

BRUNCH

Smoked Salmon Gravlax 22

*farm egg, quail egg, capers,
cornichon, pickled onions,
crème fraîche, french baguette*
caviar suggested* +30*

Quinoa & Lentil Bowl 16

*avocado, broccoli, butternut squash,
cucumber, green goddess tahini
with fried egg* 18 with chicken 26
with salmon* 44*

Baby Back Rib Tacos 18

*corn tortillas, pickled cole slaw
served with soft scrambled eggs**

Omelette 18

crème fraîche, fine herbs
caviar suggested* +30*

Crème Brûlée French Toast 20

soaked brioche, maple syrup, fresh berries

B.L.T. Sandwich 22

*french baguette, bacon, heirloom tomatoes,
bibb lettuce, aioli, champagne vinaigrette*

Steak & Eggs 38

*10oz. black angus new york strip with rey's salsa
served with roasted tomatoes, hash browns,
and sunny-side up eggs**

Eggs Benedict

poached eggs, english muffin, hollandaise
with lobster 44 with smoked salmon* 24
with short rib 28 with french country ham 22
caviar suggested* +30*

Tunisian Eggs 19

*eggs poached in pomodoro**

Grilled Broccolini & Lentils 12

*lentils, garlic, farm egg, calabrian chili
seasoned breadcrumbs**

Charred Octopus 26

sweet potatoes, salsa verde, rey's salsa

Taglierini & Truffles MP

*handmade pasta, shaved truffle,
parmigiano reggiano*

Dover Sole MP

sautéed spinach, garlic mashed potatoes

Gratify Burger 24

*100% wagyu, brioche bun, gruyère cheese,
dijon mustard, dill pickle, tomato,
bibb lettuce, pomme frites**

a la Carte

caviar 30 • avocado toast 12
hash browns 8 • truffle MP
breakfast sausage 10 • bacon 8
two eggs any style* 5
belgium pomme frites 8*

COCKTAILS

Breakfast Martini 15

chopin vodka, olives or lemon peel

Catch Me If You Can 16

espresso, licor 43, pierre ferrand 1840

Bloody Mary "Hair of the Dog" 16

*house bloody mary mix, accoutrement
choice of tequila or vodka*

Garden Party 14

gin, lime juice, cucumber, mint, sparkling

Pretty in Pink 16

aperol, fever tree grapefruit soda, sparkling

Mimosa

*fresh squeezed orange juice, sparkling
by the glass 10 | carafe 38*

*Gratify is a non-smoking environment including pipe and cigar smoking on the patio.
Bating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses.
While we do all we can to accommodate guests with food intolerances or allergies,
we are unable to guarantee that dishes will be completely allergen free.

