, pistachios, grapes, olives, goat cheese and red onions. \$15

Add Chicken \$9 Add Salmon \$12

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Spanish broken egg, beef stew, truffle french fries & herbs stratum, aragon chorizo, burrata and avocado. \$23

Semilla Benedicts

Poached eggs over cuban fufu, ropa vieja (shredded meat), served with fresh hollandaise sauce, curated chorizo, served with truffle fries and salad. \$19

PR ta CRAB - on - Benedict

Poached egg, served with fresh hollandaise sauce, tobiko and crab alcapurria. \$21

Steak & Egg

16oz Ribeye cooked with rosemary and garlic cloves, truffle fries, salad, vegtable and mushroom cream. \$MP

Chicken & Waffles

Grilled cheese waffles stuffed with smoked gouda, mozzarella and bacon. Top with spicy mayo, local guava BBQ sauce and side of chicken strips. \$18

The Constitution

Three Eggs, Bacon and Brioche Bread french toast with seasonal fruits \$18

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Rancheros

Corn, tortilla, refrito, pico de gallo,sweet plantain, marinara sauce, avocado and two eggs. \$17

Tuna Tartar Rancheros

Corn, tortilla, refrito, pico de gallo, Tuna Tartar avocado, sesame seed, and two eggs.

\$21





Turkey Club

Chef's selection bread with turkey ham, egg, swiss cheese, bacon, coleslaw, avocado and cilantro aioli. \$18

Pastrami

Chef's selection bread with pastrami, coleslaw, balsamic aioli, pepper mix, onion tanglers and swiss cheese. \$19

Semilla Burger

Chef's blend of ground beef & chicken longaniza in brioche bread served with smoked gouda, caramelized onions, coleslaw, bacon and egg. \$20

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Terra

Hummus, Seasonal veggies and smoked gouda with a topped with a cream of garlic. \$16

Salmon Omelette

Wild caught Salmon glazed with guava butter, Seasonal veggies, goat cheese & capers cream. \$18

Revolución

Chicken, Seasonal veggies, mozzarella & mushroom sauce. \$16

Sides

Eggs (2) \$5

Scramble eggs with cheese \$5

Avocado \$4

Bacon \$5

Ham \$5

Side Pancakes \$5

French toast sticks \$6

Fruit Salad \$5

Truffle Fries \$9

Waffle \$10

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