

Good Intentions

BRUNCH MENU

STARTERS

WHIPPED RICOTTA^{#*} 18

Lemon whip, pistachio pesto, Szechuan chile agave, sourdough crostini

CRAB FRIES 15

Shredded hearts of palm and jackfruit, Old Bay, garlic butter, parsley, shredded parmesan, kewpie aioli (gf)

TEMPEH OR TOFU FRIES 14

With celery and carrots, choice of tossed Buffalo, Carolina BBQ or Thai chili[^], optional choice of side ranch or blue cheese (gf)

SOUTHERN SRIRACHA CRAB CAKES[^] 15

Jackfruit and hearts of palm crab cakes, sriracha pimento cheese, Thai chili glaze, Fresno peppers, bacon, scallion, sesame

SMOKED FISH DIP⁺ 16

Smoked tofu, chickpea, carrots, celery, pickled veg, Crystal hot sauce, crackers, lemon

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Lemonade, Root Beer 4

Liquid Death

+Still 4

+Grim Leafer (iced tea) 7

+Dead Billionaire (arnold palmer) 7

Saratoga Sparkling Water 24oz 8

St. Pete Ferments Kombucha 8

Jarritos grapefruit soda 4

ESPRESSO BAR

Espresso 4

Americano, hot/iced 5

Latte, hot/iced 6

+opt: simple, vanilla or caramel

Cappuccino 6

Mocha, hot/iced 6

Look Alive nitro cold brew 6

COCKTAILS

MIMOSA BAR 29

36oz prosecco, choice of two juices: orange, cranberry, grapefruit or pineapple

HAIL MARY 10

Tito's, Zing Zang, fried pickle, pickled veg, celery salt rim

+\$1 add a High Life pony

THUNDERBIRD 13

Santa Teresa rum, Faccia Brutto, Look Alive nitro cold brew, Averna, cold foam

VENETIAN SPRITZ 11

Select Apertivo, prosecco, club soda, olive

SATURN 14

Ford's Dry Gin, lemon, falernum, passion fruit, orgeat

AFTERNOON DELIGHT 12

Afternoon espresso, oat milk, Natterjack Irish whiskey, choice of vanilla, caramel or mocha

MIND READER* 10

St. Pete Ferments kombucha, lemon, hibiscus
+4 add vodka

FRANKIE GOES TO DOLLYWOOD* 11

Pineapple, orgeat, Monin blue curaçao, lime, club soda

+3 add rum

MIKEY SPRITZ* 11

Dho's Bittersweet apertif, Giffard apertivo syrup, club soda

DAMN, BABY 5

Miller or Tecate + shot of whiskey or tequila

*denotes non-alcoholic drink

Add almond milk Baileys to your coffee!



BRUNCH

STUFFED FRENCH TOAST 19

Seasonal house-made babka, seasonal filling and toppings, maple syrup, choice of side -ask your server or bartender for details

SHAKSHUKA* 17

Harissa tomato sauce, onion, bell pepper, torched ricotta, kalamata olives, feta, cilantro, mint, sourdough
+\$2 add avocado

LOCO MOCO 18

Crispy rice, Beyond burger patty, soft scrambled JustEgg and tofu, sweet & sour mushroom gravy, crispy fried onion, scallion (gf)

AVOCADO TOAST^* 16

Gulf Coast sourdough, ricotta spread, avocado, chili onion crunch, matchstick radish, microgreens, Maldon salt
+\$2 add JustEgg tofu scramble

RICOTTA TOAST* 16

Gulf Coast sourdough, sweet whipped ricotta, blueberry compote, lemon zest, mint, agave

DENVER OMELET* 18

JustEgg, diced onion, bell pepper, lardons, cheddar - choice of side

CAPRESE OMELET 18

JustEgg, marinated cherry tomatoes, basil, parmesan mozzarella, balsamic glaze (gf)
- choice of side

SLAM GRAND 18

Three silver dollar pancakes, maple syrup, scrambled JustEgg and tofu, breakfast potatoes - choice of bacon or sausage

LUNCH TARPON GREEK SALAD* 12

Tossed and dressed romaine, feta, red pepper, red onion, purple potato salad, roasted and pickled beets, heirloom tomatoes, kalamata olives, fried halloumi

GOOD MORNING BURGER 19

Smashed Beyond burger, provolone, JustEgg patty, maple aioli, bacon, griddled brioche bun
- choice of side
+\$2 add avocado

SMOTHERED BREAKFAST BURRITO* 17

Soyrizo, potatoes, scrambled JustEgg and tofu, guacamole, pico de gallo, smothered in queso and ranchero, cilantro and onion

BREAKFAST SKILLET** 17

JustEgg scramble, soyrizo, potatoes, bell pepper, onion, cheddar, pico de gallo, guacamole, choice of toast or tortillas

GOODIES BREAKFAST SAMMY# 16

Focaccia, JustEgg and tofu scramble, provolone, bacon, caramelized onion, arugula, pistachio pesto - choice of side
+\$2 add avocado

SIDES

Breakfast potatoes (gf) 5 Seasoned fries (gf) 5
Sweet potato fries 6 Sausage (gf) 4 Bacon 3
Cheesy grits (gf) 5 Toast and jam 4
Solo pancake 3 Short stack 9

(gf) gluten friendly ~ *gf option available
+gf upcharge available
#contains nuts ~ ^contains sesame

There will be a 20% autogratiuity added to parties of 6 or more

@GOODINTENTIONS_FL

Good Intentions pays employees a livable wage; in order to do that without elevated menu prices, we've added a 3.5% kitchen appreciation fee and 100% of that fee is divided up among kitchen staff to help bridge the pay gap between front and back of house. We also charge a 2.20% fee for all take out orders to cover the cost of eco-friendly take out containers. Thank you for understanding and supporting livable wages for our staff.