

## SAVORY BRUNCH

### "SHAKSHUKA" RANCHERO

2 poached eggs, salsa roja, queso cotija, crema, charred avocado\* (gf, v) - 30

### SMASHED AVOCADO TOAST

baby arugula, radish, cherry tomato pickled red onion, sweetdrop pepper PQB 1979 multigrain bread (vg) - 25  
add two cage-free eggs\* +10  
add smoked salmon\* +8

### EGG WHITE FRITTATA

sun-dried cherry tomato bell pepper, mozzarella baby arugula choice of toast (v) - 29  
add half avocado +6

### BUTTER-POACHED

### RED CRAB OMLETTE

creme fraiche, avocado fines herbes\* - 36

## STARTERS

### RIPE BERRY BOWL

small - 15 | large - 25

### GREEN CHICKPEA HUMMUS

crudités, crispy favas toasted naan (v) - 21

### JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce, caper aioli  
grilled lemon\* - 35

## SALADS

### HEIRLOOM BEETS & BURRATA

honeycrisp, candied hazelnuts arugula (v)(gf) - 25

### THE ADORN CAESAR SALAD

baby gem, endive 24-month aged parmesan garlic crumble - 23  
add anchovy\* +8

### ADDITIONS

6 oz. seared chicken breast\* +16  
5 oz. ora king salmon\* +22  
three jumbo shrimp\* +24  
crispy tofu +12

## SMOOTHIES & JUICES

### MANGO-GINGER MADNESS

mango, ginger, orange juice agave - 16

### STRAWBERRY FIELDS

strawberry, banana greek yogurt - 16  
add whey protein +4

### FRESH-PRESSED JUICE

orange, grapefruit, carrot 14

### ORGANIC POWER GREEN JUICE

kale, romaine, celery, parsley orange, lemon, ginger 16

### MICK KLUG FARM

### BERRY-BASIL SMASH

mixed berries, basil, coconut water

## SWEET BRUNCH

### BANANA FRENCH TOAST

dulce de leche, toasted coconut, vanilla bean whipped cream pure maple syrup (v) - 27

### COCONUT & CHIA PUDDING

pineapple, toasted coconut freeze-dried raspberry (vg)(gf) - 19

### CINNAMON SKILLET

caramel, citrus cream cheese - 25

## HANDHELDS

served with fries  
sweet potato waffle fries salad, chips, or truffle fries +5  
add bacon +6  
add avocado +5

### GRILLED CHICKEN SANDWICH

chicken thigh, tapenade aioli roasted pepper arugula, provolone asiago ciabatta - 28

### ADORN BRUNCH BURGER

crispy hash brown, giardiniera aioli coopers american sunny side egg\* - 29  
add half avocado +6  
add bacon +6

## COCKTAILS

### ADORN BLOODY MARY

ketel one, bloody mary mix, secret sauce, traditional garnish lil buddy sidecar - 20

### BETTER THAN A BELLINI

prosecco doc, creme de peche demerara sugar cube - 20

### RATATOUILLE MARGARITA

volcan blanco tomato & yellow bell pepper cordial habanero tincture - 24

### ESPRESSO MARTINI

ketel one, mr. black, cold brew - 22

## COFFEE

DRIP COFFEE | ESPRESSO 8  
CAPPUCCINO | LATTE 10  
COLD BREW | 11  
PISTACHIO LATTE | 12  
ROSE VANILLA LATTE | 12  
TURMERIC & GINGER LATTE | 12  
LAVENDER VANILLA  
MATCHA LATTE | 14  
CHAI LATTE | 11  
add espresso 3  
Non-Dairy Milk Options: Almond, Coconut, Oat & Soy

## LOOSE-LEAF TEA

BY RARE TEA CELLAR  
12 PER POT

Balance by Four Seasons 

Nutritious, balanced, and inspired - this symbol highlights flavorful options designed to suit a variety of dietary and lifestyle preferences.

(v) vegetarian (vg) vegan (gf) gluten free  
We proudly feature local and sustainable farmers, bakers, and artisans:  
Mick Klug Farms, Publican Quality Bread, Chef Martin Old World Butcher Shop  
All our fish are locally sourced and sustainable; all our eggs are cage-free; all our coffee and tea are eco-sustainable.  
\*Consumer Advisory: Consuming raw or undercooked meat, poultry, egg, or seafood may increase the risk of illness.  
Parties of 6 or more are subject to a 20% service charge.