

# ESPRESSO

#### HOT OR ICED

Espresso	3
Cortado	3.5
Americano	4
Cappuccino	4.5
Latte	5
vanilla, mocha,	
white mocha, demerera	+.50
Espresso Tonic	6

## Affogato

Madagascar vanilla ice cream, 10 espresso

# DRIP AND ICED

<b>Drip Coffee</b>	3
Cold Brew	5

# TEA AND MORE

## **HOT OR ICED**

Green Tea	5
Black Tea	5
Oolong Tea	5
White Tea	5
<b>Botanical Teas</b>	5
Chai Latte	5
Matcha Latte	7
Hot Chocolate	5

MILK OPTIONS: WHOLE, NON-FAT, OAT +\$1, ALMOND +\$1

## BREAKFAST

#### MR 00:11 ot 8

#### 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 G

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

w 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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## BLUE CHEESE AND MUSHROOM RAVIOLI

House-made ravioli filled with mushroom duxelle and gorgonzola cheese, mushroom Parmesan broth, toasted pine nuts, pecorino \$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 9** \$10 Poblano peppers, cotija cheese

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BELGIAN FRENCH FRIES **© G** \$8

Add Parmesan and truffle oil + \$5

SIDE SALAD **OG** \$7

Seasonal greens, lemon vinaigrette

BLISTERED SHISHITO PEPPERS V \$9

SEASONAL MARKET VEGETABLE **VG** \$8

gluten friendly