

Sunday Brunch

11 A.M. – 3 P.M.

Appetizers

Candied Duck Bacon \$5.5

Buffalo Dip \$8

Wings \$10

Deviled Eggs \$4.5

Mini Cinnamon Rolls: House made, maple glaze, bacon crumbles \$6

Yogurt Parfait: Vanilla yogurt, house made paleo granola, fresh berries, honey \$7

Bagel n Gravlox: Fresh bagel, house cured salmon, cream cheese, red onions, capers \$12

Omelet of the day: Ask server for details \$12

Chorizo Hash: House made chorizo hash, two fried eggs, chili hollandaise drizzle \$11

Chicken & Waffle Benedict: Buttermilk bacon waffle, southern fried chicken tender, poached egg, hollandaise \$13

Scone n Gravy: Ham, Cheddar cheese and green onion scone, duck bacon gravy \$13

Ham Egg Sandwich: Toasted Cuban bread, fried egg, ham, cheese, arugula, Dijon mustard aioli \$10

Breakfast Burrito: Scrambled egg, steak, Pepper Jack, avocado crème fraiche \$12

The Hungry Duck: Two eggs, apple wood bacon, sausage, home fries, toast \$11

French Toast: Ask server for the toast of the day \$11

Pork Belly Slider: Slow roasted pork belly, Asian slaw, roasted garlic sriracha mayo, fried quail egg \$12

American Burger: 8oz house blend of short rib, brisket and chuck, American cheese, lettuce, tomato, onion, Ducky's dressing on a toasted bun \$11 (add fried egg \$1)

The Duck Club: Roasted turkey, ham, duck bacon, lettuce, tomato, mayonnaise \$11

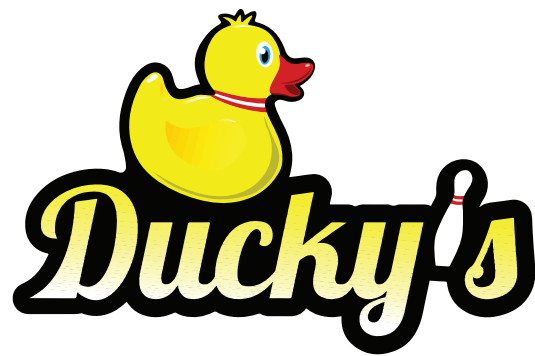
Breakfast Pizza: Duck bacon, sausage, Cheddar cheese, fried egg \$12

California Kale Salad: Kale, cranberries, carrots, Napa cabbage, sun flower seeds, Feta cheese, house dressing, duck bacon \$8.5 Chicken \$4 Steak \$5 Shrimp \$6 Mahi \$6

Warm Brussels Sprouts and Spinach Salad: Fresh spinach, Brussels sprouts, warm poached egg and duck bacon vinaigrette, red onions, white mushrooms \$9

SIDES & BREADS

Duck bacon \$3 / Home fries \$2 / Cheese grits \$3 / Sausage links \$3 / French fries \$3 Pickled vegetables \$3 / Egg whites \$2 / Cuban toast \$1.50 / White toast \$1 / Bagel \$3



Cocktails

Smirnoff Bloody Mary Bar: Single \$6 Double \$8

Man-Mosa: Ketel Orange, Goose Island 312, orange juice \$9

Guavallini: Prosecco sparkling wine, guava nectar \$8

Michelada: Tomato juice, Corona Light, lime, worcestershire, soy sauce, Tabasco \$9

Rehab: Coconut water, Bacardi, pineapple juice, lime \$8

Mimosa: Champagne, orange juice \$5 Chandon \$8

Hours of Operation

Sunday - Wednesday 11am - 2 am
Thursday - Saturday 11am - 3 am

Private Parties and Catering

Contact Lorenzo Cordoves
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