



LUNCH 11 am - 2:30 pm

LITE BITES AND SALADS

COLOSSAL SHRIMP COCKTAIL (2 pc) 6 per
Marie Rose Sauce

ALASKAN KING CRAB CAKE 21
Preserved Lemon Remoulade, Celery Root Slaw

AVOCADO TOAST 16
Red Bell Radish, Red Onion, Pistachio Crumble,
Cherry Tomatoes, Pimento Oil

LITTLE GEM CAESAR SALAD 14
Pistachio Seeded Crumble, Classic Caesar Dressing

GREEK SALAD 14
Gem Hearts, Cucumber, Heirloom Cherry Tomato,
Olives, Red Onion, Feta, Red Beets, Olive Vinaigrette

MAURICE SALAD 21
Turkey, Ham, Swiss Cheese, Sweet Pickles,
Hard Boiled Egg, Creamy Vinaigrette

BURRATA DI BUFFALA 18
Fried Green Tomatoes, Grilled Sourdough, Harissa
Tomato Jam

ADD PROTEINS

Chicken 14	Shrimp 6 per
Salmon 22	Prime beef tips 24

A 20% gratuity will be added for parties six or larger.
Ask your server about menu items that are cooked
to order or served raw. Consuming raw or
undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illnesses.

MAIN COURSE

LOCH DUART KING SALMON 29
Summer Melon, Heirloom Tomato, Yuzu
Vinaigrette

PRIME STEAK FRITES 35
Niman Ranch New York Strip, Bravas Fries,
Zip Sauce

SEARED TUNA "POKE BOWL" 32
Soba Noodles, Sesame Yuzu Ponzu,
Cucumber Slaw

SIDES

TRUFFLE FRIES 12

SEASONAL FRUIT PLATE 10

GRILLED ASPARAGUS 10

PETITE MIXED GREENS 7
Lemon-Mustard Vinaigrette

FRENCH ONION SOUP 8
Gruyere Crouton

FRESH PRESSED JUICES 10

GOLDEN GLOW
Cantelope, Carrot, Apple, Ginger, Turmeric

GREEN GIANT
Pineapple, Cucumber, Kale, Mint, Ginger

SANDWICHES AND BURGERS

All sandwiches and burgers served
with herb fries

SPICY CHICKEN SANDWICH 21
Hot Honey Mustard, Bread & Butter Pickles,
Creamy Slaw

NEW ENGLAND LOBSTER ROLL 28
Maine Lobster, Split Top Bun, Old Bay Aioli

MADAM BURGER 22
Thousand Island, American Cheese, House-made
Pickles, Red Onion, Shredded Lettuce

CHICKEN SALAD CROISSANT 19
Waldorf Chicken Salad, Frisee,
Honey Butter Croissant

FOCACCIA DI CAPRESE 20
Burrata, Heirloom Tomatoes, Lemon-Zucchini
Pesto, Garlic-Herb Focaccia, Prosciutto

SHORT RIB FRENCH DIP 22
Braised Short Rib, Caramelized Onion Jam,
Smoked Gouda, Kimchi Slaw, Hoagie Roll

RUBY RUSH
Ruby Red Beets, Apple, Orange, Baby Spinach

CAFÈ



B R E A K F A S T

7am - 11am

AVOCADO TOAST 16
Cherry Tomato, Red Onion, Radish, Pistachio
Seeded Crumble

CLASSIC FRENCH OMELETTE 18
Gruyere, Farm Egg, Local Greens,
Add up to three toppings - 20

BUTTERMILK PANCAKES 18
Macerated Blueberries, Vanilla Mousse

2 EGGS ANY STYLE 18
Choice of Bacon or Chicken Sausage, Crispy
Potato Hash, Seeded Sourdough Toast

EBB'S FRENCH TOAST 18
Bananas Foster, Brown Butter Toasted Nuts,
Bourbon Maple Whip

SEAN'S BREAKFAST BURRITO 22
Red Onion, Peppers, Crispy Potato, Soft
Scramble, Chicken Sausage, Bacon, Gruyere,
American Cheese

BREAKFAST SANDWICH 18
Soft Scramble, Bacon or Sausage, American
Cheese, Sweet Pepper Aioli, Smashed Avocado

LATKE 18
poached eggs, crispy prosciutto, sour cream,
caramelized apple, red onion on latke

STEAK & EGGS 35
Prime NY Strip, Eggs Any Style, Crispy Potatoes,
Salsa Verde

SUNRISE BREAKFAST BOWL 18
Everything Bagel Spice Sunny-side Egg, Bacon,
Sweet Pepper, Scallion, Chile Garlic Crunch,
Kimchi, Sticky Rice

CALIFORNIA BENEDICT 16
heirloom tomato, asparagus, home made english
muffin, avocado hollandaise
add: crab cake, smoked salmon or lobster 8

FRESH PRESSED JUICES 10

GOLDEN GLOW
Cantaloupe, Carrot, Apple, Ginger, Turmeric

GREEN GIANT
Pineapple, Cucumber, Kale, Mint, Ginger

RUBY RUSH
Ruby Red Beets, Apple, Orange, Baby Spinach

COFFEE DRINKS

Coffee 6	Espresso Single 4
Cappuccino 7	Espresso Double 6
Latte 7	Americano 5
Chai Latte 7	Macchiato 5.50
Matcha Latte 7	Cortado 5.50
Military 8	Hot Tea 5
Iced Latte 7	

FROM THE GEODE BAR

MIMOSA 16
House Bubbly, Choice of Juice, Fruit Skewer

BLOODY MARY 17
McClure's Regular or Spiced, Tito's, Celery,
McClure's Pickle, Meat Stick

ESPRESSO MARTINI 16
Chocolate Covered Espresso Bean

IRISH COFFEE 14
Teeling whiskey, Guernsey Whipped Cream

BELLINI 16
House Prosecco, Peach Puree, Candied Peach

BREAKFAST SIDES

AVOCADO 6
SEEDDED SOURDOUGH TOAST 6
ENGLISH MUFFIN 6
CROISSANT 7.5
COLD SMOKED SALMON 8
BREAKFAST POTATOES 8

CHICKEN SAUSAGE 8
BACON 8
SEASONAL FRUITS AND BERRIES 10
DAILY DANISH 7.50
YOGURT & GRANOLA 12

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