

BRUNCH

Jumbo Stone Crab Claw with Mustard Aioli and Cocktail Sauce	65
Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seeds Seasonal Fruit & Organic Berries	21
Crunchy Mexican Spiced French Toast with Caramelized Apples	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	24
Assorted Pastries	9
Croissant, Chocolate Croissant, Cheese Danish	
House Made Cinnamon Bun, Cream Cheese Glaze	16
Tartine of Avocado, Broccoli Rabe, Spicy Mint Pesto, Meyer Lemon Add Two Poached Eggs* 8 or Smoked Salmon 11	21
Huevos Rancheros, Farm Egg, Corn Tortilla, Fire Roasted Salsa*	24
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	26
Egg White Omelet with Fresh Herbs*	27
Mixed Greens, Tomato Salad, Choice of Toast	
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	29

LIGHT & BRIGHT

Guacamole with Tomatillo Salsa, Warm Crunchy Tortillas	21
Hamachi Crudo with Aji Amarillo, Corn Nuts, Lime and Cilantro*	26
Tuna Tartare, Pan Con Tomato, Piquillo Pepper and Crispy Sourdough	29

SALADS

Heart of Palm Salad, Heirloom Tomato Young Coconut Dressing and Avocado	
Napa Cabbage Salad, Toasted Poppy Seed, Green Apples Miso Dressing	29
Add Grilled Chicken 12, Grilled Salmon 19 or Grilled Shrimp 21	

Chef Jean-Georges Vongerichten
Chef de Cuisine Lateisha Wilson

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	19
Cinco Jotas Ham and Manchego Cheese Fritters	19
Chargrilled Octopus, Smoked Paprika Crème Fraîche, Guarillo Vinaigrette	29
Everything Crusted Calamari with Avocado and Jalapeño Salsa	25
Mushroom Empanadas, Green Chili Mayonnaise	22

PIZZAS

Broccoli Rabe with Ricotta Cheese and Spicy Salami	28
Avocado, Jalapeño, Cilantro, Lime and Onion	29
Black Truffle and Fontina Cheese	29
Smoked Salmon, Dill Mascarpone and Everything Crust	27

TORTILLAS & SANDWICHES

Roasted Mushroom Tacos, Sour Cherry Mole, Kale Slaw	28
Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	32
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	29
BLT Taco, Roasted Tomatoes, House Cured Bacon and Arugula	29
Roasted Free Range Turkey Cuban Sandwich Ham, Gruyère Cheese and House Made Pickles	36
Pepper Jack Cheeseburger, Russian Dressing Smashed Avocado, Crispy Onions	28

SIDES

Pork or Chicken Sausage	8
Country Ham or Applewood Smoked Bacon	8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
the risk of food borne illness*

An automatic service charge of 20% will be applied to your check but can be adjusted at
your discretion.