

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

CHARRED BROCCOLI & 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 12

applewood, turkey, or plant-based

SAUSAGE 12

chicken or pork

COUNTRY HAM 12

HERBED POTATOES 10

SMOKED SALMON 14

HUMMUS AND FLATBREAD 15

ONE EGG ANY STYLE 4

ORGANIC YOGURT 8

GRANOLA AND MILK 12

FRESH BERRIES 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

WARM BREAD AND BUTTER 10
petites baguettes, Vermont butter

RUSSE SELECT OSETRA CAVIAR 175/285
28 g / 50 g Russe Select Osetra Caviar
rye donuts, crème fraîche, chive

OYSTERS 29
half dozen with lemon, black pepper mignonette,
Fresno hot sauce

CARROT COCONUT SOUP 18
Black sesame, finger lime, thai basil

MARINATED GRILLED PRAWNS 27
harissa, lime

DEVEILED EGGS 18
everything spice

HUMMUS 17
summac, flatbread

EGGPLANT TAHINI DIP 17
espelette, cilantro, flatbread

RAW AND PICKLED VEGETABLES 22
spicy herb-yogurt dipping sauce

BEET TARTARE 22
endive, mustard sauce, puffed rice cracker

SALADS

YOUNG LETTUCES 26
young lettuces, toasted walnuts, lemon zest,
honey-walnut vinaigrette

LITTLE GEM 26
little gems, green goddess dressing, radish,
fennel, toasted breadcrumbs

GRILLED BABY SQUASH 24
spanish romano beans, romesco sauce

ENTREES

CORN AND MUSHROOM ORZO 29
black lime, opal basil

SEARED ORA KING SALMON* 49
black garlic, pink turnip, mustard greens

BRANDT BEEF NY STEAK * 65
roasted potato, sprouting broccoli,
fermented black pepper-marrow sauce

AVOCADO TOAST* 25
shaved vegetables, herbs

L'CHEESEBURGER* 32
mild cheddar, lettuce, red onion, special sauce

SMOKED AND FRIED TOFU SANDWICH 27
slaw, pickles, spicy remoulade

CHICKEN SCHNITZEL SANDWICH 26
slaw, pickles, hot sauce mayo

TURKEY CLUB SANDWICH 26
bacon, avocado, tomato, ranch, sourdough

DESSERTS

CARROT CAKE 18
cream cheese frosting, gooseberries, anise

ICE CREAM SANDWICH 18
salted caramel ice cream, chocolate cake

WARM STONE FRUIT CRUMBLE 18
coconut milk ice cream, almond

HOUSEMADE ICE CREAM & SORBET 6
by the scoop, daily rotating flavors

CHEESE SELECTION 24
panforte, seasonal jelly, grilled bread

L

RENDEZVOUS HOUR

AT THE WRITER'S BAR

TO EAT

CHIPS AND GUACAMOLE 6

HUMMUS 6

summac, flatbread

DEVILED EGGS* 6

everything spice

OYSTERS* 8

cucumber, yuzu kosho

CAVIAR RUSSE SELECT OSETRA* 18

Caviar Russe Select Osetra, rye donuts, crème fraîche

CHICKEN SCHNITZEL SLIDERS 14

slaw, pickles, hot sauce mayo

TO DRINK

CRAFT BEER 8

GLASS OF WINE 14

sommelier's choice

RENDEZVOUS COCKTAIL 16

mixologist's choice



*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

L | DINNER

TO START

WARM BREAD AND BUTTER 10

petites baguettes, Vermont butter

RUSSE SELECT OSETRA CAVIAR 175/285

28 g / 50 g Russe Select Osetra Caviar,
rye donuts, crème fraîche, chive

OYSTERS 29

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

CARROT COCONUT SOUP 18

black sesame, finger lime, thai basil

MARINATED GRILLED PRAWNS 27

harissa, lime

DEVILED EGGS 18

everything spice

HUMMUS 17

summac, flatbread

EGGPLANT TAHINI DIP 17

espelette, cilantro, flatbread

RAW AND PICKLED VEGETABLES 22

spicy herb-yogurt dipping sauce

BEET TARTARE 22

endive, mustard sauce, puffed rice cracker

SALADS

YOUNG LETTUCES 26

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

LITTLE GEM 26

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

GRILLED BABY SQUASH 24

spanish romano beans, romesco sauce

ENTREES

DRY-AGED TURBOT 58

Eggplant, sweet and hot peppers, cilantro

SEARED ORA KING SALMON* 49

black garlic, pink turnip, mustard greens

BRANDT BEEF NY STEAK * 65

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

ROASTED CHICKEN 38

chanterelle mushrooms, baby leeks, polenta

CORN AND MUSHROOM ORZO 29

black lime, opal basil

LAMB RACK 62

shelling beans, preserved lemon, gremolata

DESSERTS

CARROT CAKE 18

cream cheese frosting, gooseberries, anise

ICE CREAM SANDWICH 18

salted caramel ice cream, chocolate cake

WARM STONE FRUIT CRUMBLE 18

coconut milk ice cream, almond

HOUSEMADE ICE CREAM & SORBET 6

by the scoop, daily rotating flavors

CHEESE SELECTION 24

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

THE BRANDO 22

Zacapa Rum, lemon juice, pineapple juice, Thai coconut milk, vanilla

*created by L' bartender Tatum Barnes

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

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

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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, Scarlette, 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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