

THE ——— TERRACE ——— CAFE

LUNCH MENU

Served Monday to Friday 11am to 4pm

*To ensure all guests have the opportunity to enjoy their dining experience,
tables are reserved for up to 90 minutes.*

APPETIZERS & SALADS ———

WILD SALMON TARTARE	28
cucumber furikake, shiso, black sesame (G.R.)	
HERB LABNEH	22
pistachio oil, confit garlic, tamarind (G.V.N.)	
STRAWBERRY GAZPACHO	23
pickled strawberries, basil oil, cracked black pepper (VGN)	
PUGLIAN BURRATA	34
local stone fruit, Vermont maple syrup, spelt polenta bread (G.V.)	
LITTLE GEM CAESAR	28
baby gem, avocado, toasted breadcrumbs (G.V.)	
PACIFIC AHI TUNA NICOISE SALAD	33
grilled pears, heirloom tomatoes, cucumbers, balsamic vinaigrette (R.)	
HOUSE CHICKEN SALAD	38
crispy pancetta, walnuts & banyuls dressing (N.P.)	

SANDWICHES ———

LOBSTER ROLL	38
warm house-made brioche, butter-poached lobster, fries	
BREAKFAST BURRITO	22
bacon, hash brosn, poblano chili, pepper jack	
GRILLED CHEESE	21
San Marzano tomatoes soup, herbed grilled cheese	
THE MAYBOURNE CLUB	30
house roasted turkey, bacon, avocado, lettuce, tomato, chips	

ENTRÉES ———

ROASTED ARCTIC CHAR	46
spiced fennel salad, heirloom tomatoes, asparagus (A.)	
WHOLE GRILLED DORADE	52
charred shishito gremolata, wilted dandelion greens, lemongrass vinaigrette (A.)	
JIDORI CHICKEN	39
crispy cabbage, pancetta, coriander coconut broth (P.)	
TERRACE BURGER	37
lettuce, tomato, onion, shoestring fries (G.)	
GRILLED SKIRT STEAK	47
citrus chimichurri, peppercorn jus, steak fries	
RIGATONI BOLOGNESE	39
beef, veal, parsley, parmesan (G.A.)	
PISTACHIO PESTO BUCATINI	34
mortadella, pattypan squash, Parmigiano Reggiano	
CORN AGNOLOTTI	39
chanterelles, chives, parmesan, black truffle (G.V.)	

*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

COCKTAILS

CUCUMBER BREEZE DAIQUIRI 25
Cucumber, Mint, Bacardi Rum, Fresh Lime

HIBISCUS MARGARITA 23
Codigo Blanco Tequila, Hibiscus, Poblano, Cointreau, Lime, Agave

COCONUT MOJITO 23
Diplomatico Planas Rum, Coconut, Mint, Lime, Sparkling Water

PINK PEPPERCORN 23
Old Forester Bourbon, Chamomile, Pink Peppercorn, Lemon, Campari

MAYBOURNE OLD FASHIONED 27
Macallan 12, Nikka Taketsuru Malt, Pandan, Forbidden & Orange Bitters

TERRACE SPRITZ 20
Aperol, Passionfruit, Sparkling Wine, Tonic

PEAR BELLINI† 20
Fords Gin, Pear, Ginger, Gunpowder Green Tea, Sparkling Wine

SANGRIA BLUSH 20
Rose Wine, Cointreau, Raspberry, Lemon, Prosecco

BLOODY MARY 20
Absolut Elyx Vodka, House Bloody Mary Mix

SPIRIT-FREE

SPICY MXRG 18
Lyre's Agave Blanco, Jalapeño, Lime, Poblano Agave

NO-GRONI 18
Lyre's Botanical Spirit & Aperitif Rosso, Blood Orange, MB Italian N/A Bitter

X-PRESSO MARTINI† 18
Lyre's Coffee, Espresso, Vanilla Milk Tincture

BEER

PERONI 10

WEST COAST IPA 10

MEXICAN LAGER 10

PERONI N/A 9

BEVERAGES

COFFEE† 9

SEASONAL SPECIALS

COCONUT COFFEE CLOUD 13
coconut water with coffee cream top

COCONUT MATCHA CLOUD 13
coconut water with matcha cream top

TEA‡ 10
Selection of Green / Black / White / Herbal

ICED TEA 10
Selection of Oolong / Green / Lemon / Hibiscus / Black

SMOOTHIES 16
Choose two: açai, banana, carrot, ginger, mango, mixed berries, strawberry
Additional ingredients +\$1 each, protein powder +\$2

JUICE
apple, pineapple, cranberry, tomato or v8 12
fresh squeezed orange or grapefruit juice 14

THE MAYBOURNE ELIXIR 15
orange juice, apple cider vinegar, turmeric, ginger, lemon, cayenne pepper

GREEN VITALITY 15
granny smith apple, cucumber, celery, lemon, lime, ginger, kale, chlorophyll

PINK SUNSET 15
carrot, beet, pear, pineapple, pomelo, ginger, lemon

CHARCOAL CLEANSE 15
lemon, lime, yuzu, agave, activated charcoal

JUICE SHOTS 9

HANGOVER
coconut water, turmeric, ginger, lemon, honey

IMMUNITY
ginger, turmeric, lime, honey, cayenne pepper

HEALTHY GUT
ginger, lemon, apple cider vinegar, probiotics

ANTI-INFLAMMATORY
turmeric, parsley, ginger, CBD oil, lemon

†Coffee- Locally roasted by La Colombe. ‡Sustainably sourced by Rare Tea Company. For your convenience, a discretionary 20% service charge will be included on all checks.