



BRUNCH DEVIL'S ISLE

Signature DISHES



HUEVOS RANCHEROS | 18.50

EGGS, REFRIED BLACK BEAN PASTE, COTIJA CHEESE TOMATO, PEPPERS SALSA, CRISPY CORN TORTILLA, CILANTRO, AVOCADO

BREAKFAST SALAD BOWL | 19.50

WITH QUINOA TABBOULEH SALAD, PECORINO ROMANO CHEESE, KALAMATA OLIVES, TOMATOES, AVOCADO, YOUR CHOICE OF EGGS

WARM KETO BREAKFAST SALAD | 19.90

BROCCOLI, CAULIFLOWER, BACON, ASPARAGUS, KALE, MUSHROOMS, RED ONIONS, PARMESAN CHEESE, KELP NOODLES, TOASTED ALMONDS, SUNDRIED TOMATOES, HOLLANDAISE SAUCE & YOUR CHOICE OF EGGS

MEXICAN ENCHILADAS | 17.90

CORN TORTILLAS STUFFED WITH TOMATO, ONION, BLACK BEANS, PULLED CHICKEN, TOPPED WITH MONTEREY JACK CHEESE, COTIJA CHEESE, JALAPENO, CILANTRO, CHERRY TOMATOES, SOUR CREAM, AVOCADO, TOMATILLO SAUCE OR TOMATO-PEPPERS SAUCE

BREAKFAST BURRITO | 16.90

SCRAMBLED EGGS, BLACK BEANS, CORN, TOMATO, CILANTRO, AVOCADO, RED ONIONS & CHEDDAR CHEESE ROLLED IN A SOFT FLOUR TORTILLA WITH CHIPOTLE MAYO

STEAK & EGGS | 23.00

6OZ. MARINATED ALL NATURAL FLANK STEAK SERVED WITH GARLIC ROASTED POTATOES, EGGS YOUR CHOICE, CHIMICHURRI SAUCE AND VANILLA ROASTED CHERRY TOMATOES

Savory BREAKFAST

THE GREAT BRIT | 26.70

2 EGGS YOUR WAY, CRISPY APPLEWOOD SMOKE BACON, GRILLED SAUSAGE, STEWED TOMATO, SAUTÉED MUSHROOMS, HOMEMADE BAKED BEANS & TOAST

SWEDISH STYLE HOUSE SMOKED SALMON | 19.00

SERVED ON OUR PRETZEL BREAD WITH SOUR CREAM, PICKED RED ONIONS, HONEY, LEMON, DILL, POACHED EGGS

EGGS BENEDICT | 18.20

3 EGGS WITH PROSCIUTTO ON ROSTI POTATO, HOLLANDAISE SAUCE & WATERCRESS

2 EGGS YOUR WAY | 15.70

EITHER HAM, SAUSAGE OR BACON & YOUR CHOICE OF TOAST

Add a Side

BEEF SAUSAGE | 6.70

NATURAL PORK SAUSAGE | 6.70

APPLEWOOD SMOKED BACON | 6.30

2 ORGANIC EGGS YOUR WAY | 5.00



3 Eggs OMELETS

HAM & CHEDDAR | 18.70

HAM, CHEDDAR CHEESE, GRILLED VEGETABLES

GOATS CHEESE & GREENS | 17.60

GOATS CHEESE, GREENS, CARAMELIZED ONIONS

MEXICAN OMELET | 17.60

CORN, BLACK BEANS, CHORIZO, MONTEREY JACK CHEESE, GREEN PEPPERS, TOMATO, CHIPOTLE SALSA

WESTERN OMELET | 18.50

SCALLIONS, BELL PEPPERS, HAM, THYME, MUSHROOMS, SWISS CHEESE

On a BREAD

AVOCADO BAKE | 16.90

ALL NATURAL SMOKED HAM, CRUSHED AVOCADO, MELTED CHEESES ON TOAST

OPEN FACED EGG SALAD SANDWICH | 14.00

EGG SALAD SANDWICH, HOMEMADE MAYONNAISE, DIJON MUSTARD, CELERY, BOILED EGG, CAPERS, FENNEL, FRESH HERBS, GREEN ONIONS

AVOCADO CRUSH | 15.20

CRUSHED AVOCADO ON TOAST TOPPED WITH OLIVE OIL, CHERRY TOMATOES AND SPROUTS

Add: 2 ORGANIC EGGS YOUR WAY +5.00



Choose a bread

GLUTEN FREE FOCACCIA

GLUTEN FREE BREAD

SOUR DOUGH CIABATTA ROLL

CARAWAY RYE

PUMPKIN FOCACCIA

PUMPERNICKEL RYE LOAF

WHITE BREAD

WHOLE WHEAT

MULTI GRAIN

RAISINS BREAD

PRETZEL BREAD

PALEO BREAD +1.20



Sweet BREAKFAST

CLASSIC FRENCH TOAST | 16.00

HOMEMADE RAISIN BREAD MADE IN THE CLASSIC STYLE

BANANA BREAD FRENCH TOAST | 16.00

CARAMELIZED BANANA BREAD SOAKED IN EGG, CREAM & VANILLA

PANCAKES

CLASSIC PANCAKES | 16.00

VEGAN BANANA PANCAKES | 16.50

GLUTEN FREE AND DAIRY FREE, SERVED WITH TOASTED WALNUTS, COCONUT CHIPS, FRESH BERRIES, BANANA SLICES, CANDIED AMARANTH SEEDS, MAPLE SYRUP OR HONEY

Add one topping

CHARRED BANANA AND SOUR CREAM

NUTELLA & STRAWBERRIES

APPLE & CINNAMON

RHUBARB COMPOTE

GUACAMOLE | 6.00

SAUTÉED MUSHROOMS | 5.60

POTATO ROSTI | 5.60

SMALL FRUIT SALAD | 5.60

ORDER OF TOAST WITH BUTTER & JAM | 4.20



Harvest BOWLS



1 Choose a Bowl

CLASSIC HARVEST BOWL | 18.90

KALE, MANGOLD, ARTISANAL ORGANIC GREENS, SPROUTS, BEETS, CARROTS, GREEN ONIONS, FENNEL, NAPA CABBAGE, FLAX SEEDS, NUTS, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, PICKLED BEETS & CARROTS WITH KELP NOODLE BASE, BROCCOLI, BACON & RED CABBAGE

BURRITO BOWL | 19.90

ARTISANAL ORGANIC GREENS, SPROUTS, BLACK BEANS, RAW CACAO, FENNEL, RED ONIONS, GREEN CABBAGE, ROASTED PEPPERS, CILANTRO, MANGO, CORN, GUACAMOLE, YOUR CHOICE OF DRESSING, YOUR CHOICE OF GRAINS

Go keto: REPLACE GRAIN BASE, BLACK BEANS, MANGO & CORN, WITH KELP NOODLE BASE, TOMATOES, JALAPEÑOS & EGG

NOURISH BOWL | 18.90

RED CABBAGE, ARUGULA, KALE, SPINACH, SWISS CHARDS, ROASTED CHERRY TOMATOES, BROCCOLI, PUFFED AMARANTH SEEDS, ROASTED CELERY ROOT, CARROTS, FERMENTED FENNEL, GRILLED ZUCCHINI, ASPARAGUS, SUNFLOWER SEEDS, COCONUT OIL, ROASTED GOLDEN BEETS

Go keto: REPLACE GRAIN BASE & YELLOW BEETS, WITH KELP NOODLE BASE & MIXED MUSHROOMS

2 Choose a Base

MIXED GRAINS, FARRO & QUINOA
BROWN, RED & BLACK RICE
KETO BASE KELP NOODLES **K**

3 Add a Protein

GRILLED FLANK STEAK	10.50
PULLED BEEF	8.40
GRILLED ALL NATURAL CHICKEN BREAST	12.50
PULLED CHICKEN	8.40
PORK BELLY	8.40
CRACKLING PORK	8.40
GRILLED SHRIMP	16.80
GRILLED SPANISH OCTOPUS	12.00
FRESH SCOTTISH SALMON FILET	15.75
SAUTÉED TOFU	5.25
WARM FALAFEL	5.25

4 Choose a Dressing

THAI ALMOND COCONUT CURRY
TAMARIND GINGER
ASIAN VINAIGRETTE
LEMON CASHEW
VEGAN CAESAR
BACON CAESAR
CHIPOTLE BALSAMIC
ZUCCHINI & MUSTARD
BACON FAT AIOLI
KETO HOLLANDAISE SAUCE
ADD MCT OIL +1.60



SANDWICHES

With your choice of one side & bread

BERMUDA FISH SANDWICH | 28.00

LOCAL FISH, CELERY RELISH, AVOCADO, CILANTRO DRESSING, TOMATO & GRILLED SCALLIONS

BLTA SANDWICH | 22.00

APPLEWOOD SMOKED BACON, LETTUCE, SLICED TOMATO & AVOCADO

ROASTED CHICKEN | 22.00

SAUTÉED PANCETTA, KALE & HAVARTI CHEESE

LAVASH WRAP | 18.90

CHICKPEA FALAFEL, CUMIN-CINNAMON YOGHURT, HUMMUS, LETTUCE & TOMATO

GRILLED FLANK STEAK SANDWICH | 23.00

SUNDRIED TOMATOES & GARLIC MAYO, CHIMICHURRI SAUCE, ARUGULA, PARMESAN CHEESE, PICKLES & ROASTED PEPPERS

PORCHETTA SANDWICH | 22.00

PORK SHOULDER WRAPPED IN PORK BELLY SLOW ROASTED FOREVER, CARAMELIZED ONION MUSTARD AIOLI & PROVOLONE CHEESE



Choose a Bread

GLUTEN FREE FOCACCIA
GLUTEN FREE LOAF
SOUR DOUGH CIABATTA ROLL
CARAWAY RYE
PUMPKIN FOCACCIA
PUMPERNICKEL RYE LOAF
PALEO BREAD +1.20

Choose a Side

SMALL KALE CAESAR SALAD
HAND CUT FRIES
BACON TRUFFLE FRIES +2.50
LOCAL SWEET POTATO WEDGES +2.50
BLUE CHEESE FRIES +2.50

SALADS

DEVIL'S ISLE KALE CAESAR | 17.80

CHOPPED KALE, BABY SPINACH, AGED PARMESAN, GARLIC CROUTONS, (DRESSING CONTAINS BACON & ANCHOVIES)

GRILLED SHRIMP | 29.50

ARTISANAL MIXED GREENS, CUCUMBER, CHERRY TOMATOES, SWEET POTATOES, QUINOA, TOASTED CASHEWS, GRILLED PINEAPPLE, AVOCADO, CORN, PLANTAIN CHIPS, TAMARIND VINAIGRETTE

VEGAN CUBAN | 25.20

ORGANIC MIX GREENS, PLANTAIN, SWEET POTATO, CILANTRO, LIMES, JALAPEÑO, AVOCADO, CHOPPED TOMATOES, RED ONIONS, MANGO, GARLIC CROUTONS, CRUSHED PUMPKIN SEEDS, LEMON CASHEW DRESSING

Add a Side

SMALL KALE CAESAR SALAD | 13.35
HAND CUT FRIES | 7.80
BLUE CHEESE FRIES | 7.80
BACON TRUFFLE FRIES | 9.80
LOCAL SWEET POTATO WEDGES | 11.50
BASKET OF HOUSE BAKED ORGANIC BREAD | 7.80
MIXED OLIVES | 7.80

CREPES

Wheat or gluten free, with side salad

SHIITAKE MUSHROOM | 16.80

CARAMELIZED ONIONS, SPINACH & RICOTTA CHEESE

SMOKED SALMON | 19.00

CREAM CHEESE, CAPERS, PICKLED PEPPERS, RED ONIONS & AVOCADO

SMOKED HAM | 16.80

SWISS CHEESE, ROASTED CHERRY TOMATOES, DIJON MUSTARD & BÉCHAMEL SAUCE

From The GRILL

DEVIL'S ISLE 8 OZ. ALL NATURAL BACON BURGER | 26.70

GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, SWISS CHEESE, BACON, CARAMELIZED ONIONS, MUSHROOMS, HOMEMADE KETCHUP, ARUGULA, WHITE TRUFFLE MAYO, YOUR CHOICE OF SIDE

CLASSIC DEVIL'S ISLE 8 OZ. ALL NATURAL BURGER | 23.80

GROUND IN-HOUSE BURGER, HOME BAKED CIABATTA BUN, FONTINA CHEESE, SICILIAN EGGPLANT CHUTNEY, ARUGULA, YOUR CHOICE OF SIDE

ALSO VISIT US

AT VILLAGE PANTRY RESTAURANT
IN FLATTS AND ANY BUZZ
LOCATION ACROSS THE ISLAND



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SYMBOLGY

GF GLUTEN FREE
V VEGETARIAN
DF DAIRY FREE
P PALEO
E EGGS
S SHELLFISH
TN TREE NUT

K KETO

Go keto +1.50

THESE ITEMS TAKE LONGER TO COOK OR PREPARE. THANK YOU FOR YOUR PATIENCE!