



FOR THE TABLE

DRAGON FRUIT CHIA PUDDING 15 (VE) (GF)

goji berries, coconut yogurt, homemade granola, almond, maple, mint, berries

CRISPY BRUSSELS SPROUTS* 18 (GF)

63 degree egg, nigella seed ranch, bacon, sourdough crouton

WARM APPLE COFFEE CAKE 15 (V)

brown sugar caramel, cinnamon

MARKET GREENS 15 (VE) (GF)

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

GRILLED BROCCOLINI ♦ 18 (V) (GF)

parmesan, lemon, garlic chili oil

CARDAMOM RICOTTA TOAST 18 (V)

hibiscus poached pear, rosemary honey, maldon sea salt

CHILAQUILES 18 (V) (GF)

sunny side up eggs, cilantro lime crema, pico de gallo, cotija cheese, pickled red onion, guacamole, radish
add chicken +10, add steak +15, add shrimp +18

ROASTED GREEN BEANS ♦ 17 (V) (GF)

whipped feta, almond crumble, red onion, olive oil, banyuls vinegar

DINOSAUR KALE 20 (V) (GF)

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic
add chicken +10, add shrimp +18

LEMON GROVE CAESAR* 21

romaine hearts, crispy onions, parmesan, boquerones
add chicken +10, add shrimp +18

TIGER SHRIMP COCKTAIL 22

calabrian chili cocktail sauce, lemon

½ DOZEN OYSTERS^ 30

calabrian chili cocktail sauce, escabeche mignonette

MAINS

TARRAGON MUSHROOM SCRAMBLE 21 (V)

boursin cheese, spinach, breakfast potatoes, grilled sourdough

KIMCHI SCRAMBLE 21 (V)

garlic chili oil, sesame, green onion, grilled sourdough

LEMON RICOTTA PANCAKES 20 (V)

chantilly cream, vermont maple syrup

FRENCH TOAST 20 (V)

berry compote, chantilly cream, vermont maple syrup

BAKED EGGS 21 (V)

white beans, arrabbiata sauce, mozzarella, cilantro, grilled sourdough

FRIED CHICKEN SANDWICH 25

cole slaw, sliced cucumber, maple sesame hot sauce, salad or fries

BREAKFAST IN HOLLYWOOD* 23

two eggs any style, breakfast potatoes, toast or croissant, chicken sausage or bacon

PASTRAMI BENEDICT 22

hollandaise, russian dressing, english muffin

BREAKFAST SAUSAGE SANDWICH 22

fried egg, new school american cheese, pepper aioli, brioche bun

CRISPY DUCK CONFIT 26 (GF)

63 degree egg, little gem lettuce, shallot, aged cheddar
sherry vinaigrette

AMERICAN WAGYU BURGER ♦ 28

new school american cheese, aster sauce, tomato, dill pickles
salad or fries

STEAK AND EGGS 30 (GF)

8oz sirloin steak, two eggs any style, breakfast potatoes, chimichurri

SHRIMP & GRITS 30

slow cooked grits, san marzano tomatoes, guajillo chilies, bell pepper, green onion

SIDES

AVOCADO 5 (VE) (GF)**CHICKEN SAUSAGE** 9**TWO EGGS** 8 (V) (GF)**CHICKEN** 10 (GF)**BACON** 9 (GF)**BREAKFAST POTATOES** 12 (VE) (GF)**MARKET FRUIT** 9 (VE) (GF)**SHRIMP** 18 (GF)**BREAD & BUTTER** ♦ 15 (V)

MIMOSA KIT 68

bottle of Prosecco with the following choice of 3 juices:
orange, grapefruit, guava, pineapple, cranberry, lemon-grass honey, prickly pear basil

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available ♦ vegan option available ^ raw or undercooked

Chief Executive Chef Daniel Pfeifer-Kotz

LA

LEMON
GROVE

CA

Please notify your server of any food allergies; not every ingredient is listed and your well-being is important to us.
Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness