

BRUNCH		GOLDEN & CRISPY		
Jumbo Stone Crab Claw with Mustard Aioli and Cocktail Sauce		65	Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	19
Seasonal Fruit Plate with Organic Berries		21	Cinco Jotas Ham and Manchego Cheese Fritters	19
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seeds		21	Chargrilled Octopus, Smoked Paprika Crème Fraîche, Guarillo Vinaigrette	29
Seasonal Fruit & Organic Berries		24	Everything Crusted Calamari with Avocado and Jalapeño Salsa	25
Crunchy Mexican Spiced French Toast with Caramelized Apples		24	Mushroom Empanadas, Green Chili Mayonnaise	22
Coconut Pancakes with Grapefruit and Lavender Maple Syrup		9		PIZZAS
Assorted Pastries		16	Broccoli Rabe with Ricotta Cheese and Spicy Salami	28
Croissant, Chocolate Croissant, Cheese Danish		21	Avocado, Jalapeño, Cilantro, Lime and Onion	29
House Made Cinnamon Bun, Cream Cheese Glaze		24	Black Truffle and Fontina Cheese	29
Tartine of Avocado, Broccoli Rabe, Spicy Mint Pesto, Meyer Lemon		26	Smoked Salmon, Dill Mascarpone and Everything Crust	27
Add Two Poached Eggs* 8 or Smoked Salmon 11		27		TORTILLAS & SANDWICHES
Huevos Rancheros, Farm Egg, Corn Tortilla, Fire Roasted Salsa*		29	Roasted Mushroom Tacos, Sour Cherry Mole, Kale Slaw	28
Omelet with Spinach, Goat Cheese and Pickled Chili		29	Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	32
Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*		29	Chipotle Chicken Tacos, Grilled Jalapeño Salsa	29
Egg White Omelet with Fresh Herbs*		29	BLT Taco, Roasted Tomatoes, House Cured Bacon and Arugula	29
Mixed Greens, Tomato Salad, Choice of Toast		21	Roasted Free Range Turkey Cuban Sandwich	36
Eggs Benedict, Country Ham, White Corn Arepa		26	Ham, Gruyère Cheese and House Made Pickles	
Citrus-Chili Hollandaise*		26	Pepper Jack Cheeseburger, Russian Dressing	28
		29	Smashed Avocado, Crispy Onions	
LIGHT & BRIGHT				SIDES
Guacamole with Tomatillo Salsa, Warm Crunchy Tortillas		24	Pork or Chicken Sausage	8
Hamachi Crudo with Aji Amarillo, Corn Nuts, Lime and Cilantro*		24	Country Ham or Applewood Smoked Bacon	8
Tuna Tartare, Pan Con Tomato, Piquillo Pepper and Crispy Sourdough		29		
SALADS				
Heart of Palm Salad, Heirloom Tomato		29	Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase	
Young Coconut Dressing and Avocado			the risk of food borne illness*	
Napa Cabbage Salad, Toasted Poppy Seed, Green Apples			An automatic service charge of 20% will be applied to your check but can be adjusted at	
Miso Dressing			your discretion.	
Add Grilled Chicken 12, Grilled Salmon 19 or Grilled Shrimp 21				
Chef Jean-Georges Vongerichten				
Chef de Cuisine Lateisha Wilson				