



THE RESTAURANT | BRUNCH

APPETIZERS

PEPPER TOMATO GAZPACHO (V) basil oil, garlic chips	12
BEET HUMMUS (V) toasted cumin, cilantro pistou, papadum	16
SHRIMP AND GRITS cotija cheese, grilled corn, yellow tomato, scallion vinaigrette	17
AVOCADO TOAST (V) seven grain toast, confit peppers, pickled onion, herb salad	19
GETTY GARDEN SALAD (V) artisan lettuce, cucumber, onion, peppers, avocado, lemon vinaigrette	15
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	27

ENTRÉES

CHICKEN SALAD jidori chicken breast, baby lettuce, endive, goat cheese, honey walnuts lemon tahini dressing	26
COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	19
SCALLOP COUSCOUS mango, parmesan, shallot, curried cashews, scallions	33
PORK FLATBREAD house made flat bread, salsa verde, slow cooked eggs oaxaca cheese, cilantro	24
FRENCH OMELETTE (V) fines herbes, chevre, arugula, red onion, honey balsamic vinaigrette	24
FRENCH TOAST (V) strawberry, vanilla, hazelnut, mascarpone, infused syrup	23
BAKED EGGS (V) creamy lemon polenta, wild mushrooms, parmesan, pistou	25

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

