



## SANTA MONICA

WEEKENDS • 11AM - 3PM

### BRUNCH

- 3 EGGS ANY STYLE** 24  
choice of bacon or chicken apple sausage, boulangère style potatoes, baguette
- TRUFFLE EGGS** 28  
3 eggs any style, black truffle albufera sauce, shaved Burgundy truffle, baguette
- STEAK & EGGS** 38  
wagyu 9oz NY strip, soft scrambled eggs, crispy potato pomme anna, charred cipolini onion, cabernet vinegar chimichurri
- SMOKED SALMON** 24  
lemon fennel crème fraîche, crispy capers, heirloom cucumber, pickled shallot, toasted brioche
- CRABCAKE BENEDICT** 29  
lemon blue crab crabcake, poached eggs, avocado, housemade squid ink English muffin, bisque hollandaise
- PAIN PERDU** 24  
vanilla custard French toast, roasted summer peach, whipped crème fraîche, almond streusel
- LOBSTER & POLENTA** 31  
cajun marinated Maine lobster, truffle polenta, crispy soft boiled eggs, charred spring vegetables, tabasco creole jus
- BAKED EGGS** 26  
soft baked eggs in cocotte, melted leeks, shaved comte, wild mushrooms, toasted brioche
- ROSE SANGRIA COCKTAIL** 21  
Villa Paradiso Rose, Crème de Peche, basil leaves, strawberry slices, blood orange slices

### SIDES

- Chicken Apple Sausage 8
- Smashed Potatoes 14
- Thick Cut Bacon 8
- Seasonal Fruit Plate 12

\*\*\*we use only organic eggs for all preparations from Schaner farm'