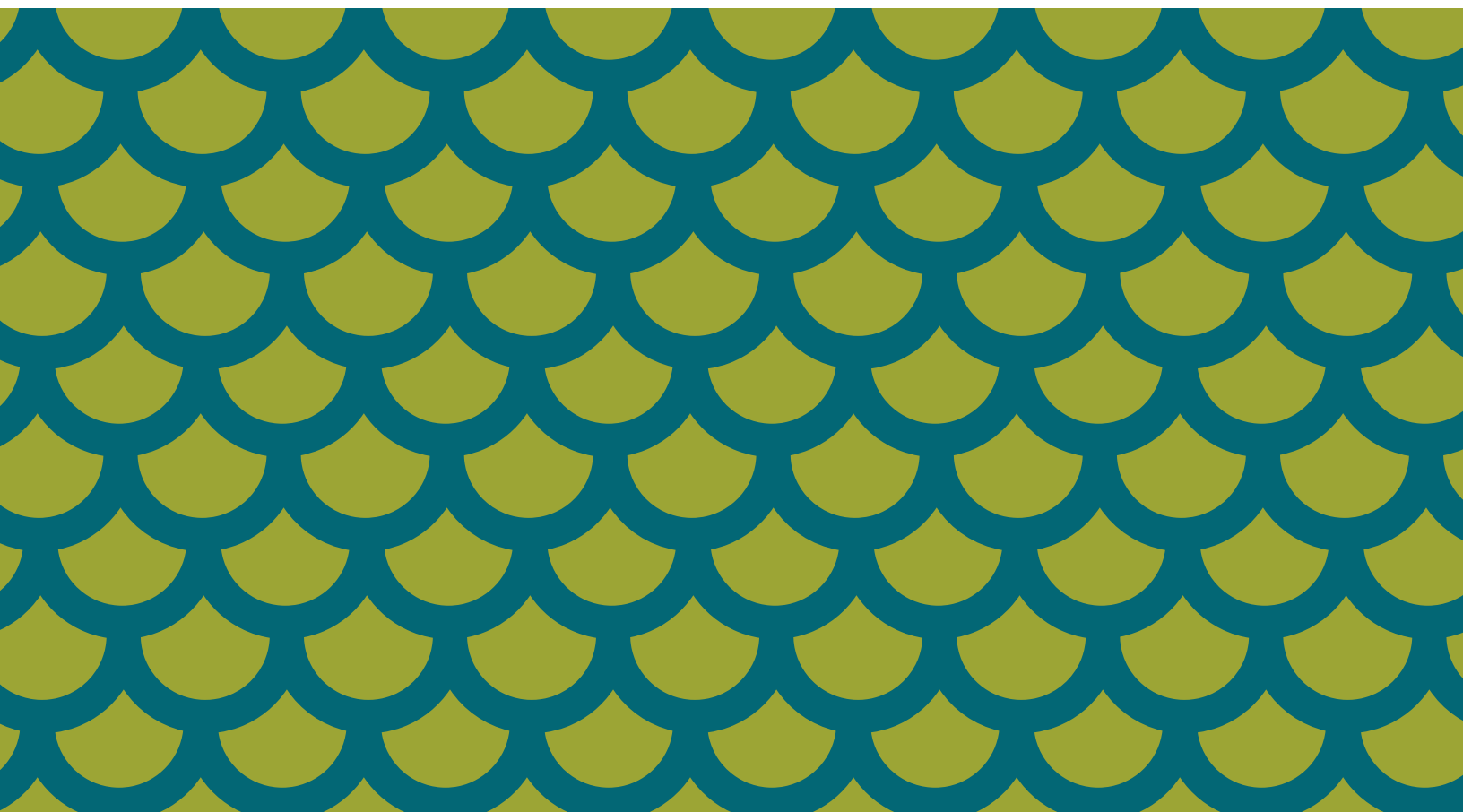


Breakfast



## Bowls

**Raw Oatmeal Bowl** V, GF 14  
coconut, banana, almond butter

**Acai Bowl** V 14  
cranberry, coconut, pistachio toppings

**Greek Yogurt Bowl** GF 15  
housemade granola, bananas,  
blueberries

**Fresh Fruit** GF, V 12  
sliced watermelon, berries,  
pineapple, melon

## Toasts

**Avocado Toast** V 14  
ssb toast, garden garnishes  
add smoked salmon 7 | add two poached eggs 7

**Heirloom Tomato Toast** 15  
grilled with garlic, labneh, saba vinegar

**Sheep's Milk Ricotta Toast** 14  
walnuts and the redland honey

## Entrées

**The Standard Continental** 23  
mini yogurt + granola, mixed fruit,  
croissant, ssb toast  
choice of:  
orange or grapefruit juice ; coffee or tea

**Two Eggs Any Style** 15  
ssb toast, breakfast potatoes

**Three Egg Omelette** 17  
organic eggs or egg whites,  
ssb toast, breakfast potatoes  
choice of 2:  
goat cheese, cherry tomato, aged cheddar,  
roasted pepper, bacon, sausage, arugula, red onion,  
mushroom, smoked salmon

**Ricotta Pancakes** 15  
lemon curd, maple syrup, blueberries

**Huevos Rancheros** GF 17  
two poached eggs, blackbeans  
queso fresco, rioja sauce, salsa, avocado,  
local made tortillas

**Farm Egg Sandwich** 17  
scrambled eggs, ssb toast, bacon, avocado,  
white cheddar, breakfast potatoes

**Vegan "Slam"** V 17  
flax seed waffle with raspberry syrup,  
fennel apple sausage, tofu scramble

**Locally Smoked Salmon Platter** 19  
tomato, red onion, caper berries,  
chive cream cheese, SSB toast

## Sides

chicken apple sausage or bacon GF 8   2 eggs GF 7   grilled tofu V, GF 8

sliced tomato V, GF 5   sliced avocado V, GF 8

fruit cup V, GF 5   tater tots V, GF 8

ssb toast V 3   gluten free toast GF, V 3   croissant 3

## Juices

**Orange or Grapefruit** GF, V 8

**P.A.W.M.** GF, V 12  
pineapple, apple,  
wheatgrass, mint

**Blossoming Buddha** GF, V 10  
fuji apple, ginger, lime, thai  
basil, cilantro, lemongrass

**Green** GF, V 10  
kale, romaine, cucumber  
celery, parsley, sea salt

**Flu Fighter** GF, V 12  
beet, apple, carrot, ginger,  
lemon, orange, zinc , garlic

## Smoothies

**The Standard** GF, V 12  
strawberry, banana, yogurt

**Lido Green Coco** GF, V 12  
coconut water, banana,  
almond milk, kale,  
spinach, parsley

**Peanut Butter Protein** 12  
banana, chocolate,  
almond milk, whey protein

## Shots

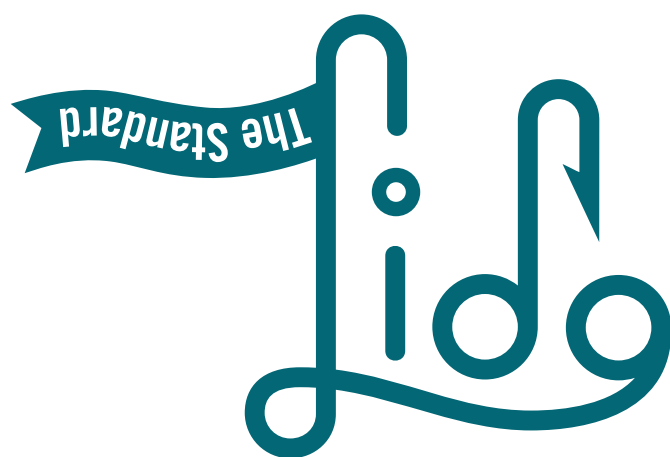
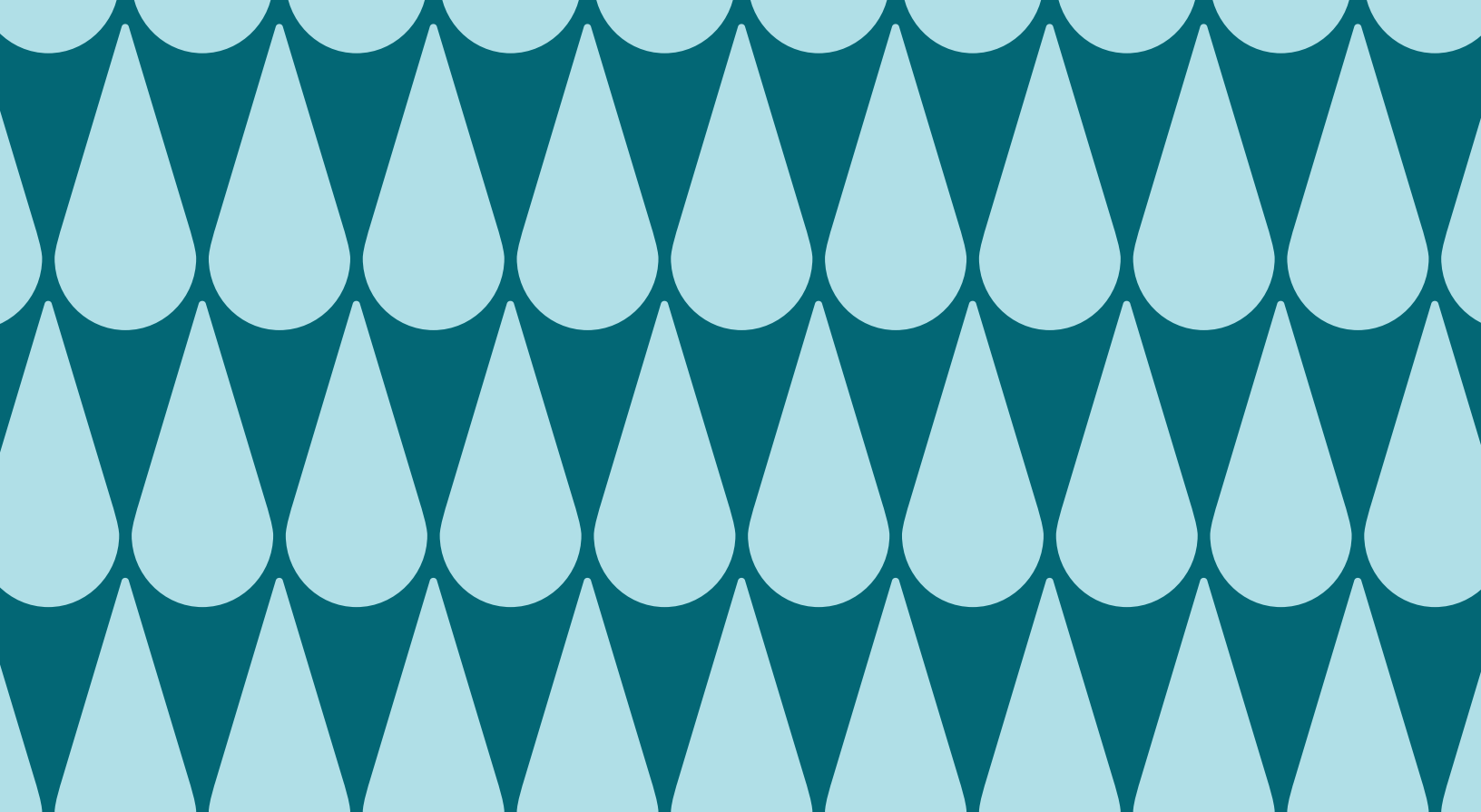
**Ginger** GF, V 4

## Perila Coffee

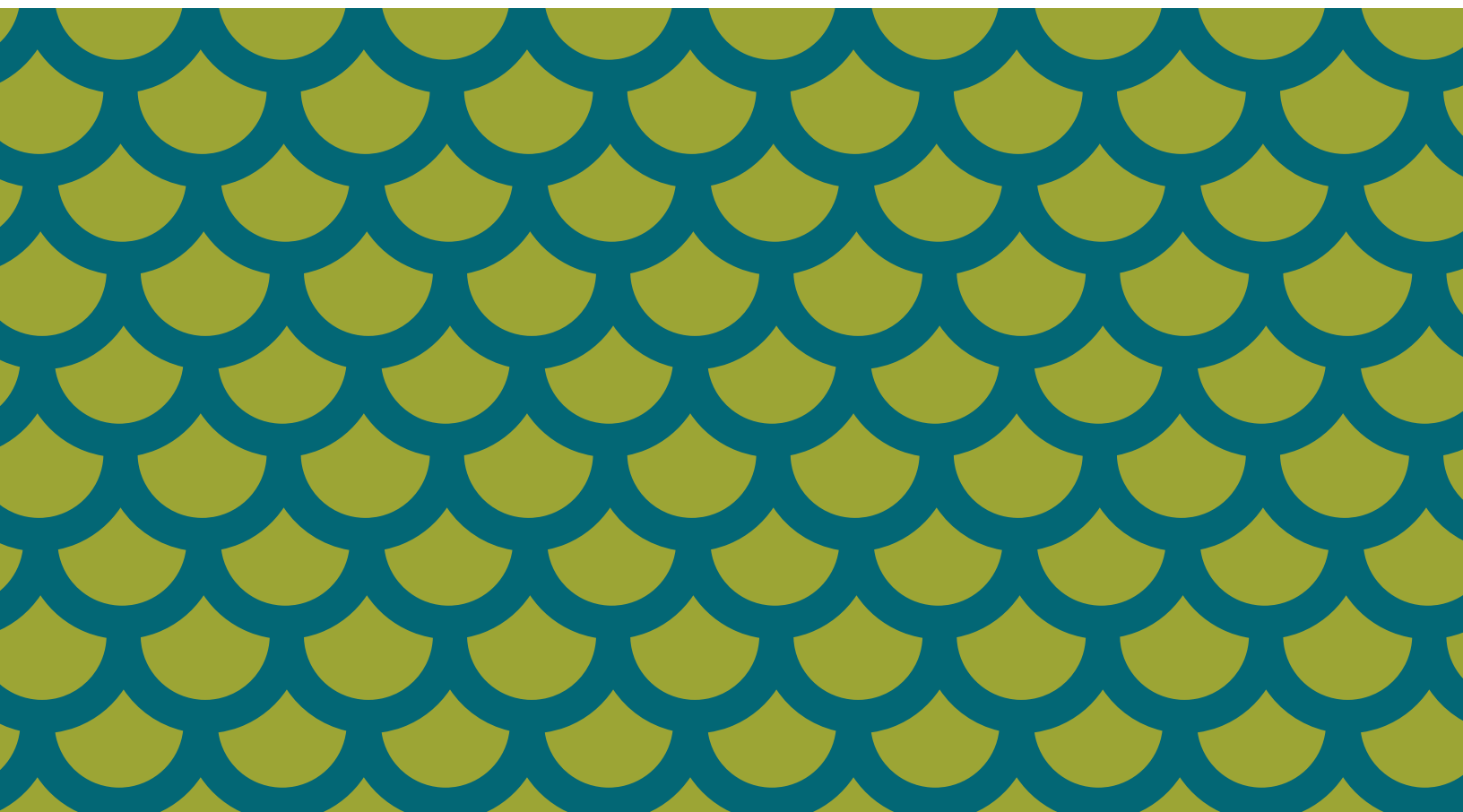
**Espresso/Café Solo** 4  
**Americano** 4  
**Macchiato/Cortadito** 4  
**Cappuccino/Latte** 5  
**Hot Chocolate** 5

## Jojo Tea

**Green Jasmine Pearl** 4  
**Earl Grey** 4  
**English Breakfast** 4  
**Rooibos** 4  
**Chamomile** 4  
**Peppermint** 4  
**Peach Oolong** 4  
**Standard Energy**  
**Herbal Blend** 4



Brunch



## Starters + Shares

**Mezze Plate** 17  
hummus, tzatziki, roasted  
eggplant spread, mixed olives,  
za'atar baked pita

**Crudités** V 15  
seasonal vegetables + lettuces,  
green goddess dip

**Artichoke Frites** V, GF 15  
lemon caper aioli

**Burrata** GF 17  
eggplant caponata, local basil, evoo

**Crispy Calamari "Providence Style"** GF 15  
banana peppers, charred tomato dip

**Boris' Chicken Empanadas** 14  
three salsas

**Florida Citrus Ceviche** GF 17  
tostones

## Salads + Bowls

**Gem Lettuces** V 15  
brown rice miso vinaigrette,  
radish, avocado,  
quick pickled vegetables

**Kale Salad** GF 15  
goat cheese, carrots,  
raisins, pine nuts

**Roasted Veggie Buddha** V, GF 15  
marinated tofu, broccoli, cauliflower,  
quinoa, cucumber, avocado,  
tahini dressing

**Quinoa with Citrus** GF 15  
seasonal squash, honey,  
almonds, curry

**Niçoise Salad** GF 28  
ventresca tuna, farm eggs, olives,  
spanish anchovies

### Add Ons

tofu 6 | falafel 6 | chicken 6  
head-on shrimp (2) 8 | octopus 10

## Entrées

**Greek Yogurt Bowl** housemade granola, banana, blueberries 15

**Avocado Toast** v, ssb toast, garden garnishes 14  
add smoked salmon 7 | add 2 poached eggs 7

**Heirloom Tomato Toast** grilled with garlic, labneh, saba vinegar 15

**Sheep's Milk Ricotta Toast** walnuts + the redland honey 14

**Ricotta Pancakes** lemon curd, maple syrup, blueberries 15

**Omelette Fromage Blanc + Herbs** GF, side salad or toast 17

## The Standards

**Mussels a la Plancha** GF, sea salt, olive oil 17

**Living "Lasagna"** (served chilled) V, GF, squash, cashew cheese, nut + veg sausage 19

**Grilled Branzino** GF, sautéed local green beans, tomato vinaigrette 33

**Crispy Chicken Milanese** arugula, parmesan, lemon 25

**Grass Fed Churrasco** GF, salsa verde + hand-cut tater tots 37

## Sandwiches

**Ham + Cheese** 16  
bayonne ham + gruyere,  
dijon butter, frites

**Ventresca Tuna** 21  
salsa verde, boiled egg, chile, aioli, frites

**Grilled Fish Tacos** 17  
cabbage slow,  
cilantro-lime dressing

## Sides

**Bacon** GF 8   **Tater Tots** GF, V 8   **Frites** V 8

**Sliced Tomato** GF, V 5   **Sliced Avocado** GF, V 8

**Fresh Fruit** GF, V 12   **SSB Toast** V 3

**Mixed Lettuces, Shoots + Flowers** GF, V 8

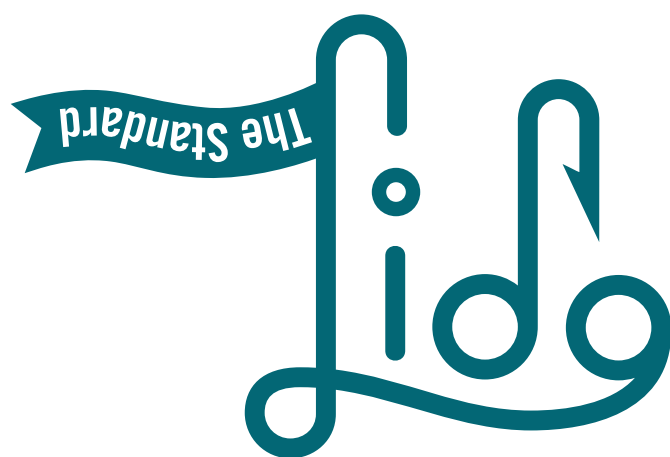
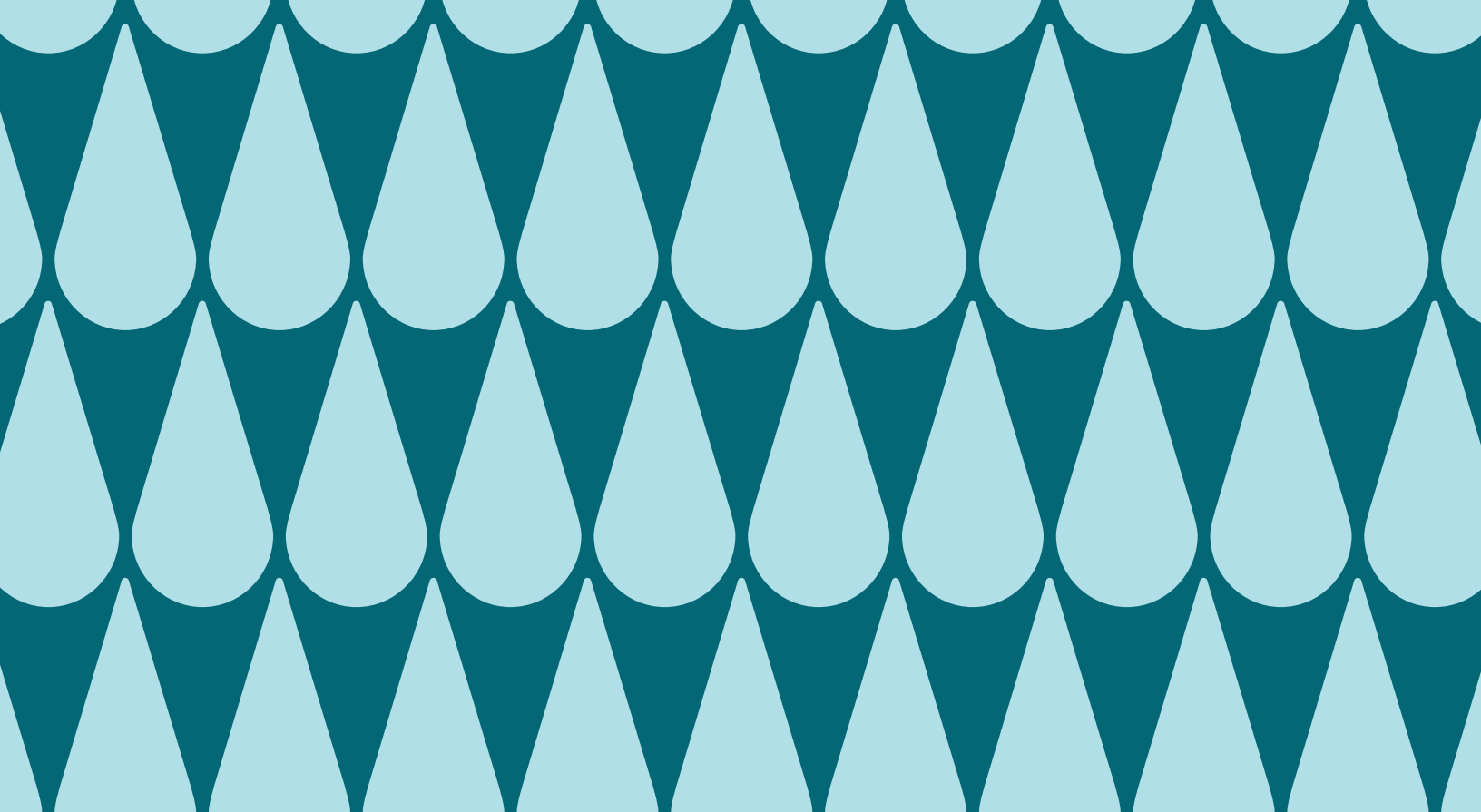
## Burgers

**Veggie Quinoa Burger** V 20  
vegan protein patty, pepper jack "cheese",  
sauteéd mushrooms, red onion,  
whole wheat bun, frites

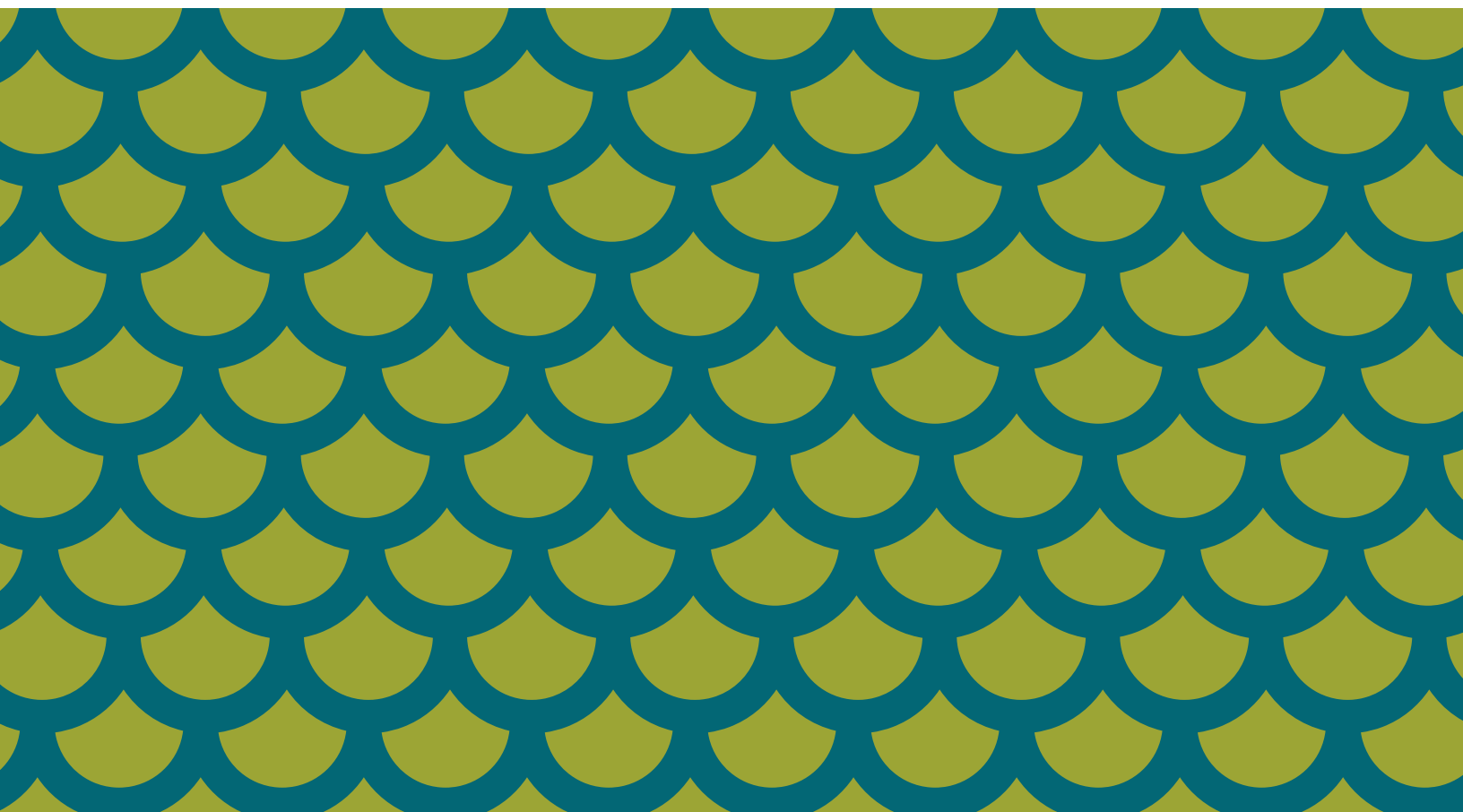
**Turkey Burger** 20  
housemade organic turkey burger, bibb  
lettuce, heirloom tomato, red onion,  
aioli, frites

**Mini Cheeseburgers** 20  
three 3oz. burgers, havarti, caramelized  
onions, brioche buns, frites

**Impossible Burger™** V 20  
pepper jack "cheese", heirloom tomato,  
1,000 island dressing, sauteéd onions,  
frites



Lunch



## Starters + Shares

### Mezze Plate 17

hummus, tzatziki, roasted eggplant spread, mixed olives, za'atar baked pita

### Crudités V 15

seasonal vegetables + lettuces, green goddess dip

### Artichoke Frites V, GF 15

lemon caper aioli

### Burrata GF 17

eggplant caponata, local basil, evoo

### Crispy Calamari "Providence Style" GF 15

banana peppers, charred tomato dip

### Boris' Chicken Empanadas 14

three salsas

### Florida Citrus Ceviche GF 17

tostones

## Salads + Bowls

### Gem Lettuces V 15

brown rice miso vinaigrette, radish, avocado, quick pickled vegetables

### Kale Salad GF 15

goat cheese, carrots, raisins, pine nuts

### Roasted Veggie Buddha V, GF 15

marinated tofu, broccoli, cauliflower, quinoa, cucumber, avocado, tahini dressing

### Quinoa with Citrus GF 15

seasonal squash, honey, almonds, curry

### Niçoise Salad GF 28

ventresca tuna, farm eggs, olives, spanish anchovies

### Add Ons

tofu 6 | falafel 6 | chicken 6  
head-on shrimp (2) 8 | octopus 10

## Sandwiches + Toasts

**Avocado Toast** V, ssb toast, garden garnishes 14 | add smoked salmon 7 | add 2 poached eggs 7

**Heirloom Tomato Toast** grilled with garlic, labneh, saba vinegar 15

**Ham + Cheese** bayonne ham + gruyere, dijon butter, frites 16

**Ventresca Tuna** salsa verde, boiled egg, chile, aioli, frites 21

**Grilled Fish Tacos** cabbage slaw, cilantro-lime dressing 17

## The Standards

**Mussels a la Plancha** GF, sea salt, olive oil 17

**Living "Lasagna"** (served chilled) V, GF, squash, cashew cheese, nut + veg sausage 19

**Grilled Branzino** GF, sautéed local green beans, tomato vinaigrette 33

**Crispy Chicken Milanese** arugula, parmesan, lemon 25

**Grass Fed Churrasco** GF, salsa verde, hand-cut tater tots 37

## Burgers

### Veggie Quinoa Burger V 20

vegan protein patty, pepper jack "cheese", sautéed mushrooms, red onion, whole wheat bun, frites

### Turkey Burger 20

housemade organic turkey burger, bibb lettuce, heirloom tomato, red onion, aioli, frites

### Mini Cheeseburgers 20

three 3oz. burgers, havarti, caramelized onions, brioche buns, frites

### Impossible Burger™ V 20

pepper jack "cheese", heirloom tomato, 1,000 island dressing, sautéed onions, frites

## Sides

### Grilled Corn GF 8

herbed goat cheese butter

### Charred Broccoli GF 8

caper-raisin vinaigrette

### Mixed Lettuces V, GF 8

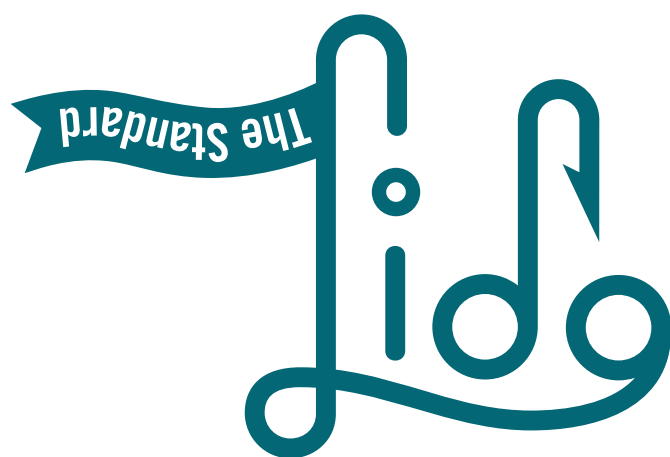
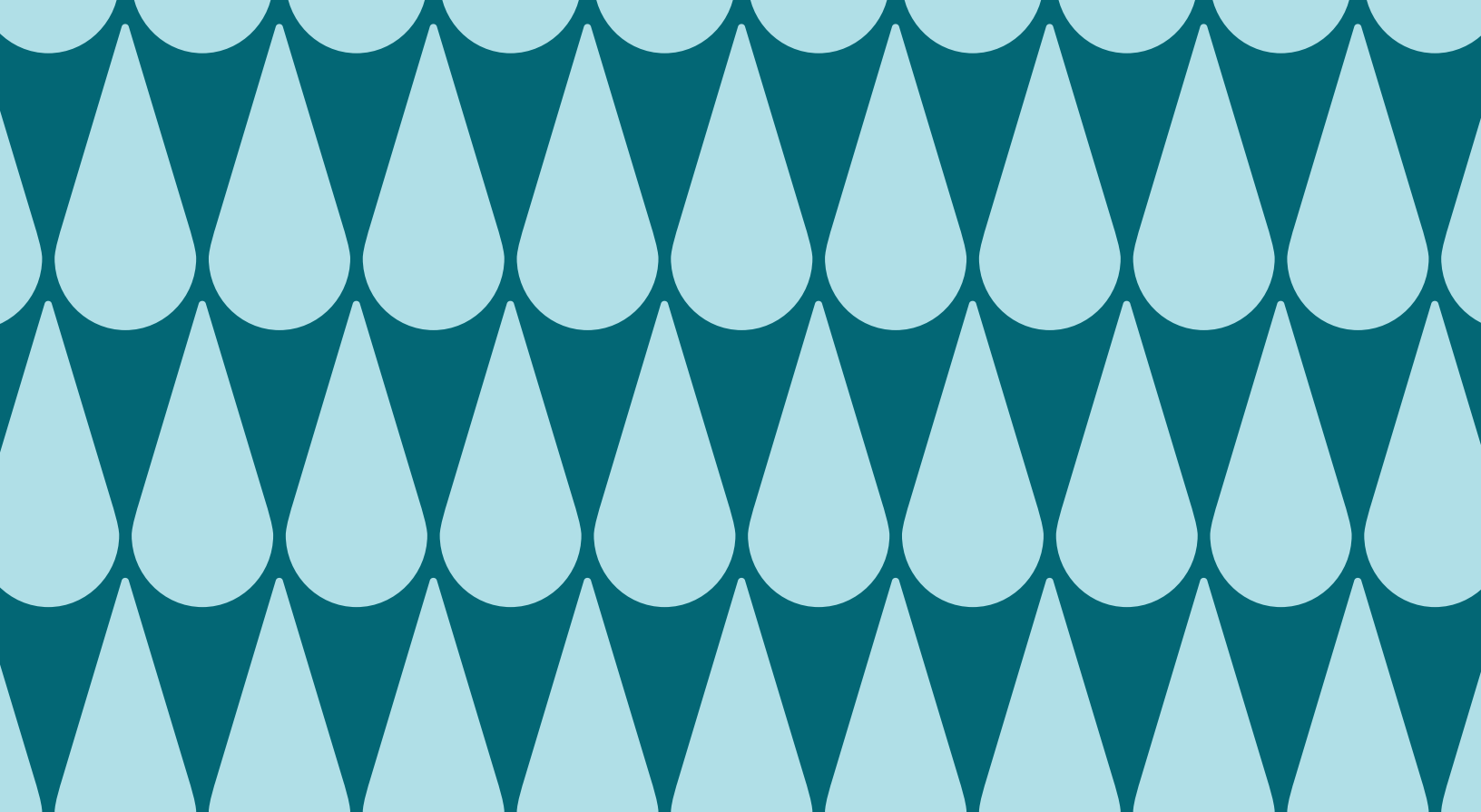
shoots + flowers

### Hand-Cut Tater Tots V, GF 8

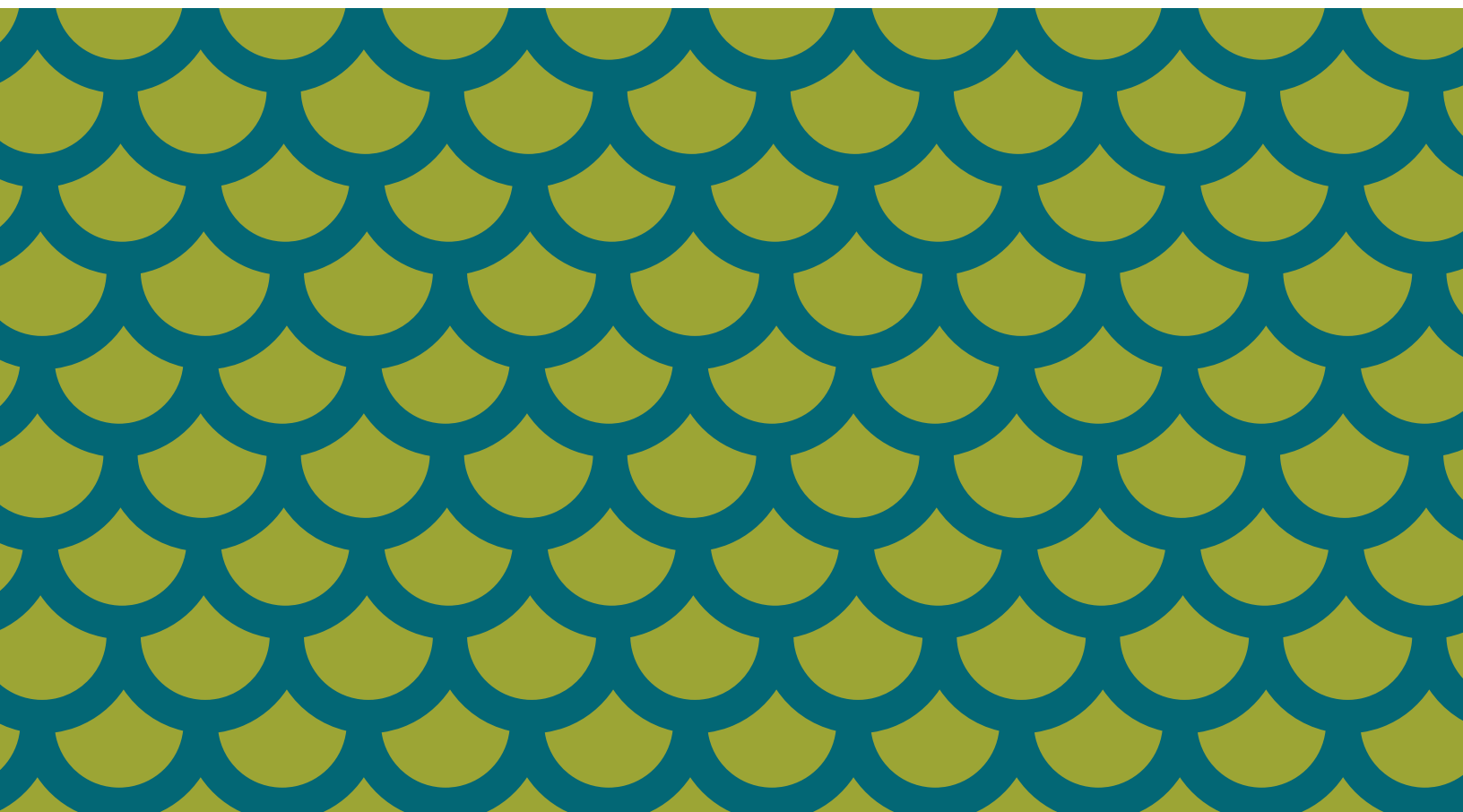
### Frites V 8

### BBQ Sweet Potato Chips V, GF 8

tahini ranch



Dinner



## Starters + Shares

### Mezze Plate 17

hummus, tzatziki, roasted eggplant spread, mixed olives, za'atar baked pita

### Crudités V 15

seasonal vegetables + lettuces, green goddess dip

### Artichoke Frites V, GF 15

lemon caper aioli

### Burrata GF 17

eggplant caponata, local basil, evoo

### Crispy Calamari "Providence Style" GF 15

banana peppers, charred tomato dip

### Boris' Chicken Empanadas 14

three salsas

### Florida Citrus Ceviche GF 17

tostones

## Salads + Bowls

### Gem Lettuces V 15

brown rice miso vinaigrette, radish, avocado, quick pickled vegetables

### Kale Salad GF 15

goat cheese, carrots, raisins, pine nuts

### Roasted Veggie Buddha V, GF 15

marinated tofu, broccoli, cauliflower, quinoa, cucumber, avocado, tahini dressing

### Quinoa with Citrus GF 15

seasonal squash, honey, almonds, curry

### Niçoise Salad GF 28

ventresca tuna, farm eggs, olives, spanish anchovies

### Add Ons

tofu 6 | falafel 6 | chicken 6

head-on shrimp (2) 8 | octopus 10

## The Standards

Mussels a la Plancha GF, sea salt, olive oil 17

Living "Lasagna" (served chilled) V, GF, squash, cashew cheese, nut + veg sausage 19

Grilled Branzino GF, sautéed local green beans, tomato vinaigrette 33

Crispy Chicken Milanese arugula, parmesan, lemon 25

## Entrées

Zucchini Blossom Pasta V, kamut spaghetti, almond pesto, squash 21

Char-Grilled Octopus GF, squid ink hummus, 3 bean salad, pomegranate 27

Florida Grouper peperonata + grilled flatbread 35

Local Grass Fed Rib Eye GF, gravel spice rubbed 28 day aged rib eye, broccolini, roasted cauliflower puree and bottarga 42

Bouillabaisse gulf shrimp, cedar key clams, mussels, calamari, marble potato baguette with saffron aioli 38

Grilled Snapper green cabbage + jicama slaw, local tortillas MP

## Burgers

### Veggie Quinoa Burger V 20

vegan protein patty, pepper jack "cheese", sautéed mushrooms, red onion, whole wheat bun, frites

### Turkey Burger 20

housemade organic turkey burger, bibb lettuce, heirloom tomato, red onion, aioli, frites

### Mini Cheeseburgers 20

three 3oz. burgers, havarti, caramelized onions, brioche buns, frites

### Impossible Burger™ V 20

pepper jack "cheese", heirloom tomato, 1,000 island dressing, sautéed onions, frites

## Sides

### Grilled Corn GF 8

herbed goat cheese butter

### Charred Broccoli GF 8

caper-raisin vinaigrette

### Mixed Lettuces V, GF 8

shoots + flowers

Hand-Cut Tater Tots V, GF 8

Frites V 8



## Rosé

- Bodegas Muga, Rioja, Spain '16 11/45  
Villa Pereire, Côtes de Provence, Fr '16 12/48  
Dom. de l'Île, Porquerolles Island, Côtes de Provence, Fr '15 13/56  
VieVité, Côtes de Provence, Fr '16 14/60  
Whispering Angel, Côtes de Provence, Fr '17 15/65 1.5L 110  
Château La Gordonne, Côtes de Provence, Fr '16 55/ 1.5L 95/ 3L 180  
Miraval, Côtes de Provence, Fr '16 65/ 1.5L 120  
Chateau d'Esclans, Garrus, Côtes de Provence, Fr '15 140  
Château Vannières, Bandol, Fr '16 66  
Domaine Ott, Bandol, Fr '16 95  
Les Dauphins, Côtes Du Rhone, Fr '16 48  
Roca Altxerri Txakoli Rosé, Northern Spain '16 44  
Alto Limay Rosé, Patagonia, Argentina '16 42

## Sparkling + Champagne

- Moët Ice Imperial Served w/ Mint + Lemon 18/120  
Moët Ice Imperial Rosé 120  
Prosecco, La Gioiosa, Italy NV 12/48  
Chandon Brut Rosé, Napa Valley, CA NV 14/56  
Moët & Chandon Brut Imperial, Epernay NV 21/90  
Veuve Clicquot Yellow Label, Reims NV 23/125  
Prosecco, Syltbar, San Simone Friuli, Italy NV 54  
Laurent-Perrier Brut Rosé, Tour-Sur-Marne NV 150  
Dom Perignon, Moët & Chandon, Epernay '09 325

## White

- Albarino, Senda/Verde, Rias Baixas, Spain '15 12/48  
Chardonnay, Iron Horse, Sonoma, Ca '14 14/56  
Chablis, Dom. Charly Nicolle, "Ancestrum", Burgundy, Fr '15 16/62  
Pinot Grigio, Alois Lageder, Riff, Alto Adige, Italy '16 11/44  
Sauvignon Blanc, Long Meadow Ranch, Napa, CA '16 13/52  
Sancerre, Dom. Pierre Martin, Chavignol, Loire, Fr '16 16/65  
Sancerre, Lucien Crochet, "Le Chêne Marchand", Loire, Fr '15 82  
Pouilly-Fume, Regis Minet, Loire, Fr '16 60  
Assyrtiko, Vassaltis, Santorini, Greece '16 58  
Seaside White Blend, Ovum "Big Salt" Willamette Valley, Or '16 44  
Gruner Vetliner, Weingut Stadt, Kremstal, Austria '16 45  
Riesling, Hexamer "Quartzit" Nahe, Germany '15 48  
Verdejo, Bodegas Naia, Rueda, Spain '16 42  
Chenin Blanc, Lieu Dit, Santa Ynez, Ca '16 52  
Chardonnay, Miner, Napa, Ca '15 65  
Chardonnay, Failla, Keefer Ranch, Russian River Valley, Ca '15 80  
Meursault-Blagny, Dom. Cherisey 1er Cru, 'Genelotte'  
Burgundy, Fr '14 130

## Red

- Carbonic Sangiovese, "Love You Bunches" Stolpman Vineyards  
Central Coast, Ca '16 served chilled 15/62  
Malbec, Santa Julia, Mendoza, Argentina '17 12/48  
Red Blend, Subplot 33 by J Bookwalter, Columbia Valley, Wa '16 14/56  
Côtes Du Rhone, Stephane Ogier, "Les Temps est Venu", Rhone, Fr '15 13/50  
Pinot Noir, Planet Oregon, Tony Soter, Willamette Valley, Or '16 15/60  
Bourgogne Rouge, Jean-Marc Pillot, Burgundy, Fr '15 68  
Gevrey-Chambertin, Pierre Gelin "Clos Meixvelle", Burgundy, Fr '14 85  
Pinot Noir, Hanzell "Sebella" Sonoma, Ca '14 94  
Gamay-Noir, Pence PTG, Santa Barbara, Ca '16 62  
Gamay, Jean Foillard, Fleurie, Beaujolais, Fr '13 served chilled 72  
Mencia, Descendietes de Jose Palacios, "Petalos del Bierzo", Spain '15 45  
Tempranillo, Cepa 21 "Hito", Ribera Del Duero, Spain '15 50  
Malbec, Cab. Sauvignon, "Dedicado" Mendoza, AR '13 68  
Cabernet Sauvignon, Textbook, Napa, CA '15 80  
Cabernet Sauvignon, Cakebread, Napa, CA '14 130

## Standard Signature

- Lido Lemonade 14/65  
citrus vodka, fresh lemon, mint, cherry juice  
Green Prophet 14/65  
vodka, green apple, wheatgrass, mint, cold press apple cider vinegar  
Lounging Lotus 14/65  
gin, sake, jasmine syrup, lemon, barspoon of aperol, basil leaf  
Humo Rosado 14/65  
mezcal, local hibiscus roselles, fresh grapefruit, blood orange shrub  
The Botanist 14/65  
gin, elderflower, cucumber, dill  
Inner Glow 14/65  
turmeric infused vodka, honey, lemon, carrot juice, ginger beer  
Green Rickey 14/65  
repo tequila, jalapeño, ancho verde, parsley, celery soda

## Standard Classic

- Elixir Végétal Bloody Mary 14  
vodka, fresh pressed spicy tomato, pickled carrot, radishes  
Island Time Old Fashioned 14  
aged rum, pinch of scotch, coconut sugar, orange bitters  
Downward Dog Paloma 14/65  
tequila, thyme infused dolin blanco, grapefruit soda, sea salt  
Standard Pimms Cup 14/65  
pimms, cucumber, mint, strawberries, ginger ale  
Pura Vida Pina Colada 14/65  
rum, shaken with fresh coconut milk, pineapple  
shaved coconut + angostura bitters

## Frozen

- Frosé 14  
kelvin organic frozen rosé  
Spa Colada 14  
rum, coconut water, pinã, mermaid majik  
add a floater 5

## Low ABV

- Kombrewcha 6  
3.2% abv "original", lemongrass-lime, royal ginger  
Snapdragon Red Sangria 14/65  
red wine, orange curaçao, aranciata  
White Oleander Sangria 14/65  
white wine, cocchi americano, lemongrass-lime kombrewcha  
Pamplemousse Rosé 14/65  
pink grapefruit infused rosé, quinine tonic syrup, seltzer  
La Bicyclette 14/65  
rosé, elderflower, lemon  
Bellini / Mimosa 14  
fresh white peach juice / fresh oj

## Non-Alcoholic

- Limonada De Coco 9  
coconut milk and syrup, lime juice  
Agua Fresca 9  
watermelon, rose syrup, basil, seltzer  
Fresh Thai Coconut 8  
add coconut rum 8 | add aged rum 10

## Juices + Smoothies

- Orange, Grapefruit, Lemonade 8  
P.A.W.M. 12  
pineapple, apple, wheatgrass, mint  
Blossoming Buddha 10  
fuji apple, ginger, lime, thai basil, cilantro, lemongrass  
Flu Fighter 12  
beet, carrot, apple, ginger, lemon, orange, zinc, garlic  
Green 10  
kale, romaine, cucumber, celery, parsley, sea salt  
Ginger Shot 4  
The Standard Smoothie 12  
strawberry, banana, yogurt  
Peanut Butter Protein Smoothie 12  
banana, chocolate, almond milk, whey protein  
Lido Green Coco Smoothie 12  
coconut water, banana, almond milk, kale, spinach, parsley

## Beer

- Standard Bräuhaus Helles Lager 8 or 6 pack/40  
Funky Buddha Floridian Hefeweizen 8  
Founders All Day I.P.A. 8  
Peroni Nastro Azzurro 8  
Pacifico 8  
Estrella Damm 8  
Daura GF 8  
Stella Artois 8  
Stiegl Grapefruit Radler 8