



Champagne Cart
MP

Oysters
Yuzu Mignonette, Horseradish, Lemons

½ Dozen \$28
Dozen \$55

Caviar
Brioche, Accompaniments

California White Sturgeon \$115
Kaluga Hybrid \$125
Golden Ossetra \$185
Petrossian \$460

Appetizers

Ham and Cheddar Scones \$11
Jalapeno Butter

Seasonal Fruit \$15
Coconut Yogurt

Pastry Board \$15
Chef Selection

Breakfast Salad \$19
Poached Egg, Cucumber, Tomatoes,
Fine Herb

Charcuterie Plate \$32
A selection of cured meats with
housemade pickles

Ora King Salmon Rilletto \$32
Endive, Cucumber, Chive

French Toast \$18
Housemade Brioche, Macerated
Blueberry, Mascarpone

Market Salad \$18
Basil Vinaigrette, Fennel, Radish, Carrot
(Add 6oz Ora King Salmon \$20)

Pancakes \$18
Pecan Praline, Chantilly

Crumpet Duo \$13
Orange Butter

Entrees

Lobster Roll \$35
Pink Peppercorn, Labneh, Brioche

Roast Beef \$33
Yorkshire Pudding, Horseradish Cream, Green Peppercorn Jus

Steak & Eggs \$40
6oz Grass Fed Filet, Peppers, Chilies, Chimichurri, Farm Eggs
(Upgrade to 10oz NY Strip for additional \$10)

Omelette \$20
Spinach, Gruyere, Petite Salad
(Add White Sturgeon Caviar \$95)

Vegan Chorizo Tacos \$20
Potatoes, Carrot, Blue Corn, Cashew, Salsa Verde

Chicken & Waffles \$32
Roasted Chicken, Sourdough Waffles, Whipped Honey Butter

King Fish \$40
Tomato Vierge, Basil

Georgie Burger \$24
House-Made Patty, Cheddar, Bacon, Fried Egg, Avocado

Shakshuka \$22
Soft Boiled Egg, Halloumi, Eggplant, Rosemary Focaccia

Housemade Sausage & Soft Scramble \$24
Salsa Roja, Crispy Shallots

Sides

Potato Roasties \$15
Twice Cooked, Tarragon Vinegar

Creamed Spinach \$15