BRUNCH

TO START

BAKED PASTRIES
house baked (G.V.)

CLARIDGE'S SCONES

SLICED FRUIT PLATE (VGN)

HOUSE-MADE GRANOLA
cinnamon, greek yogurt & burnt honey (N.V.)

BIRCHER MUESLI (N.V.)
banana, blueberries, house almond butter (N.V.)

MBH ACAI BOWL (N.V.)
tropical fruits, bee pollen, granola

WARM CINNAMON ROLL
vanilla cream cheese icing

BRUNCH

LOCAL CA SMOKED SALMON** (G.R.)
grilled farmhouse bread, herb cream cheese

AVOCADO TOAST (G.V.)
country bread, shaved radish, pickled red onions

SMOKED HOBB'S PASTRAMI
two cage free brown eggs, poached

TRUFFLED EGGS BENEDICT (G.P.)
bayonne ham, breakfast potatoes

TERRACE OMELET (V)
gruyère cheese, zucchini, forest mushrooms

FULL MBH BREAKFAST (G.P.)
bacon or sausage, 2 eggs, hash brown, avocado

HUEVOS RANCHEROS (V)
two eggs, black beans, avocado, pico de gallo

VEGAN POWER BOWL (VGN)
ancient grains, rice, mushrooms, avocado, tofu

CROQUE MADAME (G.P.)
jamon de paris, gruyère, egg

BUTTERMILK PANCAKES (G.V.)
organic maple syrup, butter, butterscotch sauce

BAKED BRUNCH FRENCH TOAST (G.V.)
tahitian vanilla, raspberry puree, powdered sugar

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks. (G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian - (S) shellfish - (R) raw - (A) alcohol - (P) pork

ENTRÉES

SEASONAL SPICED SALAD
Dehydrated apple, candied walnut, fried brie (V.N.G.)

PACIFIC AHI TUNA NICOISE SALAD**
grilled pears, heirloom tomatoes, cucumber, balsamic vinaigrette (R)

ROASTED LOCAL BEETS
pomegranate, walnuts, xeres vinegar (VGN.N.R)

LITTLE GEM CEASAR
baby gem, avocado, toasted breadcrumbs (G.V.)

PUGLIAN BURRATA
fermented blueberries, aged balsamic vinegar, sesame polenta bread (V.G.)

CHAR-GRILLED PRAWNS
harissa butter, singed lemon (S.)

TERRACE BURGER
lettuce, tomato, onion, house-cut fries (G)

GRILLED SKIRT STEAK
citrus chimichurri, peppercorn jus, steak fries

WHOLE GRILLED BRANZINO**
heirloom tomatoes, shiro dashi, olive oil (G.)

KING SALMON PAVE**
asparagus marmalade, charred asparagus, potato terrine (A.)

MUSSEL AND CLAM RADIATORI
white wine saffron emulsion, soft herbs (G.S.A.)

CORN AGNOLOTTI
chanterelles, chives, parmesan, black truffle (G)

SHRIMP PAPPARDELLE
sweet and sour chili oil, english peas, napa cabbage (S.G.)

SIDES

ROASTED MAITAKE MUSHROOMS (V.)

DELICATA SQUASH (VGN)

CHARRED BROCCOLINI (N.V.)

SHOESTRING FRIES (V)

POMME PURÉE (V)

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COCKTAILS

THE BLOSSOM MARTINI
Roku Gin. Rose Water. Coconut Cream. Agave. Matcha. Lemon. Chantilly Cream

HIBISCUS MARGARITA
Codigo Blanco Tequila. Hibiscus. Poblano. Cointreau. Lime. Agave.

COCONUT MOJITO
Diplomatico Planas Rum. Coconut. Mint. Lime. Sparkling Water.

PINK PEPPERCORN
Old Forester Bourbon. Chamomile. Pink Peppercorn. Lemon. Campari.

MAYBOURNE OLD FASHIONED
Macallan 12. Nikka Taketsuru Malt. Pandan. Forbidden & Orange Bitters.

TERRACE SPRITZ
Aperol. Passionfruit. Sparkling Wine. Tonic.

PEAR BELLINI
Fords Gin. Pear. Ginger. Gunpowder Green Tea. Sparkling Wine.

PIMM'S CUP
Pimm's No. 1. Strawberry. Cucumber. Basil. Ginger Beer.

BLOODY MARY
Absolut Elyx Vodka. House Bloody Mary Mix.

SPIRIT-FREE

SPICY MXRG
Lyre's Agave Blanco. Jalapeño. Lime. Poblano Agave.

NO-GRONI
Lyre's Botanical Spirit & Aperitif Rosso. Blood Orange. MB Italian N/A Bitter.

X-PRESSO MARTINI†
Lyre's Coffee. Espresso. Vanilla. Milk Tincture.

BEER

PERONI

WEST COAST IPA

MEXICAN LAGER

PERONI N/A

WINE

CHAMPAGNE

Billecart-Salmon 'La Réserve'

Billecart-Salmon 'Le Rosé'

Perrier-Jouët 'Grand Brut'

WHITE

Pinot Grigio, Scarpetta, Italy 2023

Grüner Veltliner, Bründlmayer 'L&T', Austria 2023

Riesling, Selbach-Oster 'Zeltinger' Kabinett Sonnenuhr', Germany 2021

Sancerre, Domaine Laporte, France 2023

Sauvignon Blanc, Matanzas Creek, Sonoma 2023

Chablis, Domaine Long-Depaquit, France 2022

Burgundy, Albert Bichot 'Secret de Famille', France 2020

Chardonnay, Far Niente, California 2023

ROSÉ

Provence, Sainte Marguerite 'Symphonie' 2023

RED

Burgundy, Albert Bichot 'Origines' France 2022

Pinot Noir, Rhys Vineyards, Anderson Valley 2019

Malbec, Tintonero Reserve, Argentina 2021

Montalcino, La Sorena, Italy 2020

Cabernet, Clos du Val, Napa 2022

†Coffee- Locally roasted by La Colombe. ‡Sustainably sourced by Rare Tea Company.
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