



FOLLOW US!

CROSTINI PLATTERS

Choice of 3 for \$12 and 5 for \$18:

- Marinated Mushrooms**
px sherry vinegar, shallots, herbs, truffle essence (V)
- Tomato Basil**
heirloom tomato, garlic, red wine vinegar (V)
- Caponata & Burrata**
aged balsamic, eggplant, onion (V)*
- Cannellini Bean Hummus & White Anchovy**
preserved lemon, olive tapenade (V)*
- Smoked Salmon**
Onion, Dill, Greek Yogurt
- Spicy Cod Caviar Spread**
dill, capers, cornichon, potato, onion
- Uni & Egg Scramble**
jidori egg, smoked sea salt, chives
- Flash Seared Filet Mignon**
dijon aioli, crispy garlic, chive
- Kale Pesto**
green kale, pistachio, parmigiano reggiano, avocado
- Chicken Tinga**
chicken breast, tomato, onion, chipotle, cilantro
- Prosciutto & Brie**
24 month aged prosciutto, fromager d'affinoise, caramelized apple, aged balsamic

SMALL PLATES

- Soup of the Day** \$5
- Vegan Ricotta Stuffed Squash Blossoms** \$10
cashew ricotta, pumpkin seed, sun dried tomato, marinara, yuzu pepper aioli (V/GF)*
- Mary's Chicken Liver Pate Sando** \$5
monaka shell, yuzu jam, pop rocks, brioche wafer (GF)*
- Coconut Red Curry Mussels** \$14
prince edward island mussels, chorizo, yaki musubi (GF)*
- Hamachi Sashimi** \$14
yuzu aji amarillo ponzu, lemon oil, grapefruits, cucumber, tomatoes, onion, petit cilantro (GF)*
- Mediterranean Octopus Salad** \$15
lemon greek yogurt, potatoes, celery, frisée, olives, lemon, grape tomatoes, extra virgin olive oil, herbs (GF)*
- Tuna Tartare** \$20
avocado, cucumber, onion, egg yolk, apple, cilantro spicy soy sesame vinaigrette, baguette
- Oyster On Half Shell (6pc/12pc)** \$15/\$28
shio ponzu, serrano chili, grapefruits, cilantro (GF)
- Charcuterie & Cheese Board** \$16
served with condiments, house made jam, sesame crostini, truffle pecorino (sheep unpasteurized), humboldt fog (goat pasteurized), mimolette (cow pasteurized), prosciutto di parma, bresaola (GF)*

BRUNCH

- Omelet aux Fines Herbs & Goat Cheese** \$15
jidori egg, market greens, roasted tomato, country toast (GF)*
- Scottish Smoked Salmon Bagel** \$14
scrambled egg, onion, caper, preserved lemon, dill, cream cheese
- LB Bistro Burger** \$18
brie, white cheddar, yuzu jam, grilled onion, lettuce, tomato, spicy aioli
- Avocado Toast** \$16
quinoa, spiced cauliflower, pumpkin seeds housemade pickles (V)
- Croissant Sandwich** \$13
prosciutto, brie cheese, arugula, aged balsamic, hardboiled jidori egg
- Beyond Burrito (Vegetarian)** \$19
scrambled egg, cajun beyond vegan meat, refried black beans, avocado, pico de gallo, vegan provolone, market fruits (V)*
- Classic Eggs Benedict** \$15
english muffins, poached egg, ham, spinach, roasted potatoes, hollandaise
- Brioche French Toast w/Fresh Berries** \$15
whipped maple butter, toasted hazelnuts
- Croque Madame** \$16
jidori egg, black forest ham, gruyere cheese, mornay sauce, whole wheat loaf
- Carbonara Pasta** \$18
guanciale, pancetta, egg, cream, parmigiano, spaghetti di gragnano
- Angus Short Rib Hash & Egg** \$26
tomato braised short rib hash, jidori egg, summer squash, potatoes, spinach, country bread
- Lobster Egg Benedict** \$29
lobster tail, brioche, asparagus, hollandaise sauce, arugula, jidori egg, pickled red onion

FARM TO TABLE SALAD

- Chopped Kale** \$14
smoked chicken, pink lady apple, dried cranberry, almonds, french feta, honey dijon vinaigrette (V/GF)*
- Oxnard Arugula & Albion Strawberry Salad** \$14
local asparagus, red onion, parmigiano-reggiano, aged balsamic (V/GF)*
- Heirloom Tomato & Burrata** \$16
roasted beets, aged balsamic, basil oil, watercress, pistachio (GF)
- Blackened Chicken Chopped Salad** \$18
romaine, arugula, tomatoes, cucumber, avocado, hardboiled egg, lemon, olive oil, parmigiano jalapeno-cilantro aioli (GF) (substitute salmon for an additional \$3)

BRUNCH COCKTAILS

- Bottomless Mimosas** \$23
stanford sparkling, fresh oranges (90 minute limit)
- House Wines** \$9
standard sparkling, chardonnay, rose, or cabernet sauvignon
- Peach Bellini and Mimosa** \$9
stanford sparkling, peach purée, peach schnapps
- Bloody Mary** \$11
vodka, housemade bloody mary mix, olive brine, celery stick
- Michelada** \$8
corona, housemade bloody mary mix, tajin rim
- Spicy Margarita** \$11
monte alban tequila, prickly pear cactus puree, house-made sour
- El Pepino** \$11
monte alban tequila, fresh cucumber ginger juice, fresh sweet & sour, tajin hot pepper rim
- Mambo Splash** \$11
cruzan coconut rum, fresh orange juice, pineapple juice, house-made sour
- Spiced Sangria** \$11
cabernet sauvignon, apple cider, seasonal tropical fruit, fresh citrus

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. A surcharge of 3% is added for kitchen staff. Please advise your server if you would like this removed.

Parties of 5 or more are subject to 20% gratuity (V) - Vegan, (GF) - Gluten Free, () - Can be V or GF