

Breakfast

BEVERAGES

FRESH SQUEEZED JUICES \$14

RED CARPET

Red Beets, Pineapple, Red Apple, Orange, Carrot, Ginger, Kale, Celery

HOLLYWOOD HILLS

Green Apple, Parsley, Spinach, Kale, Celery, Cucumber

GREEN JUICE

Kiwi, Pineapple, Spinach, Celery, Cucumber, Apple

RED DRAGON

Pear, Red Cabbage, Red Bell Peppers, Kale, Red Apple

ORGANIC SMOOTHIES \$12

PROTEIN POWER

Banana, Almond Milk, Flax Seed, Peanut Butter, Local Honey

TROPICAL BLEND

Banana, Mango, Kiwi, Pineapple, Greek Yogurt

GREEN GIANT

Cucumber, Avocado, Almond Milk, Kale, Low-Fat Yogurt, Agave

BEVERLY BERRY

Strawberry, Blueberry, Raspberry, Chia Seed, Greek Yogurt

SIDES

ONE EGG, ANY STYLE \$4

TOASTED BAGEL \$4

TOAST \$3

Choice of Sourdough, Wheat, Multi-Grain, English Muffin

HOUSE SMOKED BACON \$9

CHICKEN BREAKFAST SAUSAGE \$9

ROASTED MUSHROOMS \$13

Black Garlic Agliata & Toasted Buckwheat

FINGERLING POTATOES \$10

Scallion Salsa Verde

PETITE LETTUCES \$9

French Vinaigrette

ORGANIC EGGS

MIDDLE EASTERN BREAKFAST \$17

Two Farm Eggs, Labne, Cucumber, Pita

MAINE LOBSTER BENEDICT \$27

Poached Eggs, Spinach, Sauce Choron

EGG WHITE FRITTATA \$18

Wild Arugula, Nicoise Olives, Feta, Dill

FORAGED MUSHROOM OMELET \$18

Pea Greens & Castelmagno Cheese

BAKED EGGS "EN COCOTTE" \$19

Polenta, Roasted Chilies, Capers, San Marzano Tomato

PLATES

SPELT PANCAKES \$18

Maple Butter & "Old Fashioned" Syrup

WEISER FARM POTATO HASH \$18

Poblano Peppers, English Peas, Smoked Beef

GRILLED AVOCADO TARTINE \$15

Eggs, Capers, Lemon, Espelette, Pickled Shallots

CARAMELIZED FRENCH TOAST \$18

Cherries "Jubilee" & Whipped Cream

CORNMEAL WAFFLE \$17

Blueberries & Cinnamon Whipped Ricotta

FRUITS, CEREALS, BOWLS

GREEK SUNDAY MORNING \$13

Fresh Fruits, Avocado, Granola

SUPER FOOD GRANOLA \$14

Greek Yogurt, Flax Seeds, Chia Seeds, Fresh Berries

WARM STEEL CUT OATS \$13

Bananas, Toasted Almonds, Blueberries

CEREAL \$12

Cold Organic Milk & Harry's Berries

WARM GRAIN BOWL \$15

Brown Rice, Labne, Smoked Tahini, Sunny Side Up Egg

Lunch

BEVERAGE

FRESH SQUEEZED JUICES \$14

RED CARPET

Red Beets, Pineapple, Red Apple, Orange, Carrot, Ginger, Kale, Celery

HOLLYWOOD HILLS

Green Apple, Parsley, Spinach, Kale, Celery, Cucumber

GREEN JUICE

Kiwi, Pineapple, Spinach, Celery, Cucumber, Apple

RED DRAGON

Pear, Red Cabbage, Red Bell Peppers, Kale, Red Apple

ORGANIC SMOOTHIES \$12

PROTEIN POWER

Banana, Almond Milk, Flax Seed, Peanut Butter, Local Honey

TROPICAL BLEND

Banana, Mango, Kiwi, Pineapple, Greek Yogurt

GREEN GIANT

Cucumber, Avocado, Almond Milk, Kale, Low-Fat Yogurt, Agave

BEVERLY BERRY

Strawberry, Blueberry, Raspberry, Chia Seed, Greek Yogurt

SNACKS

EAST & WEST COAST OYSTERS

½ dozen \$18 / 1 dozen \$36

LING COD BRANDADE \$16

Black Truffle & Whipped Tofu

SMOKED TAHINI SPREAD \$11

Falafel & Pickled Cherries

ICE BOX

VEGETABLE CRUDITES

\$22 for two / \$42 for four
Green Goddess & Aglio Olio

GOAT CHEESE STUFFED SQUASH BLOSSOMS \$14

Chilies, Lime, Salsa Roja

YELLOW BEET HUMMUS \$12

Basil Yogurt & Spiced Walnuts

BABY ARTICHOKE FRITO \$16

Pickled Chilies & Lemon Aioli

HERBED LABNE \$11

Summer Fruits

FENNEL & ZA'ATAR

PARKER HOUSE ROLLS \$3

Vermont Butter

THE GEORGIE OSSETRA CAVIAR SERVICE \$MP

Traditional & Non-Traditional Garnishes, Buckwheat Blini

SOUPS & SALADS

HEIRLOOM TOMATO & STONE FRUIT GAZPACHO \$16

Smoked Olive Oil Gelato & Basil

KAMPACHI TARTARE \$19

Pickled Ramps, Buttermilk, Rye, Smoked Trout Roe

GREEK SALAD \$23

Heirloom Tomatoes, French Feta, Black Olives, Pickled Onions

BABY BEET AND ENDIVE SALAD \$18

Goat Cheese Tahini, Spiced Vinaigrette, Nigella Seeds

NATIVE BIBB LETTUCES \$16

French Vinaigrette, Avocado, Pickled Lemon Cucumbers

THE GEORGIE WEDGE \$16

Baby Iceberg, Spring Peas, Roquefort, Horseradish Dressing

KALE & TABBOULEH SALAD \$19

Heirloom Carrots & Lemon Vinaigrette

ADD A KABOB

CURRY MARINATED CHICKEN \$14

SPICE RUBBED FLATIRON STEAK \$16

SALSA VERDE MARINATED SHRIMP \$18

Lunch

SANDWICHES & TARTINES

WARM BEVERLY HILLS LOBSTER ROLL \$39

1.25# Lobster, Coleman's Mustard, Bibb Lettuce, Lemon

THE GEORGIE BURGER \$25

Cabot Cheddar, Crispy Shallots, Georgie Bar Sauce,
Choice of Bibb Lettuce or Steak Fries

CARMALIZED MUSHROOM & LENTIL FALAFEL SANDWICH \$20

Griddle Seared, Pickled Cucumber, Spicy Tomato Vinaigrette

SMOKED SALMON TARTINE \$18

Horseradish Cream, Pickled Onions, Celery, Tarragon

SICILIAN PORCHETTA & EGG GRINDER \$21

Broccoli di Ciccio, Pickled Fresno Chilies, Roasted Garlic

PADRINO SANDWICH \$23

Italian Cured Meats, Lettuce, Tomato, Aioli,
Cherry Pepper Vinaigrette

PLATES

SHORT RIB RAVIOLI \$24

Hen of the Wood Mushrooms & Beef Jus

FRESH SPAGHETTI & VEAL MEATBALLS \$25

San Marzano Tomato, Basil, Parmigiano Reggiano

DOVER SOLE \$59

Morels & Pickled Ramps

16OZ DRY AGED CREEKSTONE FARMS

NEW YORK STRIP \$56

Shallot Confit & Watercress

SWEETS FOR TWO

BITTERSWEET MOLTEN CHOCOLATE SOUFFLE \$19

please allow fifteen minutes

Chilled Anglaise

SIDES

CRISPY FINGERLING

POTATOES \$11

Parmigiano Reggiano, Charred Scallion

BROCCOLI DI CICCIO \$12

Red Chili, Almonds, Golden Raisin

ROASTED CAULIFLOWER \$12

Freekah, English Peas, Chermoula

FORAGED MUSHROOMS \$13

Black Garlic Agliata, Toasted Buckwheat

BRENTWOOD CORN RAGOUT \$12

Chilies, Lime, Cotija Cheese

SWEETS

STRAWBERRY & GINGER

SHORTCAKE \$12

Strawberry Compote & Rose Cream

TAHITIAN VANILLA PANNA COTTA \$13

Wild Strawberry-Balsamic Compote

PEACH GALETTE \$12

Cinnamon Crumble & Crème Fraîche
Gelato

MACARON ICE CREAM

SANDWICH TRIO \$12

Saffron, Pistachio-Rose, Honey-
Orange Blossom, Marsala Sabayon

ZESTY LEMON MERINGUE

TART \$12

Graham Crust & Blueberry Compote

FROG HOLLOW FARM

FRUIT BOWL \$18

Seasonal Stone Fruits, For The Table