

for the table

fresh baked pastries

Banana Bread, Blueberry Muffin, Coffee Cake, Croissant,

Pain Au Chocolat, Seasonal Hand Pie, Apple Cinnamon Scone

Basket of 3 \$8

Basket of 5 \$15

Basket of 7 \$20

seasonal fruits & berries 12

blueberry brioche buns 11

crème fraiche, blueberry compote, yuzu curd

avocado toast 14

Activated Charcoal Bread, Goat Cheese, Almonds, Pickled Cauliflower & Radishes, Cilantro

hawaiian papaya 15

Greek Yogurt, Assorted Berries, Cocoa Nibs, Coconut, Macadamia

smoked salmon tartine 15

Sourdough, Crème Fraiche, Cucumber, Dill, Avocado, Capers, Radishes, Sweet Peppers, Pickled Red Onion

grilled organic gems 16

Avocado, Asparagus, Red Onion, Pumpkin Seeds, Mint, Lime, EVO

i want my eggs...

spanish frittata 18

Pamplona Chorizo, Piquillo Peppers, Manchego Cheese

baked eggs 18

Tomato and Sweet Pepper Stew, Shaved Asparagus Salad, Our Pancetta, Grilled Baguette

two eggs any style 15

Breakfast Potatoes, Choice of Breakfast Meat, Toast

chilaquiles 16

Fresh Tortilla Chips, Tomatillo Sauce, Queso Fresco, Two Eggs, Avocado, Sour Cream, Cilantro

eggs benedict 17

Two Poached Eggs, Canadian Bacon, Classic Hollandaise

spa omelet 15

Egg White Omelet, Mushrooms, Oven Dried Tomatoes, Kale, Fruit

short rib hash 18

Potatoes, Bell Pepper, Cipollini Onion, Two Eggs, Whole Grain Mustard Hollandaise

brunch entrees

waffle 15

Brussels Style Waffle, Strawberries & Whipped Cream or Pure Maple Syrup & Melted Butter

bacon waffle stack 18

Bacon Waffle Batter, Topped with Two Eggs Any Style, Maple Syrup

banana foster french toast 15

Brioche, Caramel Orange Sauce, Dark Rum, Brown Sugar

buttermilk pancakes 14

Huckleberries, Meyer Lemon Whipped Crème Fraiche

turkey sandwich 16

Manchego, Dijon Aioli, Chimichurri, Tomato, Pickled Onion, Spicy Peppers

charcoal grilled wagyu burger 21

Brioche, Smoked Gouda, Heirloom Tomato, Caramelized Onions

smoked salmon flatbread 16

Scrambled Eggs, Mixed Marble Potatoes, Chives, Crème Fraiche, Capers

chinese chicken salad 18

Marinated Grilled Mary's Chicken Breast, Napa Cabbage, Crispy Won Ton, Onions, Carrots, Oranges, Miso, Peanuts

vegan market grain 13

Quinoa, Wheat Berry, Barley, Garbanzo Beans, Mixed Baby Kale, Market Tomatoes, Radish, Avocado, Pomegranate, Citrus Dressing
Add Salmon 16

yellow fin tuna poke bowl 25

Wakame Seaweed Salad, Wild Rice, Pineapple, Scallions

catch of the day 28

Wild Caught, Seasonal and Sustainable

beet raviolini 26

Cauliflower Mushroom, Fava Beans, Macadamia Nuts, Parmesan

mary's organic roasted chicken 24

Sunchoke, Potatoes Two Ways, Black Truffle Sauce

ora king salmon 28

Summer Vegetables, Pea Purée, Marcona Almonds

angus flat iron steak 29

Bone Marrow, Mashed Potatoes, Broccolini, Chimichurri

20% Service Charge Added to Parties of 6 or More

Executive Chef Alex Manos

offering fresh cold pressed juice by clover 12

gingersnap

Fuji Apple, Green Apple, Lemon, Ginger

gold n greens

Pineapple, Kale, Pear, Parsley, Turmeric

the clover

Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime