

## BEVERAGES

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### COFFEE†

|               |    |
|---------------|----|
| Brewed Coffee | 8  |
| Cappuccino    | 9  |
| Flat White    | 9  |
| Café Latte    | 9  |
| Macchiato     | 8  |
| Americano     | 8  |
| Café Mocha    | 10 |
| Espresso      | 8  |

### MILK

whole, 2%, low-fat, soy, almond, oat, coconut

18

### HOT CHOCOLATE

8

### TEA\*

10

#### GREEN TEA

Whole Leaf Green  
Ceremonial Matcha

#### BLACK TEA

Claridge's Beswpoke Blend  
Rare Earl Grey  
Rare Masala Chai

#### WHITE TEA

Jasmine Silver Tip

#### HERBAL INFUSION (caffeine-free)

Whole Chamomile Flowers  
Himalayan Ginger & Lemongrass  
Peppermint  
Indian Rose Petal  
Recovery  
Hibiscus Iced Tea

### ICED TEA

10

Oolong Green  
Lemon  
Hibiscus  
Black

### JUICE

apple, pineapple, cranberry, tomato or v8 **12**

#### THE MAYBOURNE ELIXIR

15

orange juice, apple cider vinegar, turmeric,  
ginger, lemon, cayenne pepper

#### GREEN VITALITY

15

granny smith apple, cucumber, celery, lemon,  
lime, ginger, kale, chlorophyll

#### PINK SUNSET

15

carrot, beet, pear, pineapple, pomelo,  
ginger, lemon

#### CHARCOAL CLEANSE

15

lemon, lime, yuzu, agave, activated charcoal

#### JUICE SHOTS

9

#### HANGOVER

coconut water, turmeric, ginger, lemon, honey

#### IMMUNITY

ginger, turmeric, lime, honey, cayenne pepper

#### HEALTHY GUT

ginger, lemon, apple cider vinegar, probiotics

#### ANTI-INFLAMMATORY

turmeric, parsley, ginger, CBD oil, lemon

#### SMOOTHIES

16

**Choose two:** açai, banana, carrot, ginger,  
mango, mixed berries, strawberry

*Additional ingredients \$1 each, add protein powder \$2*



## BRUNCH

†Coffee- Locally roasted by La Colombe. \*Sustainably sourced by Rare Tea Company.  
For your convenience, a discretionary 20% service charge will be included on all checks.



## TO START

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|   |           |
|---|-----------|
| <b>BAKED PASTRIES</b><br>house baked (G.V.)                                     | <b>18</b> |
| <b>SLICED FRUIT PLATE</b> (VGN)   | <b>24</b> |
| <b>HOUSE-MADE GRANOLA</b><br>cinnamon, greek yogurt & burnt honey (N.V.)        | <b>20</b> |
| <b>BIRCHER MUESLI</b> (N.V.)<br>banana, blueberries, house almond butter (N.V.) | <b>21</b> |
| <b>MBH ACAI BOWL</b> (N.V.)<br>tropical fruits, bee pollen, granola             | <b>24</b> |

## BRUNCH

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|  |           |
|--|-----------|
| <b>LOCAL CA SMOKED SALMON**</b> (G.R.)<br>grilled farmhouse bread, herb cream cheese         | <b>30</b> |
| <b>AVOCADO TOAST</b> (G.V.)<br>country bread, shaved radish, pickled red onions              | <b>31</b> |
| <b>SMOKED HOBBS' PASTRAMI</b><br>two cage free brown eggs, poached                           | <b>36</b> |
| <b>TRUFFLED EGGS BENEDICT</b> (G.P.)<br>bayonne ham, breakfast potatoes                      | <b>39</b> |
| <b>TERRACE OMELET</b> (V)<br>gruyère cheese, zucchini, forest mushrooms                      | <b>35</b> |
| <b>FULL MBH BREAKFAST</b> (G.P.)<br>bacon or sausage, 2 eggs, hash brown, avocado            | <b>39</b> |
| <b>HUEVOS RANCHEROS</b> (V)<br>two eggs, black beans, avocado, pico de gallo                 | <b>35</b> |
| <b>VEGAN POWER BOWL</b> (VGN)<br>ancient grains, rice, mushrooms, avocado, tofu              | <b>29</b> |
| <b>CROQUE MADAME</b> (G.P.)<br>jamon de paris, gruyère, egg                                  | <b>27</b> |
| <b>BUTTERMILK PANCAKES</b> (G.V.)<br>organic maple syrup, butter, butterscotch sauce         | <b>27</b> |
| <b>BAKED BRUNCH FRENCH TOAST</b> (G.V.)<br>tahitian vanilla, raspberry puree, powdered sugar | <b>25</b> |

## ENTRÉES

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|   |           |
|---|-----------|
| <b>SPRING SALAD</b><br>cucumber dressing, crisp jicama, local radish (VGN.N.)                                   | <b>25</b> |
| <b>PACIFIC AHI TUNA NICOISE SALAD**</b><br>grilled pears, heirloom tomatoes, cucumber, balsamic vinaigrette (R) | <b>32</b> |
| <b>ROASTED LOCAL BEETS</b><br>dates, walnuts, xeres vinegar (VGN.N.R)   | <b>25</b> |
| <b>LITTLE GEM CEASAR</b><br>baby gem, avocado, toasted breadcrumbs (G.V.)                                       | <b>28</b> |
| <b>PUGLIAN BURRATA</b><br>fermented blueberries, aged balsamic vinegar, sesame polenta bread (V)                | <b>34</b> |
| <b>CHAR-GRILLED PRAWNS</b><br>harissa butter, singed lemon (S)  | <b>35</b> |
| <b>TERRACE BURGER</b><br>lettuce, tomato, onion, house-cut fries (G)  | <b>37</b> |
| <b>GRILLED SKIRT STEAK</b><br>citrus chimichurri, peppercorn jus, steak fries                                   | <b>46</b> |
| <b>WHOLE GRILLED BRANZINO**</b><br>heirloom tomatoes, shiro dashi, olive oil                                    | <b>50</b> |
| <b>KING SALMON PAVE**</b><br>asparagus marmalade, charred asparagus, potato terrine (A.)                        | <b>44</b> |
| <b>MUSSEL AND CLAM RADIATORI</b><br>white wine saffron emulsion, soft herbs (G.S.A.)                            | <b>38</b> |
| <b>CORN AGNOLOTTI</b><br>chanterelles, chives, parmesan, black truffle (G)                                      | <b>39</b> |
| <b>SHRIMP PAPPARDELLE</b><br>sweet and sour chili oil, english peas, napa cabbage (S.G.)                        | <b>38</b> |

## SIDES 18

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|                                  |  |
|----------------------------------|--|
| <b>WOODLAND MUSHROOMS</b> (VGN)  |  |
| <b>SPRING PEAS</b> (V)           |  |
| <b>CHARRED BROCCOLINI</b> (N.V.) |  |
| <b>SHOESTRING FRIES</b> (V)      |  |
| <b>POMME PURÉE</b> (V)           |  |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

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