

# L | BREAKFAST

## SAVORY

### L'BREAKFAST\* 28

two eggs any style with a choice of bacon, sausage (pork or turkey) or country ham, herb potatoes and choice of toast

### MUSHROOM, SPINACH & PARMESAN OMELET 24

herbed potatoes

### HAM AND CHEESE OMELET 24

herbed potatoes

### WINTER VEGETABLE & CHEDDAR OMELET 24

herbed potatoes

### GRAIN BOWL 23

spiced lentils, chickpeas, brown rice, avocado  
add egg any style 4

### EGGS BENEDICT\* 28

poached eggs, ham, english muffin, herb salad

### SALMON BENEDICT\* 36

poached eggs, smoked salmon, english muffin, herb salad

### AVOCADO TOAST\* 28

shaved vegetables, poached egg, olive oil

### BREAKFAST QUICHE SANDWICH 25

egg, bacon, cheese, herbs

### SMOKED SALMON PLATE 27

pickled red onion, cucumber, capers, cream cheese, choice of bagel

### SHAKSHUKA\* 28

two eggs, flatbread

## SWEET

### BREAKFAST PASTRIES 24

### BROWN BUTTER WAFFLE 24

dried apricot sauce, hazelnut, whipped crème fraiche

### BRULEED FRENCH TOAST 26

blueberry-maple syrup

### BUTTERMILK PANCAKES 24

maple syrup, Vermont butter

### YOGURT PARFAIT 16

seasonal fruit, house made granola

### STEEL-CUT IRISH OATMEAL 16

dried fruit, brown sugar

### CHIA PUDDING 14

coconut, vanilla, seasonal fruit

## SIDES

### BACON 10

applewood or turkey

### SAUSAGE 10

chicken or pork

### COUNTRY HAM 10

### HERBED POTATOES 10

### SMOKED SALMON 14

### HUMMUS AND FLATBREAD 15

### ONE EGG ANY STYLE 4

### ORGANIC YOGURT 8

### GRANOLA AND MILK 12

### FRESH FRUIT 10

### SLICED AVOCADO 6/12

half/whole

# L | BREAKFAST

## ORGANIC SMOOTHIES & JUICES

### DOWN TO EARTH ORGANIC SMOOTHIE 15

spinach, banana, strawberries, pumpkin seeds, dates, organic cacao, oat milk

### KETO-FRIENDLY CACAO ORGANIC SMOOTHIE 15

avocado, raspberry, strawberry, blackberry, blueberries, organic cacao, oat milk

### PINEAPPLE PASSION ORGANIC SMOOTHIE 15

spinach, pineapple, mango, banana, dates, kiwi, oat milk

### LITTLE WEST CLOVER JUICE 12

kale, cucumber, celery, spinach, pear, cilantro, mint, lime

### LITTLE WEST GOLD N GREENS JUICE 12

pineapple, cucumber, kale, pear, parsley, turmeric

### FRESH ORANGE JUICE 12

### FRESH GRAPEFRUIT JUICE 12

## COFFEE & TEA

### UMBRIA COFFEE 6

### CAPPUCINO 8

### LATTE 8

### HOT TEA 8

### HOT CHOCOLATE 8

# L | LUNCH

## TO START

### REGIIS OVA OSETRA CAVIAR 150

30 g Regiis Ova Osetra Caviar,  
rye donuts, crème fraîche, chive

### OYSTERS 28

half dozen with lemon, black pepper mignonette,  
Fresno hot sauce

### PUMPKIN-APPLE SOUP 16

pomegranate, spiced croutons, brown butter,  
fried sage

### MARINATED GRILLED PRAWNS 24

harissa, lime

### DEVEILED EGGS 16

everything spice

### HUMMUS 15

summac, flatbread

### EGGPLANT TAHINI DIP 15

espelette, cilantro, flatbread

### RAW AND PICKLED VEGETABLES 17

spicy herb-yogurt dipping sauce

### BEEF TARTARE 18

endive, mustard sauce, puffed rice cracker

## SALADS

### YOUNG LETTUCES 22

young lettuces, toasted walnuts, lemon zest,  
honey-walnut vinaigrette

### LITTLE GEM 22

little gems, green goddess dressing, radish,  
fennel, toasted breadcrumbs

### CHARRED BRASSICAS 23

charred brassicas, bulgar, toasted almonds,  
cabbage, dandelion salsa verde

## ENTREES

### HOUSEMADE PASTA 28

spigarello, garlic, Bellwether ricotta, winter truffle

### ORA KING SALMON\* 46

glazed carrots, black garlic, ginger, arugula

### BRANDT BEEF NY STEAK \* 56

roasted potato, puntarelle,  
fermented black pepper-marrow sauce

### AVOCADO TOAST\* 24

shaved vegetables, herbs

### PATTY MELT ON RYE\* 24

sauerkraut, mustard-mayo, swiss

### SMOKED AND FRIED TOFU SANDWICH 24

slaw, pickles, spicy remoulade

### CHICKEN SCHNITZEL SANDWICH 22

slaw, pickles, hot sauce mayo

## DESSERTS

### CHOCOLATE BABA 14

orange blossom, sesame, basil

### CHEESECAKE 14

strawberries, olive oil

### HOUSE MADE ICE CREAM & SORBET 14

three scoops, daily rotating flavors

### CHEESE SELECTION 22

panforte, strawberry jelly, grilled bread

# L | DINNER

## TO START

### REGIIS OVA OSETRA CAVIAR 150

30 g Regiis Ova Osetra Caviar,  
rye donuts, crème fraîche, chive

### OYSTERS 28

half dozen with lemon, black pepper mignonette,  
Fresno hot sauce

### PUMPKIN-APPLE SOUP 16

pomegranate, spiced croutons, brown butter,  
fried sage

### MARINATED GRILLED PRAWNS 24

harissa, lime

### DEVEILED EGGS 16

everything spice

### HUMMUS 15

summac, flatbread

### EGGPLANT TAHINI DIP 15

espelette, cilantro, flatbread

### RAW AND PICKLED VEGETABLES 17

spicy herb-yogurt dipping sauce

### BEET TARTARE 18

endive, mustard sauce, puffed rice cracker

## SALADS

### YOUNG LETTUCES 22

young lettuces, toasted walnuts, lemon zest,  
honey-walnut vinaigrette

### LITTLE GEM 22

little gems, green goddess dressing, radish,  
fennel, toasted breadcrumbs

### CHARRED BRASSICAS 23

charred brassicas, bulgar, toasted almonds,  
cabbage, dandelion salsa verde

## ENTREES

### DRY AGED BRANZINO 46

escarole, cannellini beans, preserved lemon

### ORA KING SALMON\* 46

glazed carrots, black garlic, ginger, arugula

### BRANDT BEEF NY STEAK \* 56

roasted potato, puntarelle,  
fermented black pepper-marrow sauce

### ROASTED CHICKEN 35

chanterelles, arrowhead cabbage,  
green olive-almond relish

### HOUSEMADE PASTA 28

spigarello, garlic, Bellwether ricotta, winter truffle

### SMOKED AND FRIED TOFU 25

mushroom-farro porridge, celtuce

## DESSERTS

### CHOCOLATE BABA 14

orange blossom, sesame, basil

### CHEESECAKE 14

strawberries, olive oil

### HOUSE MADE ICE CREAM & SORBET 14

three scoops, daily rotating flavors

### CHEESE SELECTION 22

panforte, strawberry jelly, grilled bread

# L | COCKTAILS & BEER

## SPECIALTY COCKTAILS

### L'ERMITAGE MARTINI 22

Belvedere Vodka, fresh strawberries, basil, lime juice, agave nectar

### BEND AND SNAP 22

Belvedere Vodka, watermelon, mint, jalapeño, lime juice, agave nectar

### 90210 MARGARITA 48

Lobos Extra Anejo, lime juice, agave nectar

### CRAZY HORSE 22

Tanqueray Gin, arugula, lime juice, agave nectar

### PAPER PLANE 2.0 22

Woodinville Bourbon, Aperol, Amaro, lemon juice, passion fruit

### PINEAPPLE EXPRESS 22

rosemary infused mezcal, Cynar, Averna, lime juice, pineapple juice

### S & D'S 22

Ron Zacapa 23, Velvet Falernum, chocolate bitter

### ROSÉ ROYAL 22

fresh Raspberries, elderflower, sparkling rosé

## TIMELESS COCKTAILS 20

### BARREL-AGED NEGRONI

Tanqueray Gin, sweet vermouth, Campari

### BARREL-AGED MANHATTAN

Bulleit Rye Whiskey, sweet vermouth, bitters

### FRENCH BLONDE

Tanqueray Gin, Lillet Blanc, grapefruit, elderflower

## TIMELESS COCKTAILS 20

### MOSCOW MULE

Tito's Vodka, lime juice, Fever-Tree ginger beer

### SIDECAR

Hennessy Vs, lemon juice, orange liqueur

### ESPRESSO MARTINI

Belvedere Vodka, Mr. Black Coffee, espresso

## BEER

### HEINEKEN EUROPEAN LAGER 8

Heineken Nederland

### STELLA ARTOIS PILSNER 8

Belgium

### CORONA CERVECERIA MODELO 8

Mexico

### LA FIN DU MONDE TRIPLE BLONDE 15

Belgium

### FOGGY DAY IPA 9

North Coast California

### ABITA AMBER LAGER 8

Louisiana

### WEIHENSTEPHANER HEFE

### WEISSBIER 9

Germany

### BITBURGER DRIVE NA 8

Germany

# L

# WINE BY THE GLASS

## SPARKLING

Champagne, Veuve Clicquot Yellow Label, Brut NV	28/160
Champagne, Moet & Chandon, Brut NV	22/140
Champagne, Ruinart, Blanc de Blanc 375ml	40/82
Champagne, Ruinart, "Rose" 375ml	42/86
Crémant de Loire, Gratien & Meyer, Brut Rose NV	18/78

## WHITE

Pinot Grigio, Luisa, Italy 2020	15/50
Sauvignon Blanc, Davis Bynum, Virginia's Block	18/72
Chardonnay, Domaine Vocoret, Chablis 2018	20/78
Sauvignon Blanc, Domaine des Brosses, Sancerre 2020	22/82

## ROSÉ /ORANGE

Whispering Angel, Chateau d'esclans, Provence 2019	17/72
Orange Wine, Vin D'Ambre, Bee Hunter, Anderson Valley 2019	18/78

## RED

Pinot Noir, Bee Hunter, Dock Hill, Anderson Valley 2014	28/110
Syrah, Crozes-Hermitage, Delas, Les Launes 2019	22/84
Bordeaux, Petit Picoron, Sainte-Colombe 2015	20/80
Cabernet sauvignon, Scarlett, Rutherford Napa Valley 2018	34/120
Malbec, Cuvelier Los Andes Argentina, 2016	20/78

## DESSERT

Riesling, Bee Hunter, Late harvest, Anderson Valley 2014	18/74
--	-------