

— Brunch —

Starters & Salads

DRAGON FRUIT CHIA PUDDING 14 (VE) (GF)

goji berries, coconut yogurt, homemade granola, almond, maple, mint, berries

AVOCADO TOAST ♦ 16 (V)

ciabatta, avocado, wild mushrooms, yuzu marmalade, serrano, cilantro

CHILAQUILES 17 (V) (GF)

eggs, cilantro lime crema, pico de gallo, cotija cheese, pickled red onions, fork smashed avocado, radish

DINOSAUR KALE 18 (V) (GF)

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic
spinach wrap available upon request (contains gluten)

HOLLYWOOD CHOPPED 18 (V) (GF)

romaine lettuce, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, dill dressing
spinach wrap available upon request (contains gluten)

LITTLE GEM CAESAR* 18

grilled romaine, puffed wild rice, crispy onions, parmesan, caesar dressing, grated bottarga
spinach wrap available upon request (contains gluten)

HOUSE SALAD 12 (VE) (GF)

cucumber, cherry tomato, radish, champagne vinaigrette

CALIFORNIA CHARCUTERIE & CHEESE BOARD 27

assorted domestic cheeses, salami, fruits, nuts, table bread, dijon mustard

BOUGIE CHIPS & DIP 29 (GF)

smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

BURNT RAINBOW CARROTS ♦ 14 (V) (GF)

herbed labneh, pumpkin seed

CRISPY BRUSSELS SPROUTS 14 (VE) (GF)

pickled peppers and preserved lemon

GRILLED BROCCOLINI ♦ 14 (V)

romesco sauce, chili crisp, black garlic

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available
♦ vegan option available

Plates

BANANAS FOSTER PANCAKES 20 (V)

pecan, brown sugar, maple whip

SALMON BENEDICT 22

smoked salmon, tomato, hollandaise, english muffin, chive, mustard frill

BUTTERMILK BISCUITS & GRAVY 18

italian sausage gravy, maple syrup, fried shallots

BREAKFAST IN HOLLYWOOD* 21

eggs any style, breakfast potatoes or toast, chicken sausage or bacon

SMASH BURGER ♦ 18

two angus beef patties, louie sauce, pickles, onions, cheese
add side salad or fries (+5)

SOUTHERN STYLE BUTTERMILK FRIED CHICKEN SANDWICH 20

pimiento cheese, cabbage, pickles, hot sauce
add side salad or fries (+5)

ROASTED CAULIFLOWER ♦ 26 (VE) (GF)

salsa matcha, salsa verde, pomegranate gastrique, pumpkin seeds, shaved fennel, coconut

CHERMOULA ♦ 25 (GF)

choice of chicken, shrimp, or cauliflower
garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

THE LEMON PASTA* 30 (VE)

fresh guitar pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

Sides

AVOCADO 5 (VE) (GF)

EGGS 5 (V) (GF)

CIABATTA TOAST ♦ 9 (V)

CHICKEN SAUSAGE 9

BACON 9 (GF)

BREAKFAST POTATOES 12 (VE) (GF)

MARKET FRUIT 9 (VE) (GF)

HOUSE SALAD 12 (VE) (GF)

Chef Marcel Vigneron
Executive Chef Jack Hotchkin
Executive Sous Chef Oscar Maravilla

LEMON

GROVE

Please notify your server of any food allergies; not every ingredient is listed and your well-being is important to us.
Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness