

ENTREES

AMERICAN BREAKFAST* 30

Two eggs any style with a choice of bacon, sausage (chicken or pork), or jambon blanc, with Pommes Provençe and choice of toast
Includes juice and choice of coffee or tea

CONTINENTAL BREAKFAST 26

Baker's basket of house-baked croissants, chocolate croissants, fruit lattice, apple turnover
Includes juice and choice of coffee or tea

DESIGNER OMELETTE* 24

(Choice of three ingredients)
Spinach, jambon blanc, bell pepper, applewood bacon, tomato, turkey bacon, red onion, chicken sausage, mushrooms, pork sausage, jalapeño, goat cheese, Swiss cheese, cheddar cheese
Each additional ingredient - 2

EGGS BENEDICT* 28

Poached eggs, jambon blanc, arugula, Hollandaise
Substitute smoked salmon - 6

SALMON BENEDICT* 36

Poached eggs, sautéed spinach, tomato, Hollandaise

AVOCADO TOAST* 24

Confit tomato, avocado mash, feta, micro cilantro
Add egg - 4

CHICKEN & WAFFLES 28

Chicken drumettes, cognac glaze, Belgium waffle, maple butter

SMOKED SALMON PLATE 27

Pickled red onion, cucumber, capers, cream cheese, choice of bagel

HUEVOS RANCHEROS* 28

Soy chorizo, black beans, crispy tortilla, pico de gallo, cotija, sunny side egg, fresh avocado

MEDITERRANEAN PLATE 29

Hummus, halloumi, olive, tomato, cucumber, lebane, pita

BUTTERMILK PANCAKES 24

Maple syrup and Vermont butter

VEGAN PANCAKES 24

Maple syrup and vegan butter

BELGIUM WAFFLE 24

Fresh berries, crème Chantilly, maple syrup

BRIOCHE FRENCH TOAST 26

Maple syrup, Vermont butter, fresh berries

SEASONAL FRUIT PLATE 22

WARM OATMEAL 14

Dried fruit and brown sugar

STEEL-CUT IRISH OATMEAL 16

Dried fruit and brown sugar

BREAKFAST CEREAL 12

Corn Flakes®, Raisin Bran®, Muesli, Special K®, Rice Krispies®, Frosted Flakes®

SIDES

BACON 10

Applewood or turkey

SAUSAGE 10

Chicken or pork

JAMBON BLANC 10

SMOKED SALMON 14

GREEK YOGURT 8

FRESH FRUIT 10

FRESH BERRIES 12

SLICED BANANA 4

SLICED AVOCADO 6/12

Half/whole

ORGANIC SMOOTHIES & JUICES

DOWN TO EARTH ORGANIC SMOOTHIE 15

Spinach, banana, strawberries, pumpkin seeds, dates, organic cacao, oat milk

KETO-FRIENDLY CACAO ORGANIC SMOOTHIE 15

Avocado, raspberry, strawberry, blackberry, blueberries, organic cacao, oat milk

PINEAPPLE PASSION ORGANIC SMOOTHIE 15

Spinach, pineapple, mango, banana, dates, kiwi, oat milk

LITTLE WEST CLOVER JUICE 12

Kale, cucumber, celery, spinach, pear, cilantro, mint, lime

LITTLE WEST GOLD N GREENS JUICE 12

Pineapple, cucumber, kale, pear, parsley, turmeric

FRESH ORANGE JUICE 12

FRESH GRAPEFRUIT JUICE 12

COFFEE & TEA

UMBRIA COFFEE 6

CAPPUCINO 8

LATTE 8

HOT TEA 8

HOT CHOCOLATE 8

TO START

REGIIS OVA OSETRA CAVIAR 68/135

15 g or 30 g Regiis Ova Osetra Caviar, crème fraîche, potato chips, chives

ESCARGOTS (HALF DOZEN) 18

Parsley and garlic butter toasted bread

OYSTERS 26

Half dozen with lemon and yuzu mignonette

CHILLED CORN SOUP 19

TOMATO SOUP 14

Served with crostinis

TRUFFLE FRIES 24

Shaved truffle, parmigiano, aioli

SHRIMP COCKTAIL* 22

House-made cocktail sauce

MARGHERITA FLATBREAD 18

Heirloom cherry tomato, fresh mozzarella, fresh basil

SMOKED SALMON FLATBREAD 28

Dill crème fraîche, tomato, fried capers

SUMMER SQUASH 18

Lemon paprika yogurt, pea tendrils, espelette

ENTREES

VEGAN TAGINE 22

Braised market vegetables, Moroccan inspired spices, olives, couscous, extra virgin olive oil

LINGUINE SORRENTINA 24

Heirloom tomato, Fior di Latte, basil, red chili

ORA KING SALMON* 44

Miso glazed, charred carrot and leek puree, sweet soy eggplant, green onion

STEAK FRITES* 56

Potato fondant, petite carrot, haricot vert, king mushroom, Bordelaise sauce, fries

AVOCADO TOAST* 24

Confit tomato, avocado mash, feta, micro cilantro
Add egg - 4

AVEC NOUS BURGER* 24

Beef brisket and short rib, tomato, arugula, challah bun, Lamb Chopper cheese, port onion marmalade

PLANT BURGER 24

Plant based burger, arugula, mustard dressing, vegan cheese, red onion, tomato, vegan turmeric bun

CHICKEN CLUB 22

Organic chicken breast, turkey bacon, little gem lettuce, tomato, avocado, toasted sourdough, citrus aioli

SIDES

POMMES FRITES 12

SPINACH, SHALLOTS & GARLIC 12

BROCCOLINI, CHILI & GARLIC 12

GRILLED ASPARAGUS 12

SALADS

Add Chicken 12 Add Shrimp 19

Add Salmon 22 Add Impossible Meat 16

CAESAR SALAD A LA BOB 18

Anchovy dressing, croutons, parmigiano

MARKET SALAD 22

Artisan baby lettuces, cherry tomatoes, cucumber, radish, haricots vert, Dijon-sherry vinaigrette

RED QUINOA BOWL 24

Asparagus, radish, broccolini, arugula, heirloom tomato, avocado, citrus vinaigrette

SPINACH SALAD 22

Fresh mango, avocado, sesame oil, beurre blanc, radish

WATERMELON CUCUMBER SALAD 22

Lemon aleppo vinaigrette, feta, pickled watermelon rinds

L'CHOPPED SALAD 24

ADD 3OZ LOBSTER 20

Chopped organic greens, cucumber, tomato, radish, carrot, hard-boiled egg, avocado, white balsamic dressing

AHI TUNA NIÇOISE SALAD 26

Seared ahi tuna, market vegetables, egg, herb vinaigrette

ORGANIC SMOOTHIES & JUICES

DOWN TO EARTH ORGANIC SMOOTHIE 15

Spinach, banana, strawberries, pumpkin seeds, dates, organic cacao, oat milk

KETO-FRIENDLY CACAO ORGANIC SMOOTHIE 15

Avocado, raspberry, strawberry, blackberry, blueberries, organic cacao, oat milk

PINEAPPLE PASSION ORGANIC SMOOTHIE 15

Spinach, pineapple, mango, banana, dates, kiwi, oat milk

LITTLE WEST CLOVER JUICE 12

Kale, cucumber, celery, spinach, pear, cilantro, mint, lime

LITTLE WEST GOLD N GREENS JUICE 12

Pineapple, cucumber, kale, pear, parsley, turmeric

FRESH ORANGE JUICE 12

FRESH GRAPEFRUIT JUICE 12

DESSERTS

TARTE FINE 12

Classic French apple tart with vanilla whipped cream

TRIO OF SORBET 12

House-made, daily flavors

CITRUS ECLAIRS 12

Citrus cream, burnt meringue

OLIVE OIL CAKE 12

Pear compote

CHERRY CLAFOUTIS 12

Vanilla gelato

CHEESE SELECTION 16

18 month aged gouda, Point Reyes Original Blue, Fontina Val D'Aosta

AVEC NOUS

DINNER

AVAILABLE MONDAY - SUNDAY | 4:00 PM – 9:30 PM

TO START

REGIIS OVA OSETRA CAVIAR 68/135

15 g or 30 g Regiis Ova Osetra Caviar, crème fraîche, potato chips, chives

ESCARGOTS (HALF DOZEN) 18

Parsley and garlic butter toasted bread

OYSTERS 26

Half dozen with lemon and yuzu mignonette

CHEESE AND CHARCUTERIE 24

18 month aged gouda, Point Reyes Original Blue, Fontina Val D'Aosta, duck prosciutto, beef bresaola, pork lomo embauchado

TRUFFLE FRIES 24

Shaved truffle, parmigiano, aioli

SHRIMP COCKTAIL* 22

House-made cocktail sauce

MARGHERITA FLATBREAD 18

Heirloom cherry tomato, fresh mozzarella, fresh basil

SPICY COGNAC WINGS 18

Frenched drumettes, carrot tops, and celery leaves

SMOKED SALMON FLATBREAD 28

Dill crème fraîche, tomato, fried capers

SUMMER SQUASH 18

Lemon paprika yogurt, pea tendrils, espelette

GOAT CHEESE STUFFED DATES 18

Pecanwood smoked bacon, maple syrup

HAMACHI CRUDO 24

Compressed watermelon, cucumber, pomegranate vinaigrette, lime caviar, radish, microgreens

ENTREES

BOUILLABAISSÉ* 46

Seasonal fish, langoustine, shrimp, scallop, saffron tomato broth, rouille crouton

BRANZINO 42

Cucumber, quinoa, kale chips, chimichurri blister tomato, fennel salad, lemon vinaigrette

ORA KING SALMON* 44

Miso glazed, charred carrot and leek puree, sweet soy eggplant, green onion

STEAK FRITES* 56

Potato fondant, petite carrot, haricot vert, king mushroom, Bordelaise sauce, fries

ROASTED CHICKEN 34

Romesco sauce, tri-color cauliflower, couscous tabouli

CONFIT DUCK BREAST 42

Fig balsamic glaze, polenta croquette, harissa carrots, caramelized fig

LINGUINE SORRENTINA 24

Heirloom tomato, Fior di Latte, basil, red chili

ARRABBIATO LOBSTER PENNE 38

Spicy lobster tomato sauce with half tail lobster

VEGAN TAGINE 22

Braised market vegetables, Moroccan-inspired spices, olives, couscous, extra virgin olive oil

CAULIFLOWER STEAK 28

Vadouvan oil, charred onion, mushrooms, green chutney, shishito pepper

SALADS

Add Chicken 12 Add Shrimp 19

Add Salmon 22 Add Impossible Meat 16

CAESAR SALAD 18

Anchovy dressing, croutons, parmigiano

MARKET SALAD 22

Artisan baby lettuces, cherry tomatoes, cucumber, radish, haricots verts, Dijon-sherry vinaigrette

SPINACH SALAD 22

Fresh mango, avocado, sesame oil, beurre blanc, radish

WATERMELON CUCUMBER SALAD 22

Lemon aleppo vinaigrette, feta, pickled watermelon rinds

L'CHOPPED SALAD 24

ADD 3OZ LOBSTER 20

Chopped organic greens, cucumber, tomato, radish, carrot, hard-boiled egg, avocado, white balsamic dressing

SIDES

POMMES FRITES 12

SPINACH, SHALLOTS & GARLIC 12

BROCCOLINI, CHILI & GARLIC 12

GRILLED ASPARAGUS 12

DESSERTS

TARTE FINE 12

Classic French apple tart with vanilla whipped cream

TRIO OF SORBET 12

House-made, daily flavors

CITRUS ECLAIRS 12

Citrus cream, burnt meringue

OLIVE OIL CAKE 12

Pear compote

CHERRY CLAFOUTIS 12

Vanilla gelato

CHEESE SELECTION 16

18 month aged gouda, Point Reyes Original Blue, Fontina Val D'Aosta

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

SPECIALTY COCKTAILS

L'ERMITAGE MARTINI 22

Belvedere Vodka, Fresh Strawberries, Basil, Lime Juice, Agave Nectar

BEND AND SNAP 22

Belvedere Vodka, Watermelon, Mint, Jalapeno, Lime Juice, Agave Nectar

90210 MARGARITA 48

Lobos Extra Anejo, Lime Juice, Agave Nectar

CRAZY HORSE 22

Tanqueray Gin, Arugula, Lime Juice, Agave Nectar

PAPER PLANE 2.0 22

Woodinville Bourbon, Aperol, Amaro, Lemon Juice, Passion Fruit

PINEAPPLE EXPRESS 22

Rosemary Infused Mezcal, Cynar, Avera, Lime Juice, Pineapple Juice

S & D'S 22

Ron Zacapa 23, Velvet Falernum, Chocolate Bitter

ROSE ROYAL 22

Fresh Raspberries, Elderflower, Sparkling Rose

TIMELESS COCKTAILS 20

BARREL-AGED NEGRONI

Tanqueray Gin, Sweet Vermouth & Campari

BARREL-AGED MANHATTAN

Bulleit Rye Whiskey, Sweet Vermouth & Bitters

FRENCH BLONDE

Tanqueray Gin, Lillet Blanc, Grapefruit & Elderflower

MOSCOW MULE

Tito's Vodka, Lime Juice, Fever-Tree Ginger Beer

SIDECAR

Hennessy Vs, Lemon Juice, Orange Liqueur

ESPRESSO MARTINI

Belvedere Vodka, Mr. Black Coffee, Espresso

BEER

HEINEKEN EUROPEAN LAGER 8

Heineken Nederland

STELLA ARTOIS PILSNER 8

Belgium

CORONA CERVECERIA MODELO 8

Mexico

LA FIN DU MONDE TRIPLE BLONDE 15

Belgium

FOGGY DAY IPA 9

North Coast California

ABITA AMBER LAGER 8

Louisiana

WEIHENSTEPHANER HEFE WEISSBIER 9

Germany

BITBURGER DRIVE NA 8

Germany

SPARKLING

Champagne, Veuve Clicquot Yellow Label, Brut NV	26/160
Champagne, Moët & Chandon, Brut NV	20/140
Champagne, Ruinart, Blanc de Blanc 375ml	40/82
Champagne, Ruinart, "Rose" 375ml	42/86
Crémant de Loire, Gratien & Meyer, Brut Rose NV	18/78

WHITE

Pinot Grigio, Luisa, Italy 2020	15/50
Sauvignon Blanc, Davis Bynum, Virginia's Block	18/72
Chardonnay, Domaine Vocoret, Chablis 2018	18/72
Sauvignon Blanc, Domaine des Brosses, Sancerre 2020	17/70

ROSÉ /ORANGE

Whispering Angel, Chateau d'esclans, Provence 2019	16/62
Orange Wine, Vin D'Ambre, Bee Hunter, Anderson Valley 2019	18/78

RED

Pinot Noir, Bee Hunter, Dock Hill, Anderson Valley 2014	28/110
Syrah, Crozes-Hermitage, Delas, Les Launes 2019	22/84
Bordeaux, Petit Picoron, Sainte-Colombe 2015	20/80
Cabernet sauvignon, Scarlett, Rutherford Napa Valley 2018	30/120
Malbec, Cuvelier Los Andes Argentina, 2016	18/74

DESSERT

Riesling, Bee Hunter, Late harvest, Anderson Valley 2014	18/74
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