



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 [AKA MAD CHEF 954].



SCAN ME FOR
SPECIALS & UPDATES

HOURS

SUNDAY - THURSDAY	11AM - 10PM	LUNCH MONDAY - FRIDAY	11AM - 4PM
FRIDAY - SATURDAY	11AM - 11PM	DINNER MONDAY - SUNDAY	4PM - 10PM
		HAPPY HOUR	
MONDAY - SUNDAY	4PM - 7PM	WEEKEND BRUNCH	SATURDAY & SUNDAY

SHARING IS CARING



16 | BACON WRAPPED DATES GF
stuffed with bleu cheese, maple glaze

18 | WINGS YOUR WAY GF
baked, fried or grilled, mild/medium/hot/bbq, bleu cheese or ranch [+1 add grilled onions]

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]

30 | LAMB LOLLIPOPS GF
marinated and grilled to perfection, served with house-made spicy tzatziki

18 | ROASTED BONE MARROW GF
herbs, truffle oil, crostini [+ \$10 LUGE SHOT]

15 | BRUSCHETTA VT
parmesan, balsamic glaze drizzle, crostini

17 | ALL ABOUT THE MEATBALLS
all beef meatballs made in-house, marinara, ricotta cheese, mozzarella cheese, crostini [+ \$6 SPAGHETTI]

16 | SWEET CHILLI BRUSSELS
flash fried brussel sprouts, sweet chili sauce, bacon, sriracha aioli

GREENERY



+4 CHICKEN +10 SHRIMP +12 STEAK
+7 PROSCIUTTO +12 SALMON +12 TUNA

15 | CHARRED CAESAR SALAD VT GF
charred romaine stalks, bacon, shaved parmesan, crostini, caesar dressing

20 | 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

17 | GREEK SALAD GF VT
tomatoes, cucumber, red onion, feta, pepperoncini, green pepper, kalamata olives [+2 ADD LETTUCE]

21 | 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

17 | REUBEN SANDWICH

grilled corned beef, swiss cheese, sauerkraut, grilled rye bread, thousand island dressing, whole grain mustard

16 | GRILLED CHEESE

three-cheese mix [AMERICAN, CHEDDAR, MOZZARELLA], garlic challah bread

16 | EGG SANDWICH VT

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

18 | CHICKEN CAESAR WRAP

grilled chicken, bacon, caesar salad, wrapped in flour tortilla

18 | CAPRESE SANDWICH VT

mozzarella, tomato, greens, basil, truffle balsamic glaze, french baguette [+4 CHICKEN | +8 PROSCIUTTO]

18 | CHORIZO BBQ PULLED PORK SLIDERS

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

15 | BREAKFAST TACO TRIO GF

scrambled eggs, green onions, bacon, tomato, arugula, cotija cheese, corn tortillas

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, two eggs your way, avocado, cotija cheese

18 | BUILD YOUR OWN TRUFFLE MAC VT
truffle oil and a gooey six cheese blend
[+4 BACON | +4 CHICKEN | +8 PROSCIUTTO | +10 SHRIMP | +12 SALMON]

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, two eggs your way, home fries

LAUDY BY THE SEA

18 | ½ DOZEN RAW OYSTERS
[+ \$2 OYSTER SHOOTER | pick your liquor]

19 | AHI TUNA WONTONS

yellowfin tuna, avocado, sesame seeds, cucumber, seaweed salad, atop a crispy wonton

20 | BANG BANG SHRIMP

panko crusted shrimp tossed in bang bang sauce, chipotle slaw, bleu cheese, sriracha drizzle

22 | MUSSELS LAUDY STYLE

spicy fra di volo marinara sauce OR tuscan white wine sauce, grated cheese, crostini

24 | CHARRED OCTOPUS

charred octopus, crispy potatoes, cilantro aioli, arugula

20 | ZERO'S FRESH LOCAL FISH DIP GF

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

OMELETTES



INCLUDES HOME FRIES
+2 EGG WHITES

15 | ITALIAN GF VT
basil, tomato, mozzarella

18 | MEAT LOVERS GF
bacon, sausage, italian herb ground beef

16 | VEGGIE VT GF
onion, bell pepper, tomato, broccoli

14 | BUILD YOUR OWN

egg omelette and home fries, + \$1 each additional add on: cheese, avocado, bell pepper, onion, spinach, steak, bacon, chorizo, beef, tomato, basil, broccoli

LOX FEATURES



18 | LOX AND EGGS

scrambled eggs with grilled onion, smoked salmon

21 | LOX OF LAUDY

smoked salmon, lettuce, tomato, red onion, cucumber, capers, plain bagel, cream cheese



ON THE SWEET SIDE

17 | STUFFED FRENCH TOAST VT

sweet cream cheese, fresh strawberries, cinnamon

12 | DOUBLE STACKED PANCAKES VT
[+2 CHOCOLATE CHIPS | BLUEBERRY | PECAN]

8 | CINNAMON STICKS (4) VT

coated in cinnamon sugar

ACCOMPANIMENTS

5 | HOME FRIES | **5 | WHOLE GRAIN TOAST**

3 | ENGLISH MUFFIN | **4 | BISCUIT** | **3 | BAGEL**

5 | BACON | **5 | PORK SAUSAGE PATTY**

5 | TURKEY SAUSAGE LINKS

3 | EGG | **7 | AVOCADO** | **8 | SEASONAL FRUIT**

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 I ITALY

SANTA MARGHERITA PINOT GRIGIO I ITALY

M HESS CHARDONNAY I CALI

SONOMA CUTRER CHARDONNAY I CALI

WHITEHAVEN SAUV BLANC I NEW ZEALAND

BEZEL SAUV BLANC I CALI CAKEBREAD

TERRAS GUADAS ALBARIÑO I SPAIN

DECOY ROSÉ I CALI

WHISPERING ANGEL ROSÉ I FRANCE

Red Wine

HAHN PINOT NOIR I CALI

LA CREMA PINOT NOIR I MONTEREY

FRANCISCAN CAB SAUV I CALI

DECOY CAB SAUV I CALI

BONANZA CAB SAUV I CALI

BANFI CLASSICO CHIANTI I ITALY

CAYMUS WALKING FOOL RED BLEND I CALI

TAPESTRY RED BLEND I CALI

DUCKHORN MERLOT I CALI

ACHAVAL FERRER MALBEC I ARGENTINA

SELLA SUPER TUSCAN I ITALY

STAGS' LEAP PETITE SIRAH I CALI

Bubbles

LAMARCA PROSECCO I ITALY

CHANDON SPARKLING WINE I CALI

MOET CHANDON CHAMPAGNE I FRANCE



10

34



10

34



12

45



13

52



24

100

Libations

*ON HAPPY HOUR | MOCKTAIL I 8 M | RITUAL ZERO PROOF SPIRITS I 10 R



FRESH
HOUSE-PRESSED
JUICES & SYRUPS

15 | *LAS OLAS MULE M

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

16 | SMOKEY STRANAHAN R

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

15 | *THE JUNGLE QUEEN R

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

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

16 | *HEAT WAVE M R

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

16 | *HIDDEN GEM M R

milagro silver tequila, 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 R

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

16 | FRISKY WHISKEY MARTINI R

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

18 | THE SISTRUNK R

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

18 | THE A1A OLD FASHIONED R

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

Beer & Canned Cocktails

*ON HAPPY HOUR / L LOCALLY BREWED



DRAFFTS

8 | ELYSIAN SPACEDUST IPA

7 | *STELLA LAGER

7 | *YUENGLING LAGER

6 | *MILLER LITE PILSNER

GULFSTREAM L

7 | *GRAPHIC HYBRID IPA

7 | *HOLD MY BEER LAGER

TARPON RIVER L

9 | HONEY LOVE [9.5% SNIFTER]

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!