
BRUNCH

Pão de Queijo / Pan de Yuca

Recipe-based South American cheesy bread, baked fresh. Served warm with house-made butter & guava on the side.

Honey Drizzle Loaf

Fresh avocado layered over toasted bread, topped with perfectly poached eggs. Finished with olive oil, sea salt, and a touch of citrus.

Tres Golpes

Savory Dominican breakfast featuring mangú (mashed green plantains). Topped with fried queso de freír, fried salami, and eggs any style. Garnished with micro cilantro, pickled red onions, and fresh avocado. A hearty, high-protein staple deeply rooted in Dominican culture.

OMLIT (Omelette)

Fluffy farm egg omelette made to order. Filled with your choice of fresh vegetables, cheeses, and proteins.

Lemon Ricotta Pancakes

Fluffy lemon ricotta pancakes or coquito pancakes. Served with homemade blueberry compote, pastry cream, powdered sugar, and fresh mint.

Vacation Breakfast

Freshly baked croissant, eggs any style, cheddar & smoked gouda

Choice of Protein (Select 1):

Candied bacon

Honey ham

Smoked turkey sausage

Chicken apple sausage

BREAKFAST SIDES

Home fries or waffle fries

Candied bacon

Honey ham

Smoked turkey sausage

Chicken apple sausage

Mac & cheese

Tostones

APPETIZERS

Quapamole (Guacamole)

Avocado, red onion, diced tomatoes, pico de gallo, and thin-cut jalapeños. Topped with fried cheese, served with Caribbean baked chips

Honey Drizzle Loaf

Crispy, bite-sized salmon finished to perfection. Served over a light citrus herb glaze with a touch of heat and sweetness. A signature balance of bold flavor and refined presentation.

Wings & Tings

Crispy double-cooked wings served with carrots, celery, and house-made blue cheese.

Choice of Sauce:
Buffalo · Sweet Chili · D'Ussé BBQ

Empanadas

A selection of freshly baked empanadas

Choice of:
Chopped Cheese
Chicken with Jalapeño Aioli
Vegan with House Vegan Sauce

Purple Dumplings

Handcrafted dumplings, steamed or pan-seared, with a vibrant twist. Served with a savory house dipping sauce.

Choice of:
Chicken & Veggie
Chicken & Shrimp
Vegan Veggie

Grandma's Lumpia

Five crispy, homemade Latin-Filipino spring rolls stuffed with organic ground chicken, thin-cut carrots, and celery.

Served with kosher honey duck sauce

Inspired by traditional Chinese spring rolls, later evolving into a staple of Filipino cuisine

Coco Chanel Shrimp

Coconut-crusting jumbo shrimp
Served with coconut sweet chili sauce

Chicharrón de Pollo

KFLC Korean Fried Latino chicken chunks
Served with watermelon

GRATUITY IS INCLUDED
FOR PARTIES OF FIVE OR MORE.

DINNER

Lomo Saltado

Sautéed steak, onions, peppers, cherry tomatoes, baby medley potatoes, purple Japanese potatoes, scallions. Served with avocado, white rice, and ají verde

Chelsea House Lamb Chops

Seared New Zealand lamb chops finished with veal demi-glace. Served with charred Brussels sprouts and goat cheese mashed potatoes.

Linguini Alfredo

Creamy Alfredo linguini with poached shrimp. Finished with freshly grated parmesan and micro basil.

Uh-Huh Honey Salmon

Mango honey citrus glazed salmon. Served with kabocha squash, peas, and cipollini onions.

Chino Latino Fried Rice (Chaulafán)

Signature fried rice with Latin-Asian influence

Add-ons:

Chicken · Steak · Shrimp

SIDES

Tostones

Sweet plantains

Waffle fries

Mac & cheese

Greek salad

Caesar salad
