

L | BREAKFAST

SAVORY

L'BREAKFAST* 28

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

MUSHROOM, SPINACH & PARMESAN OMELET 24

herbed potatoes

HAM AND CHEESE OMELET 24

herbed potatoes

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

poached egg, olive oil

BREAKFAST QUICHE SANDWICH 25

egg, bacon, cheese, herbs, hot sauce mayo

SMOKED SALMON PLATE 27

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

SHAKSHUKA* 28

two eggs, feta cheese, flatbread

SWEET

BREAKFAST PASTRIES 24

assortment of house made pastries

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, hazelnut, seasonal fruit

SIDES

BACON 10

applewood or turkey or plant-based

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

HIDEAWAY SMOOTHIE 15

banana, cocoa, dates, almond, vanilla

BURTON SMOOTHIE 15

strawberry, blueberry, raspberry, orange, chia seed

L' SMOOTHIE 15

cucumber, pineapple, avocado, apple, ginger, lime, spinach

PALM SMOOTHIE 15

pineapple, mango, orange, ginger, lime, spinach

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

RED BAY 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

SPRING GARLIC BREAD SOUP 16

olive oil, gruyere

MARINATED GRILLED PRAWNS 24

harissa, lime

DEVILED 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

WARM ZUCKERMAN'S ASPARAGUS 23

almond, mandarinquat, tarragon

ENTREES

ENGLISH PEA ORZO 28

hazelnut, black lime, Bellwether ricotta

ORA KING SALMON* 46

glazed carrots, black garlic, ginger, arugula

BRANDT BEEF NY STEAK * 56

roasted potato, sprouting broccoli,
fermented black pepper-marrow sauce

AVOCADO TOAST* 24

shaved vegetables, herbs

L'CHEESEBURGER* 24

mild cheddar, lettuce, red onion, special sauce

SMOKED AND FRIED TOFU SANDWICH 24

slaw, pickles, spicy remoulade

CHICKEN SCHNITZEL SANDWICH 22

slaw, pickles, hot sauce mayo

DESSERTS

CHOCOLATE POT DE CRÈME 14

coffee, hazelnut brownie, kumquat

CHEESECAKE 14

blueberry, olive oil, mint

WARM STRAWBERRY-RHUBARB

CRUMBLE 14

coconut milk ice cream, macadamia nut

HOUSEMADE ICE CREAM & SORBET 4

by the scoop, daily rotating flavors

CHEESE SELECTION 22

panforte, seasonal jelly, grilled bread

L | DINNER

TO START

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

OYSTERS 28

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

SPRING GARLIC BREAD SOUP 16

olive oil, gruyere

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

WARM ZUCKERMAN'S ASPARAGUS 23

almond, mandarinquat, tarragon

ENTREES

DRY-AGED BRANZINO 46

Cannellini beans, preserved lemon, wild bay salt

ORA KING SALMON* 46

glazed carrots, black garlic, ginger, arugula

BRANDT BEEF NY STEAK * 56

roasted potato, sprouting broccoli,
fermented black pepper-marrow sauce

ROASTED CHICKEN 35

black trumpet mushrooms, arrowhead cabbage,
green olive-almond relish

ENGLISH PEA ORZO 28

hazelnut, black lime, Bellwether ricotta

SMOKED AND FRIED TOFU 25

mushroom-farro porridge, celtuce

DESSERTS

CHOCOLATE POT DE CRÈME 14

coffee, hazelnut brownie, kumquat

CHEESECAKE 14

blueberry, olive oil, mint

WARM STRAWBERRY-RHUBARB CRUMBLE 14

coconut milk ice cream, macadamia nut

HOUSEMADE ICE CREAM & SORBET 4

by the scoop, daily rotating flavors

CHEESE SELECTION 22

panforte, seasonal 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

NON ALCOHOLIC BEVERAGES

COKE, DIET COKE, SPRITE, CLUB SODA, TONIC WATER 6

RED BAY COFFEE

CAPPUCINO, LATTE 8

ESPRESSO, DRIP COFFEE 6

FRESH ORANGE / GRAPEFRUIT JUICE 12

L | WINE BY THE GLASS

SPARKLING

Champagne, Veuve Clicquot Yellow Label, Brut NV	28/160
Champagne, Moët & 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
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