

## BREAKFAST

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<b>FRESHLY BAKED PASTRIES</b> with Le Beurre Bordier & Jessica's jam	<b>18</b>
<b>TODAY'S FARMER'S MARKET FRUITS</b>	<b>24</b>
<b>HOUSE-MADE CINNAMON GRANOLA</b> with Greek yogurt	<b>20</b>
<b>BIRCHER MUESLI</b> with housemade almond butter, banana & blueberries	<b>21</b>
<b>ACAI BOWL</b> with tropical fruit and house granola	<b>24</b>
<b>SEVERN &amp; WYE SMOKED SALMON</b> on grilled Bub's country bread	<b>30</b>
<b>CARPINTERIA AVOCADO ON SEEDED COUNTRY BREAD</b> with Lohmann Brown poached eggs	<b>25</b>
<b>SMOKED HOBBS' PASTRAMI</b> with Lohmann brown poached eggs	<b>33</b>
<b>EGGS BENEDICT</b> with black truffle & shaved Bayonne ham	<b>39</b>
<b>THE TERRACE OMELETTE</b> with forest mushrooms, zucchini & Gruyère	<b>32</b>
<b>THE MAYBOURNE BEVERLY HILLS COOKED BREAKFAST</b> two eggs any style, choice of meat, avocado, roasted tomato, hashbrown, toast	<b>34</b>
<b>HUEVOS RANCHEROS</b> pico de gallo, black beans, avocado, sour cream, ranchero salsa, cotija cheese, Jack cheese	<b>28</b>
<b>90210 VEGAN BRUNCH BOWL</b> 5 grain mix, tofu, cauliflower, romanesco, tomato, mushrooms, Japanese squash, avocado	<b>29</b>
<b>CROQUE MADAME</b> with Gruyère and jambon de Paris	<b>26</b>
<b>BUTTERMILK PANCAKES WITH BUTTERSCOTCH SAUCE</b> Sugarman's organic maple syrup & melted butter	<b>25</b>
<b>TAHITIAN VANILLA BAKED FRENCH TOAST</b> with raspberry purée	<b>25</b>

## ENTRÉES

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<b>CHARCOAL GRILLED PRAWNS</b> with saffron aioli	<b>34</b>
<b>THE TERRACE BURGER</b> with hand-cut fries	<b>35</b>
<b>GRILLED WHOLE BRANZINO</b> with heirloom tomatoes	<b>48</b>
<b>WILD SALMON PAVÉ</b> with radish & aioli	<b>42</b>
<b>TAGLIARINI CON ARUGULA &amp; PEPE</b> with lemon crème fraîche	<b>32</b>
<b>FRESH CLAM LINGUINE</b> white clam sauce, garlic and chili flakes	<b>36</b>



## SALADS

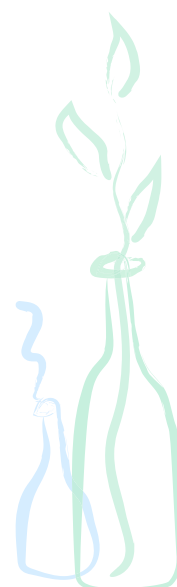
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<b>EMERALD KALE SALAD</b> with Fair Hill apples, hippie dressing	<b>26</b>
<b>BUTTER LETTUCE &amp; CITRUS SALAD</b> with gorgonzola, hazelnuts & champagne vinaigrette	<b>26</b>
<b>SALAD OF SMOKED TROUT</b> with Carpinteria avocado & ruby grapefruit segments	<b>28</b>
<b>LITTLE GEM CAESAR SALAD</b> with avocado	<b>26</b>
<b>PUGLIAN BURRATA</b> with winter squash, pomegranate, Calabrian honey	<b>30</b>

## SIDES

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<b>HALF CARPINTERIA AVOCADO</b>	<b>8</b>
<b>APPLEWOOD BACON OR TURKEY BACON</b>	<b>9</b>
<b>CHICKEN-APPLE OR PORK SAUSAGE</b>	<b>9</b>
<b>THE TERRACE HASH BROWN</b>	<b>8</b>
<b>ALLUMETTE OR HOUSE-CUT FRIES</b>	<b>14</b>



For your convenience, a 20% service charge will be added for parties of 6 or more

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