American Adorn Classics

COFFEE

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, creama
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

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

ADORN BRUNCH BURGER 32
crispy hash brown, egg, 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, lioni 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

Please alert your server of any allergies or dietary restrictions.
(GF) = Gluten Free (VEG) = Vegetarian (V) = Vegan (LF) = Lactose Free (N) = Contains Nuts

We proudly feature local and sustainable farmers, bakers, and artisans - Mick Klug Farms, Publican Quality Bread, Chef Martin Old World Butcher Shop.
Balance by Four Seasons. Nutritious, balanced, and inspired - this symbol highlights flavorful options designed to suit a variety ofdietary and lifestyle preferences.
*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.