



BRUNCH



TO START

BAKED PASTRIES

house baked (G.V.)

CLARIDGE'S SCONES

clotted cream and seasonal jam (G.V.)

SLICED FRUIT PLATE (VGN)

HOUSE-MADE GRANOLA

cinnamon, greek yogurt & burnt honey (N.V.)

BIRCHER MUESLI

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

MBH ACAI BOWL

tropical fruits, bee pollen, granola (N.V.)

WARM CINNAMON ROLL

vanilla cream cheese icing (G)

BRUNCH

LOCAL CA SMOKED SALMON**

grilled farmhouse bread, herb cream cheese (G.R.)

AVOCADO TOAST

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

SMOKED HOBBS' PASTRAMI

two cage free brown eggs, poached, house bread (G)

TRUFFLED EGGS BENEDICT

bayonne ham, breakfast potatoes (G.P.)

TERRACE OMELET

Gruyère cheese, zucchini, forest mushrooms, house bread (V.G.)

FULL MBH BREAKFAST

bacon or sausage, 2 eggs, hash brown, avocado, house bread (G.)

HUEVOS RANCHEROS

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

VEGAN POWER BOWL

ancient grains, rice, mushrooms, avocado, tofu (VGN)

CROQUE MADAME

jamon de paris, Gruyère, egg (G.P.)

BUTTERMILK PANCAKES

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

BAKED BRUNCH FRENCH TOAST

tahitian vanilla, raspberry puree, powdered sugar (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

ENTRÉES

CHARRED GREENS

grilled endive, spring vegetables, cilantro vinaigrette (V)

PACIFIC AHI TUNA NICOISE SALAD**

grilled pears, heirloom tomatoes, cucumber, balsamic vinaigrette (R)

ROASTED LOCAL BEETS

pomegranate, walnuts, xeres vinegar (V.N.)

LITTLE GEM CEASAR

baby gem, avocado, toasted breadcrumbs (G.V.)

PUGLIAN BURRATA

fermented new season cherries, jamaica, black pepper, polenta bread (G.V.)

CHAR-GRILLED PRAWNS

harissa butter, singed lemon (S)

TERRACE BURGER

lettuce, tomato, onion, shoestring fries (G)

GRILLED SKIRT STEAK

citrus chimichurri, peppercorn jus, steak fries

WHOLE GRILLED DORADE**

pickled ramp gremolata, wilted dandelion greens, lemongrass vinaigrette (A)

ROASTED ARCTIC CHAR**

spiced fennel salad, heirloom tomatoes, asparagus (A)

MUSSEL AND CLAM RADIATORI

white wine saffron emulsion, soft herbs (G.S.A.)

CORN AGNOLOTTI

chanterelles, chives, parmesan, black truffle (G.V.)

SHRIMP PAPPARDELLE

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

ADD

steak 28 salmon** 25 grilled prawns** 20 chicken 18

SIDES 18

ROASTED MAITAKE MUSHROOMS (V)

LOCAL SUGAR SNAP PEAS (N.V.)

CHARRED BROCCOLINI (N.V.)

SHOESTRING FRIES (V)

POMME PURÉE (V)

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