

BREAKFAST

FRESHLY BAKED PASTRIES with Le Beurre Bordier & Sqirl jam	18
TODAY'S FARMER'S MARKET FRUITS	24
HOUSE-MADE CINNAMON GRANOLA with Greek yogurt	20
BIRCHER MUESLI with housemade almond butter, banana & blueberries	21
ACAI BOWL with tropical fruit and house granola	24
SEVERN & WYE SMOKED SALMON on grilled Bub's country bread	30
CARPINTERIA AVOCADO ON SEEDED COUNTRY BREAD with Lohmann Brown poached eggs	28
SMOKED HOBBS' PASTRAMI with Lohmann brown poached eggs	33
EGGS BENEDICT with black truffle & shaved Bayonne ham	39
THE TERRACE OMELETTE with forest mushrooms, zucchini & Gruyère	32
THE MAYBOURNE BEVERLY HILLS COOKED BREAKFAST two eggs any style, choice of meat, avocado, roasted tomato, hashbrown, toast	38
HUEVOS RANCHEROS pico de gallo, black beans, avocado, sour cream, ranchero salsa, cotija cheese, Jack cheese	32
90210 VEGAN BRUNCH BOWL 5 grain mix, tofu, cauliflower, romanesco, tomato, mushrooms, Japanese squash, avocado	29
CROQUE MADAME with Gruyère and jambon de Paris	26
BUTTERMILK PANCAKES WITH BUTTERSCOTCH SAUCE Sugarman's organic maple syrup & melted butter	25
TAHITIAN VANILLA BAKED FRENCH TOAST with raspberry purée	25

For your convenience, a 20% service charge will be added

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ENTRÉES

CHARCOAL GRILLED PRAWNS with saffron aioli	34
THE TERRACE BURGER with hand-cut fries	37
GRILLED WHOLE BRANZINO with heirloom tomatoes	50
WILD SALMON PAVÉ with radish & aioli	42
TAGLIARINI CON ARUGULA & PEPE with lemon crème fraîche	36
FRESH CLAM LINGUINE white clam sauce, garlic & chili flakes	37
CORN AGNOLOTTI WITH BLACK TRUFFLE with chanterelles, chives, Parmesan	39



SALADS

LACINTO SALAD with watermelon radishes, crispy chickpeas & pumpkin seed dressing	28
BUTTER LETTUCE & CITRUS SALAD with gorgonzola, hazelnuts & champagne vinaigrette	28
SALAD OF SMOKED TROUT with Carpinteria avocado & ruby grapefruit segments	30
LITTLE GEM CAESAR SALAD with avocado	28
PUGLIAN BURRATA with California citrus, Castelvetrano olives & pistachio vinaigrette	34

add salmon \$25 add grilled prawns \$20 add chicken \$18

SIDES

SAUTÉED WILD MUSHROOMS	17
CAULIFLOWER & ROMANESCO WITH MINT & ALEPPO PEPPER	17
POACHED ASPARAGUS WITH LEMON CONFIT & HOLLANDAISE	17
CRUSHED FINGERLING POTATOES WITH SMOKED PASTRAMI & RUSSIAN DRESSING	17
ALLUMETTE / HOUSE-CUT FRIES	17
POMME PURÉE	17

