

## SAVORY BRUNCH

### "SHAKSHUKA" RANCHERO

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

### AVOCADO TOAST

whipped labneh, avocado  
puffed ancient grains  
petite greens (V)  
25  
add 3oz smoked salmon\* +18  
add two cage-free eggs\* +10

### EGG WHITE FRITTATA

roasted pepper, spinach, chevre,  
petite greens  
choice of bakery item (VEG)  
29  
add half avocado +7

### BUTTER-POACHED

### RED CRAB OMLETTE

creme fraiche, avocado  
fines herbes\* - 36

## STARTERS

### RIPE BERRY BOWL

small - 16 | large - 28

### GREEN CHICKPEA HUMMUS

crudités, crispy favas  
toasted naan (VEG) - 21

### JUMBO SHRIMP COCKTAIL

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

## SALADS

### HEIRLOOM MELON & BURRATA

compressed heirloom melons, lioni  
burrata, basil, elderflower-lemon  
vinaigrette (GF, VEG) - 26  
add prosciutto\* +8

### THE ADORN CAESAR SALAD

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

### ADDITIONS

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

## SMOOTHIES & JUICES

### MANGO-GINGER MADNESS

mango, ginger, orange juice  
agave (GF, VEG, LF) - 18

### STRAWBERRY FIELDS

strawberry, banana  
greek yogurt (GF, VEG) - 18  
add whey protein +4

### FRESH-PRESSED JUICE

orange, grapefruit or carrot 15

### ORGANIC POWER GREEN JUICE

kale, romaine, celery, parsley  
orange, lemon, ginger  
(GF, V, LF) 18

### MICK KLUG FARM

### BERRY-BASIL SMASH

mixed berries, basil, coconut water  
(GF, V, LF) 18

## SWEET BRUNCH

### COCONUT VANILLA

### FRENCH TOAST

coconut custard, pineapple-rum  
compote, coconut chantilly (VEG)

### COCONUT & CHIA PUDDING

mango, toasted coconut  
passion-fruit-elderflower coulis  
(V, GF, N)  
19

### CINNAMON SKILLET

caramel, citrus cream cheese - 25

## HANDHELDS

served with fries  
sweet potato waffle fries  
salad, chips, or truffle fries +5  
add bacon +8  
add avocado +7

### GRILLED CHICKEN SANDWICH

chicken thigh, tapenade aioli  
roasted pepper  
arugula, provolone  
asiago ciabatta - 29

### ADORN BRUNCH BURGER

crispy hash brown, giardiniera aioli  
coopers american - 32

## COCKTAILS

### 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

### BUILD-YOUR-OWN BLOODY MARY

your choice of beefeater gin, grey  
goose vodka, or casamigos blanco  
tequila, finished with an assortment  
of fresh toppings and garnishes - 37

## COFFEE

DRIP COFFEE | ESPRESSO 8

CAPPUCCINO | LATTE 10

COLD BREW | 11

VANILLA CREAM COLD BREW | 12

PISTACHIO LATTE | 12

COCONUT LAVENDER LATTE | 12

MANGO 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.

(GF) - Gluten Free (VEG) - Vegetarian (V) - Vegan (LF) - Lactose Free (N) - Contains Nuts (S) - Contains Soy

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.