



WEEKEND BRUNCH

WE ARE A MICROWAVE-FREE KITCHEN. WE PRIDE OURSELVES IN MAKING THE MAJORITY OF OUR ITEMS IN-HOUSE. OUR MENU IS PROUDLY CURATED BY **EXECUTIVE CHEF, SERGIO VELAZQUEZ.**

HOURS

SUNDAY - THURSDAY 11AM - 10PM
FRIDAY - SATURDAY 11AM - 11PM

LUNCH
MONDAY - FRIDAY 11AM - 4PM

DINNER
MONDAY - SUNDAY 4PM - 10PM

WEEKEND BRUNCH
SATURDAY & SUNDAY 11AM - 4PM

SHARING IS CARING



16 | BACON WRAPPED DATES GF

bleu cheese, maple glaze

18 | WINGS YOUR WAY GF

baked with grilled onions, fried or grilled mild/medium/hot/bbq - bleu cheese/ranch

17 | SPINACH & ARTICHOKE DIP VT GF

roasted artichokes, creamy spinach, mozzarella and cream cheese, served with house-made blue corn tortilla chips [+5 CRAB MEAT]

29 | LOLLIPOP, LOLLIPOP, OH LAMB LOLLIPOP GF

marinated and grilled to perfection, served with house-made spicy tzatziki

18 | ZERO'S FRESH LOCAL FISH DIP GF

locally caught and processed, served with celery, carrots and house-made blue tortilla chips

18 | ½ DOZEN RAW OYSTERS

GREENERY



+7 CHICKEN +10 SHRIMP +12 STEAK
+8 PROSCIUTTO +12 SALMON

15 | CHARRED CAESAR SALAD VT GF

charred romaine stalks, bacon, shaved parmesan, crostini, caesar dressing

18 | BURRATA SALAD VT GF

berries, truffle honey, balsamic, arugula, crostini

17 | HARVEST SALAD VT GF

mixed greens, candied pecans, strawberries, red onions, bleu cheese crumbles, balsamic dressing

20 | GOAT CHEESE SALAD VT

arugula, craisins, almond slices, goat cheese croquettes, radishes, guava vinaigrette

HANDHELDS



INCLUDES SEASONED FRIES

+1 SWEET POTATO WAFFLE FRIES

+4 TRUFFLE FRIES

20 | THE LAUDY BREAKFAST BURGER GF VT

[SUB VEGGIE OR TURKEY]

egg your way, angus prime beef, american cheese, lettuce, tomato, red onion, brioche bun [+2 BACON]

18 | BUFFALO CHICKEN WRAP

crispy chicken, spring mix, bacon, ranch dressing, bleu cheese crumbles, and mozzarella wrapped in a flour tortilla

18 | THE SUNSHINE WRAP VT

egg whites, arugula, tomato, grilled onions, avocado, flour wrap

18 | CHORIZO BBQ PULLED PORK SLIDERS

pulled pork, potato sticks, mozzarella, grilled onions, guava bbq sauce, hawaiian rolls

16 | EGG SANDWICH VT

two eggs your way, american cheese, bacon, brioche bun

16 | CAPRESE SANDWICH VT

mozzarella, tomato, greens, basil, truffle balsamic glaze, french baguette [+7 CHICKEN | +8 PROSCIUTTO]

15 | BREAKFAST TACO TRIO GF

scrambled eggs, green onions, bacon, tomato, arugula, cotija

17 | HANGOVER HELPER WRAP

scrambled eggs, bacon, chorizo, sausage, cheese, seasoned fries

18 | FAT VILLAGE CHICKEN SANDWICH

blackened chicken, bacon, lettuce, tomato, onion, brioche bun [+1 CHEESE]

THE MAIN EVENT



17 | BREAKFAST BOWL GF VT

chorizo, potatoes, onions, peppers, egg your way, avocado, cotija cheese

18 | BUILD YOUR OWN TRUFFLE MAC VT

truffle oil and a gooey six cheese blend
[+4 BACON | +7 CHICKEN | +8 PROSCIUTTO
+10 SHRIMP | +15 LOBSTER]

18 | HASH & EGGS [no substitutions]

homemade corned beef, onion, green peppers, potatoes, two eggs your way

28 | STEAK & EGGS

12oz grilled strip steak, two eggs your way, home fries

18 | EGGS BENEDICT* VT

two poached eggs, canadian bacon, english muffin, hollandaise, home fries
[+8 SMOKED SALMON | +2 TOMATO]

18 | AVOCADO TOAST* VT V

avocado spread, arugula, tomatoes, poached egg, whole grain toast, home fries [+8 SMOKED SALMON]

19 | SHRIMP & GRITS

black tiger shrimp, creamy grits

16 | BISCUITS & GRAVY

house-made sausage gravy, buttermilk biscuits, egg your way, home fries

5 | HOME FRIES

5 | BACON

3 | WHOLE GRAIN TOAST

3 | EGG

5 | PORK SAUSAGE PATTY

5 | TURKEY SAUSAGE LINKS

3 | ENGLISH MUFFIN

8 | SEASONAL FRUIT

OMELETTES



INCLUDES HOME FRIES

+2 EGG WHITES

15 | ITALIAN VT GF

basil, tomato, mozzarella

18 | MEAT LOVERS GF

bacon, sausage, italian herb ground beef

16 | VEGGIE VT GF

onion, bell pepper, tomato, broccoli

ON THE SWEET SIDE



17 | STUFFED FRENCH TOAST VT

sweet cream cheese, fresh strawberries, cinnamon

12 | DOUBLE STACKED PANCAKES VT

[+2 CHOCOLATE CHIPS | BLUEBERRY
BANANA PECAN]

8 | CINNAMON STICKS (4) VT

coated in cinnamon sugar

ACCOMPANIMENTS

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES/AVERSIONS PRIOR TO ORDERING. RED CIRCLE = CAN BE MODIFIED TO THE SPECIFIED ALLERGY/AVERSION.

20% Gratuity will be added to parties of 6 or more and for any tabs left open. 3% credit card processing fee added to all tabs paid via credit cards. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION - THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code Provided by the Florida Department of Business and Professional Regulation Division of Hotels and Restaurants www.MyFloridaLicense.com/DBPR/hotels-restaurants/

White & Rosé

GABBIANO PINOT GRIGIO ITALY	10	34
SANTA MARGHERITA PINOT GRIGIO ITALY	16	58
HESS CHARDONNAY CALI	10	34
SONOMA CUTRER CHARDONNAY CALI	13	48
WHITEHAVEN SAUV BLANC NEW ZEALAND	13	48
BEZEL SAUV BLANC CALI CAKEBREAD	15	54
TERRAS GUADAS ALBARIÑO SPAIN	13	48
DECOY ROSÉ CALI	11	38
WHISPERING ANGEL ROSÉ FRANCE	16	58

Red Wine

HAHN PINOT NOIR CALI	10	34
LA CREMA PINOT NOIR MONTEREY	17	62
FRANCISCAN CAB SAUV CALI	10	34
DECOY CAB SAUV CALI	16	58
BONANZA CAB SAUV CALI	16	58
BANFI CLASSICO CHIANTI ITALY	12	40
CAYMUS WALKING FOOL RED BLEND CALI	17	62
TAPESTRY RED BLEND CALI	13	48
DUCKHORN MERLOT CALI	-	80
ACHAVAL FERRER MALBEC ARGENTINA	12	40
SELLA SUPER TUSCAN ITALY	12	40
STAGS' LEAP PETITE SIRAH CALI	-	85

Bubbles

LAMARCA PROSECCO ITALY	12	45
CHANDON SPARKLING WINE CALI	13	52
MOET CHANDON CHAMPAGNE FRANCE	24	100

Libations



FRESH
HOUSE-PRESSED
JUICES & SYRUPS

*ON HAPPY HOUR / **M** MOCKTAIL OPTION | 8

15 | *LAS OLAS MULE **M**

new amsterdam vodka, muddled blackberries, orgeat syrup, fresh lemon juice, ginger beer

16 | SMOKEY STRANAHAN

bulleit bourbon, angostura and orange bitters, house-made simple, torched orange, filthy cherry, large rock

15 | *THE JUNGLE QUEEN

rumhaven coconut water, aperol, pineapple juice, fresh lime juice, house-made simple

16 | FAT VILLAGE REFRESHER **M**

tito's vodka, fresh pressed watermelon juice, lemon juice, house-made mint lemongrass syrup

15 | *VICTORIA PARK **M**

aupale vodka, peach schnapps, fresh lemon juice, house-made simple, topped with sparkling grapefruit soda

16 | *HEAT WAVE **M**

corazon tequila, fresh pressed cucumber juice, muddled jalapeños, fresh lime juice, house-made simple, pineapple juice, tajin half rim

16 | *HIDDEN GEM

milagro silver tequila, **M** house-made hibiscus serrano syrup, fresh lime juice, passionfruit puree, rosewater spritz, tajin half rim
{award winner at Margarita Festival 2025 }

16 | PICK ME UP ESPRESSO MARTINI

stoli vanilla vodka, kahlua, shot of espresso
[ADD BAILEYS]

16 | FEELIN' FANCY MARTINI

fords gin, st. germain, pressed cucumber juice, fresh basil, house-made sour

16 | FRISKY WHISKEY MARTINI

jack daniels whiskey, amaretto, fresh lemon juice, house-made simple, egg white

18 | THE SISTRUNK

fort mose bourbon, mr. black coffee liqueur, cinnamon syrup, orange bitters, large rock

18 | THE AIA OLD FASHIONED

balcones blue corn whisky, simple syrup, orange bitters, large rock

Beer & Canned Cocktails



*ON HAPPY HOUR / **L** LOCALLY BREWED

DRAFTS

8 | ELYSIAN SPACEDUST IPA

7 | *STELLA LAGER

7 | *YUENGLING LAGER

6 | *MILLER LITE PILSNER

GULFSTREAM **L**

7 | *GRAPHIC HYBRID IPA

7 | *TRANSPLANT PILSNER

TARPON RIVER **L**

9 | HONEY LOVE [9.5% SNIFTER]

BOTTLES

6 | *MICHELOB ULTRA LAGER

7 | *MODELO PILSNER-LAGER

7 | *BLUE MOON BELGIAN WHITE

7 | *HEINEKEN LAGER

7 | *CORONA LAGER

7 | *CORONA LIGHT LAGER

7 | *KONA BIG WAVE GOLDEN ALE

6 | *N/A STELLA LAGER

7 | *ANGRY ORCHARD CIDER

CANS

7 | *GUINNESS DRAUGHT

GULFSTREAM **L**

8 | HOLD MY BEER LIGHT LAGER

TARPON RIVER **L**

7 | GOOD AS GOLD GOLDEN ALE

FUNKY BUDDHA **L**

7 | *FLORIDIAN HEFEWEIZEN

CIGAR CITY - TAMPA **L**

8 | JAI ALAI IPA

WYNWOOD - MIAMI **L**

8 | LA RUBIA BLONDE ALE

CANNED COCKTAILS

8 | *HIGH NOON [VODKA]

GRAPEFRUIT | PINEAPPLE | WATERMELON

8 | *SURFSIDE [VODKA]

GREEN TEA | PEACH TEA
ICED TEA & LEMONADE | STRAWBERRY
LEMONADE

8 | *LONG DRINK [GIN]

TRADITIONAL CITRUS

Refreshments

3.50 [FREE REFILLS]

COKE

DIET COKE

COKE ZERO

ICED TEA

GINGERALE

SPRITE

CLUB SODA

COFFEE

5 | FRESH LEMONADE

[+1 STRAWBERRY]

5 | ARNOLD PALMER

STILL & SPARKLING WATER

5 | SMALL BOTTLE

10 | LARGE BOTTLE

THE LAUDY VIBE: OUR PROMISE

Local family owned, Laudy Bar Craft Kitchen is an urban village playground born from the heart of Fort Lauderdale's F.A.T. Village [Food. Art. Technology.] "Laudy" celebrates our city with praise and pride, and our greatest wish is to make you feel right at home. We deliver an unforgettable "Laudy Vibe" guest experience through fresh craft food and cocktails, ensuring a welcoming space for all. We are proud to support our community by showcasing local artists and musicians. We are Laudy!