

CAFÉ



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
Salmon 22

Shrimp 6 per
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

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

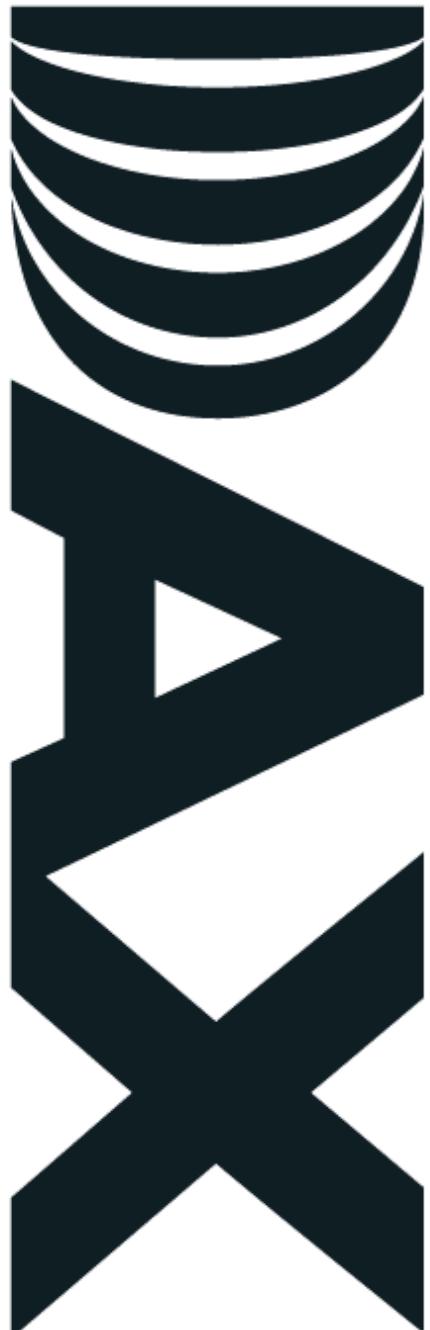
CHICKEN SALAD CROISSANT 19
Waldorf Chicken Salad, Frisee,
Honey Butter Croissant

FOCACCIÀ DI CAPRESE 20
Burrrata, 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

CAFÉ



BREAKFAST

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

BREAKFAST SIDES

AVOCADO 6

SEEDED 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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poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

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