

American Adorn Classics

C O F F E E

DRIP COFFEE ESPRESSO	8
CAPPUCCINO LATTE	10
COLD BREW	11
VANILLA CREAM COLD BREW	12
PISTACHIO LATTE.....	12
COCONUT LAVENDER LATTE	12
CHAI LATTE	11
MANGO MATCHA LATTE.....	14

Add espresso / 4
Nondairy milk options almond | coconut | oat | soy

SMOOTHIES

STRAWBERRY FIELDS	18
strawberry, banana, Greek yogurt (VEG) (GF)	
Add whey protein 4	
MANGO-GINGER MADNESS	18
mango, ginger, orange juice, agave (GF) (LF) (VEG)	

JUICES MICK KLUG FARMS

♥ BERRY-BASIL SMASH	18
mixed berries, basil, coconut water	
♥ ORGANIC POWER GREEN JUICE	18
kale, romaine, celery, parsley, orange, lemon, ginger	
♥ FRESH-PRESSED JUICE.....	15
orange grapefruit carrot	

RIPE & BRIGHT

small / large

BERRY BOWL.....	18 / 24
SEASONAL FRUIT PLATE	18 / 24

STARTERS

GREEN CHICKPEA HUMMUS	21
crudites, crispy favas, toasted naan (VEG)	
JUMBO SHRIMP COCKTAIL	35
horseradish cocktail sauce, caper aioli, grilled lemon (GF) (VEG)	

SAVORY BRUNCH

“SHAKSHUKA” RANCHERO	30
2 poached eggs, salsa roja, queso cotija, crema charred avocado (GF) (VEG)	
AVOCADO TOAST	25
whipped labneh, avocado, puffed ancient grains (VEG)	
Add 3oz smoked salmon 18	
Add two cage-free eggs 10	
EGG WHITE FRITTATA	29
roasted pepper, spinach, chevre, petite greens (VEG)	
Add half avocado 7	

BUTTER-POACHED RED CRAB OMLETTE	36
creme fraiche, avocado, fine herbes	

SWEET BRUNCH

COCONUT VANILLA FRENCH TOAST	29
coconut custard, pineapple-rum compote, coconut chantilly(VEG)	
COCONUT & CHIA PUDDING.....	19
mango, toasted coconut, passion-fruit-elderflower coulis (GF) (VEG) (N)	
CINNAMON SKILLET	25
caramel, citrus cream cheese	
FREE-RANGE CHICKEN NOODLE SOUP	19
poached chicken breast, semolina pasta, celery, onion, carrot, thyme	

HANDHELDS

served with fries, sweet potato, waffle fries salad, chips
Add truffle fries 5 / bacon 6 / avocado 5

GRILLED CHICKEN SANDWICH	29
chicken thigh, tapenade aioli, roasted pepper, arugula, provolone, asiago ciabatta	

ADRON BRUNCH BURGER	32
crispy hash brown, giardiniera aioli, coopers American *	
Vegetarian option morningstar plant based patty	

SALADS

Add 6 oz. seared chicken breast* 16 / grilled oishii shrimp* 19
5 oz. ora king salmon* 22 / crispy tofu 12

HEIRLOOM MELON & BURRATA	26
compressed heirloom melons, lionsi burrata, basil, elderflower-lemon vinaigrette Add prosciutto 8	

THE ADORN CAESAR.....	23
baby gem, endive, 24-month aged parmesan, garlic crumble (VEG)	
Add anchovy 8	