



## FOR THE TABLE

**DRAGON FRUIT CHIA PUDDING** 15 <sup>VE</sup> <sup>GF</sup>

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

**CRISPY BRUSSELS SPROUTS\*** 18 <sup>GF</sup>

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

**WARM APPLE COFFEE CAKE** 15 <sup>V</sup>

brown sugar caramel, cinnamon

**MARKET GREENS** 15 <sup>VE</sup> <sup>GF</sup>

cucumber, baby heirloom tomatoes, radish, champagne vinaigrette

**GRILLED BROCCOLINI** <sup>◇</sup> 18 <sup>V</sup> <sup>GF</sup>

parmesan, lemon, garlic chili oil

**CARDAMOM RICOTTA TOAST** 18 <sup>V</sup>

hibiscus poached pear, rosemary honey, maldon sea salt

**CHILAQUILES** 18 <sup>V</sup> <sup>GF</sup>

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** <sup>◇</sup> 17 <sup>V</sup> <sup>GF</sup>

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

**DINOSAUR KALE** 20 <sup>V</sup> <sup>GF</sup>

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 <sup>V</sup>

boursin cheese, spinach, breakfast potatoes, grilled sourdough

**KIMCHI SCRAMBLE** 21 <sup>V</sup>

garlic chili oil, sesame, green onion, grilled sourdough

**LEMON RICOTTA PANCAKES** 20 <sup>V</sup>

chantilly cream, vermont maple syrup

**FRENCH TOAST** 20 <sup>V</sup>

berry compote, chantilly cream, vermont maple syrup

**BAKED EGGS** 21 <sup>V</sup>

white beans, arrabiata 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 <sup>GF</sup>

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

**AMERICAN WAGYU BURGER** <sup>◇</sup> 28

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

**STEAK AND EGGS** 30 <sup>GF</sup>

8oz hanger 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 <sup>VE</sup> <sup>GF</sup>

**CHICKEN SAUSAGE** 9

**TWO EGGS** 8 <sup>V</sup> <sup>GF</sup>

**CHICKEN** 10 <sup>GF</sup>

**BACON** 9 <sup>GF</sup>

**BREAKFAST POTATOES** 12 <sup>VE</sup> <sup>GF</sup>

**MARKET FRUIT** 9 <sup>VE</sup> <sup>GF</sup>

**SHRIMP** 18 <sup>GF</sup>

**BREAD & BUTTER** <sup>◇</sup> 15 <sup>V</sup>

## MIMOSA KIT 68

bottle of Prosecco with the following choice of 3 juices: orange, grapefruit, pineapple, cranberry, lemongrass honey, prickly pear basil

<sup>V</sup> VEGETARIAN    <sup>VE</sup> VEGAN    <sup>GF</sup> GLUTEN FREE

\*gluten free option available    ◇ vegan option available    ^ raw or undercooked

Chief Executive Chef Daniel Pfeifer-Kotz