



SHARINGS AND PAIRINGS

Bavarian Pretzel \$14

Beer cheese sauce

Cheese Board \$20

Artisan cheeses, onion jam, fruit, marmalade, nuts and crackers

Charcuterie Board \$32

Seasonal curated meats with our famous cheese board

Smoked Salmon Dip \$18

Cream cheese spread with dill, lemon, and garlic served with crackers

Mussels \$22

White wine reduction with garlic, sun dried tomatoes, leeks, and toasted baguette

OG Flatbread \$18

Chicken, tomato, onion jam, parmesan cream, mozzarella, balsamic

Pesto Manifesto Flatbread \$18

Chicken, pesto, parmesan, mozzarella

Formosa Flatbread \$19

Prosciutto, blueberries, brie, parmesan, arugula, balsamic

Blackened Shrimp Flatbread \$19

Parmesan cream, peppers, onions, mozzarella

FORMOSA FAVORITES

Farmhouse Caesar \$16

Bacon, parmesan, tomato, croutons

Add grilled chicken +6, shrimp +8

Cobb Salad \$16

Bacon, egg, cucumber, tomato, goat cheese

Add grilled chicken +6, shrimp +8

Watermelon Burrata Salad \$17

Arugula, candied walnuts, and marsala glaze

Formosa Burger \$20

Lettuce, tomato, onion jam, and sautéed mushrooms on a Hawaiian bun with chips

Add cheese +1, fried egg +2

Chicken Caprese Sandwich \$19

Mozzarella, tomato, spinach, pesto, balsamic and chips

Coconut Lime Salmon \$26

Tomato, garlic, onion, with coconut lime sauce over potatoes

BRUNCH ALL DAY

Breakfast Flatbread \$18

Sausage gravy, egg, bacon, cheddar, scallions

Steak 'N Eggs \$36

10 Oz. NY Strip topped with chimichurri sauce, eggs your way, potatoes o'brien, asparagus

Eggs Benny Florentine \$19

Bacon, spinach, and hollandaise on ciabatta with potatoes o'brien and asparagus

Make it a Smoked Salmon Benny for +8

Philly Cheesesteak Omelette \$21

Shaved ribeye, mozzarella, peppers, onions, mushrooms, potatoes o'brien and asparagus

Sunshine Omelette \$22

Shrimp, onions, peppers, parmesan, potatoes o'brien and asparagus

Garden Omelette \$19

Tomatoes, spinach, onions, mushrooms, goat cheese, potatoes o'brien and asparagus

Chicken 'N Croffle \$22

Fried chicken and our signature croissant-waffles, topped with honey pecan butter... ask for spicy honey!

Shrimp 'N Grits \$24

Gouda cheese grits with creole sauce and scallions

Chicken, Biscuits, and Gravy \$22

With eggs your way

SWEET ENCORES

Seasonal Cheesecake \$10

Ask about our current selection

Limoncello Cake \$10

Limoncello liquer soaked sponge cake with chantilly mousse

JUST FOR KIDS

Croffle \$9

Croissant waffle with whipped cream

Chicken Strips \$9

Chips and ranch dressing





POUR DECISIONS

SHIMMERING SPLASH MIMOSAS \$14

Raspberry – Mango
Passionfruit – White Peach

STARDUST CRAFTED SELTZERS \$15

Raspberry – Mango
Passionfruit – White Peach

NON-ALCOHOLIC SPECIALTIES

Very Berry Peachy \$9

Raspberry puree, white peach puree, Starry soda

Pina Faux-Lada \$9

Pineapple juice and coconut puree

Paradise Tea \$9

Arnold Palmer lemonade-iced tea and passionfruit puree

Zero-Zero Le Naturel \$10 gl – \$25 btl

Organic wines with no added sulfites or commercial yeasts

Wolffer Spring in a Bottle \$12 gl

Wolffer Estate White or Rosé

FORMOSA MIMOSAS \$10

Sparkling wine with your choice of juice

Orange – Cranberry

Pineapple – Grapefruit

HOUSE WINES \$12

Pinot Grigio – Chardonnay
Pinot Noir – Cabernet
Sangria

BREWS AND BUBBLES

Sparkling Brut \$10 gl – \$29 btl
Prosecco \$14 gl – \$42 btl

Craft Draft Pints \$6

Scan for seasonal selection



FORMOSA SOCIAL DAYS

Tuesday, Wednesday, Thursday

Half Priced Wines

(Excludes bottle purchase)

Tuesday – Friday

Bottomless Mimosas

\$29 per Person

(2 Hour Max. Enjoy responsibly)