

# L | BREAKFAST

## SAVORY

### L' BREAKFAST\* 28

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

### MUSHROOM, SPINACH, & PARMESAN OMELETTE 24

herbed potatoes

### HAM & CHEESE OMELETTE 24

herbed potatoes

### CHARRED BROCCOLI & CHEDDAR OMELETTE 24

herbed potatoes

### GRAIN BOWL 23

mixed grains, avocado, pico de gallo  
add any style egg 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, herbs, za'atar

### BREAKFAST BURRITO 24

crispy potatoes, bacon, scrambled eggs, salsa verde  
\*applewood, turkey, or plant-based bacon available

### SMOKED SALMON PLATE 27

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

### HUEVOS RANCHEROS 24

fried eggs, salsa, tostadas, queso fresco

## SWEET

### BREAKFAST PASTRIES 24

assortment of freshly baked pastries

### MALTED WAFFLE 24

roasted apples, whipped mascarpone

### CRUNCHY BRIOCHE FRENCH TOAST 26

cranberry compote, tonka bean crème anglaise

### LEMON RICOTTA PANCAKES 24

preserved lemon butter, hazelnuts

### YOGURT PARFAIT 16

seasonal fruit, house-made granola

### STEEL-CUT IRISH OATS 16

berries, cinnamon brown butter

### CHIA PUDDING 14

coconut, vanilla, hazelnut, seasonal fruit

## SIDES

### BACON 12

applewood, turkey, or plant-based

### BEEF BACON 12

### 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

#### UMBRIA 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

### CAVIAR RUSSE SELECT OSETRA 175 28 g/285 50 g

potato rosti, miso tartar, pickled onion

### CHILLED OYSTERS 29

half-dozen with apple cider mignonette, pickled apple

### HAMACHI CRUDO 22

citrus, avocado, yuzu kosho-mint lemonade

### GRILLED BLUE PRAWNS 27

zhoug, cucumber raita, black lime

### FRENCH ONION SOUP 18

gruyere, puff pastry crouton

### DEVILED EGGS 28

Caviar Russe osetra caviar, dill pollen, pimenton

### BEEF TARTAR 22

cured egg yolk, dijon, sea beans

### GRILLED CARROTS 14

carrot top pesto, almond, urfa pepper

### MEZZE PLATTER 24

hummus, baba ghanoush, raw and pickled vegetables

## SALADS

### BABY KALE COBB SALAD 26

chicken, bacon, Point Reyes blue cheese, egg, cucumber, avocado, tomato, oregano vinaigrette

### LITTLE GEM CAESAR SALAD 26

garlic breadcrumbs, miso Caesar dressing, crispy cheese

### BURRATA & ROASTED BEETS 25

grilled grapes, coffee emulsion, candied nuts

## ENTREES

### AVOCADO TOAST\* 25

shaved vegetables, herbs

### ORA KING SALMON\* 49

pastrami spiced lentils, sunchoke, sumac jus

### GRILLED NY STRIP STEAK \* 65

spigarello, pommes fondant, mustard jus

### L' CHEESEBURGER\* 32

cheddar, shaved lettuce, onion, remoulade

### HOUSEMADE SPAGHETTI 29

maitake mushroom, delicata squash, pomegranate, parmigiano

### FRIED CHICKEN SANDWICH 26

barbecue sauce, cabbage slaw, pickles

### TURKEY CLUB SANDWICH 26

bacon, avocado, tomato, miso tartar, sourdough

## SIDES

### CRISPY BRUSSEL SPROUTS 12

pomegranate, vincotto, soft herbs

### GRILLED ROMANO BEANS 12

salmoriglio, fried shallots, Manchego

### FRIED CHEESE CURDS 12

dijonnaise

### TRUFFLE FRIES 32

Nero di Norcia black truffles 5 g

## DESSERTS

### BROWN BUTTER FINANCIER 18

apple purée, salted caramel ice cream, coconut crumb

### ICE CREAM SANDWICH 18

coconut almond ice cream, chocolate cake

### GREEK YOGURT PANNA COTTA 18

winter citrus, bitter orange purée, frozen yogurt

### MANGO MOUSSE 18

coconut tapioca, lime zest

### HOUSEMADE ICE CREAM & SORBET 6

by the scoop, daily rotating flavors

### CHEESE SELECTION 24

panforte, seasonal jelly, grilled bread

# L | DINNER

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pastrami spiced lentils, sunchoke, sumac jus

### GRILLED NY STRIP STEAK \* 65

spigarello, pommes fondant, mustard jus

### PERUVIAN STYLE MARY'S CHICKEN 38

aji verde, warm fregola salad, caulilini

### HOUSEMADE SPAGHETTI 29

maitake mushroom, delicata squash, pomegranate, parmigiano

### SEARED SEA SCALLOPS 56

nero di norcia truffles, celeriac, hedgehog mushrooms, endive

### PAN ROASTED DUCK BREAST AND CONFIT LEG 58

spiced persimmon, black garlic spaetzle, salsify, sauce bigarade

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# 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 6

### DIET COKE 6

### SPRITE 6

### CLUB SODA 6

### TONIC WATER 6

### CAPPUCINO 8

### LATTE 8

### ESPRESSO 6

### DRIP COFFEE 6

### FRESH ORANGE JUICE 12

### GRAPEFRUIT JUICE 12

# L | WINE BY THE GLASS

## **CORAVIN BY THE GLASS**

Champagne, Ruinart, Blanc Singulier 18th Edition	78/280
Red Wine, Opus One "Overture"	95/375
Red Wine, PerUs "Pont", 2020	55/200
Chardonnay, Far Niente, 2020	45/178
Late Harvest dessert wine, Dolce 2016	42/140

## **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
Chardonnay, Post & Beam by Farniente, Carneros 2022	25/65
Sauvignon Blanc, Cloudy Bay, New Zealand, 2022	22/80

## **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, Newton, Napa Valley 2018	38/134
Malbec, Cuvelier Los Andes Argentina, 2016	20/78

## **DESSERT**

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