



THE RESTAURANT | BRUNCH

APPETIZERS

PEPPER TOMATO GAZPACHO (V) basil oil, garlic chips	11
BEET HUMMUS (V) toasted cumin, cilantro pistou, pappadam	15
QUINOA SALAD (V) baby spinach, heirloom tomato, green goddess dressing humboldt fog, toasted almond	16
AVOCADO TOAST (V) seven grain toast, tomato, peppers, pickled onion, herb salad	17
GETTY GARDEN SALAD (V) artisan lettuce, cucumber, onion, peppers, avocado, lemon vinaigrette	14
CHARCUTERIE AND CHEESE bellweather farms crescenza, central coast creamery big rock blue cypress grove midnight moon, la espinola soria chorizo, olli napoli salami frida honeycomb, spiced pecans, pear mostarda, guava paste	25

ENTRÉES

COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	17
SCALLOP COUSCOUS mango, parmesan, shallot, curried cashews, scallions	27
SHORT RIB HASH potatoes, bell pepper, scallions, fried eggs	30
SUMMER FRITTATA (V) baby squash, spinach, cherry tomato, green salad	22
FRENCH TOAST (V) brioche, seasonal stone fruit, toasted almonds, citrus mascarpone	21
BAKED EGGS (V) creamy lemon polenta, wild mushrooms, parmesan	23
PASTA BOWL (V) locally milled wheat pasta, heirloom tomatoes garlic, basil, parmesan	24

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian