

ESPRESSO

HOT OR ICED

3
3
3.5
3.5
4.5
+.50
5
5

Affogato

Madagascar vanilla ice cream, 10 espresso

DRIP AND ICED

Drip Coffee	3
Cold Brew	4

TEA AND MORE

HOT OR ICED

Green Tea	3.5
Black Tea	3.5
Oolong Tea	3.5
White Tea	3.5
Botanical Teas	3.5
Chai Latte	6
Matcha Latte	6.5
Hot Chocolate	4

MILK OPTIONS:

Whole, Non-fat, Oat, Almond

BREAKFAST

8 TO II:00 AM

LM Breakfast Sandwich

House-made smashed maple sage sausage, eggs, cheddar cheese, chipotle aioli on croissant brioche or lox bagel, served with side salad (GF bread available) \$14

SCALLION PANCAKE WRAP •

Egg, cheese, avocado, salsa verde, served with side salad \$12 add longanisa sausage +\$5

SMOKED SALMON SANDWICH

Catsmo smoked salmon, tomato, red onion, cream cheese, cucumber, everything brioche, served with side salad \$18

FRENCH TOAST WITH BERRIES **©**

Brioche loaf, crème anglaise, fresh berries, house-made strawberry jam \$14

YOGURT & BERRIES •

Greek yogurt, house-made granola, fresh berries, local honey \$12

OATMEAL

Cinnamon brown sugar, dried fruits, mixed nuts \$12 add banana +\$2

CRISPY FINGERLING POTATOES
WITH CHIVES AND SEA SALT **©** \$6

SIDE OF BACON @ \$5

SEASONAL FRUIT **© ©** \$5



Matthew F Fisher. The Seer. 2020

• vegetarian

@ gluten friendly

LUNCH



11:00 to 4 PM

RAW BAR

SHRIMP COCKTAIL @

Jumbo Florida pink spotted shrimp (5), cocktail sauce \$20

PETITE CHILLED SEAFOOD TOWER GD

Shrimp (3), oysters (6), lobster tail \$45

GRAND CHILLED SEAFOOD TOWER GD

Shrimp (6), oysters (12), king crab (1/2 leg) \$100

CAVIAR SERVICE

Petrossian caviar, white toast, crème fraîche, chives, red onions, cornichon \$60 per oz.

FISHMONGER'S CRUDO @

Chef's daily selection \$20

OYSTERS G

Daily selection, mignonette, cocktail sauce, half dozen (\$18) or dozen (\$36)

CRAB SALAD GF

Maryland blue crab, lettuce cup, yuzu, avocado \$18

KING CRAB LEG \$80

COBB SALAD G

Baby gem lettuce, tomato, cucumber, avocado, jammy egg, bacon, blue cheese, Cobb dressing \$18

GREEK SALAD

Icicle lettuce, cucumber, tomatoes, red onion, feta, pita chips, marinated chickpeas, red wine vinaigrette \$15

SHAVED KALE & BRUSSELS CAESAR

Shaved kale, Brussels sprouts, Parmesan, brioche croutons, chili flakes, Caesar dressing, pine nuts \$18

ADD TO ANY SALAD: grilled chicken +\$9, blackened salmon +\$14, grilled shrimp +\$13, lobster +\$18, crab salad + \$16

AVOCADO TOAST

Granville honey wheat, sliced avocado, blood orange segments, sunny side up egg, everything seasoning, micro amaranth (GF bread available) \$16

• vegetarian

LM BURGER

House-ground prime smash burger, Widmer 1 year cheddar, black garlic special sauce, lettuce, tomato, onion, house-made pickles, brioche bun (GF bun available) \$16 add patty +\$5 add bacon +\$4

GRILLED FISH SANDWICH

Market fish, lettuce, house-made remoulade (GF bun available) \$16

CHICKEN KATSU SANDWICH

Japanese milk bread, panko chicken, slaw, pickles, katsu sauce, Kewpie mayo \$16

HARVEST WRAP

White bean hummus, icicle lettuce, marinated chick peas, red bell pepper, cherry tomatoes, mint \$14

ALL SANDWICHES SERVED
WITH HOUSE SALAD OR FRIES

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BUTTERNUT SQUASH CAPPELLETTI •

House-made cappelletti filled with butternut squash, brown butter, sage, Parmesan, toasted pine nuts \$22

SPAGHETTI, U10 SCALLOP AND MANILA CLAMS

House-made spaghetti, shallots, white wine, garlic, herbs \$28

MARKET FISH

Daily selection from our seafood department - market price

WARM FOCACCIA WITH OLIVE OIL **©** \$9

House-made focaccia, olive oil, aged balsamic, herbs

CAST IRON CORN ELOTE V @ \$10

Poblano peppers, cotija cheese

BELGIAN FRENCH FRIES **VGF** \$8

Add Parmesan and truffle oil + \$5

SIDE SALAD **© GD** \$7

Seasonal greens, lemon vinaigrette

BLISTERED SHISHITO PEPPERS **V** \$9

SEASONAL MARKET VEGETABLE V \$8

gluten friendly