

Sunday Brunch

Washington Cranberry Yogurt Parfait	9
Local California Berries, Cranberry Curd, Low Fat Yogurt, Granola with Walnuts	
Southern California Fruit Plate	12
Cottage Cheese or Raspberry Dip	
Smoked Salmon	17
New England Smoked Salmon, Preserved Lemon Cream Cheese, Vine Ripened Tomato, Bagel Panini	
Benedict	17
Soft Poached Eggs, Canadian Bacon, Hollandaise, Chorizo Dust	
Laguna Beach Skillet Scramble	14
Farm Fresh Scrambled Eggs, Pork Sausage, Sharp Cheddar, Cherry Tomatoes, Crispy Onions, Ranchero Sauce	
Country Fried Chicken Wrap	16
Chive Scrambled Eggs, Bacon, Guacamole, Pico De Gallo Sauce, Flour Tortilla	
Stuffed French Toast	12
Almond Crusted, Raspberry Jam Filled, Butter and Maple Syrup	
Splashes Breakfast	14
Two Eggs Any Style, Apple Wood Smoked Bacon, Ham, or Pork Sausage, Crispy Hash Browns	
The OC Breakfast	16
Homemade Turkey Sausage Patties, Kashi Grains and Scrambled Egg Whites, with Baby Spinach, Tomato Basil Sauce	

Santa Monica Farmer's Market Chopped Vegetable Salad	13
Shaved Parmesan, Sherry Vinaigrette	
Kearny Street Chicken Salad	17
Hoisin Lime Glazed Chicken and Asian Mixed Greens, Thai Dressing	
Caesar Salad	13
White Anchovies, Ciabatta Crisps	
With Grilled Chicken	17
With Marinated Gulf Shrimp	19
California Cobb Salad	18
Herb Grilled Chicken, Pink Peppercorn Ranch Dressing	
Kobe Beef Burger	17
Caramelized Sweet & Spicy Onions, Cheddar, Vine-Ripened Tomatoes, Butter Lettuce, Garlic Herb Fries	
New York Style Chicken Pastrami Sandwich	17
Homemade Chicken Breast Pastrami, Potato Bread, Rosemary Aioli, Buffalo Mozzarella, Orzo Pasta Salad	
Crab Custard Sea Bass	25
Parsnip Purée, Braised Leeks, Mint Drizzle	
Grilled Brandt Beef Top Sirloin Steak	23
Roasted Garlic Mashed Potato, Jumbo Asparagus, Chasseur Sauce, Garlic Chips	

EXECUTIVE CHEF LEWIS BUTLER
CHEF DE CUISINE MARVIN BODEN
SOUS CHEF MICHAEL WEBB