

S O M E R S E T

FOR THE TABLE

ENDIVE AND AVOCADO SALAD*	17
caesar dressing, soft herbs	
ROASTED MAITAKE MUSHROOM SALAD v GF	18
fresno vinaigrette, chevre, avocado	
HEIRLOOM TOMATO SALAD v GF	15
morita chili vinaigrette, labneh ranch, thai basil	
AVOCADO AND CRUDITE TOAST VEG	14
grilled focaccia, shaved vegetables	
CRUNCHY SHRIMP COCKTAIL	16
wasabi, satsuma salt	
SPICY CRAB ON CRISPY RICE* GF	16
lump crab, red chili emulsion	
CHICKPEA PANISSE v	14
roasted garlic, eggplant caponata	

ON THE SIDE

BREAKFAST POTATOES VEG	10
choice of crunchy potatoes or sweet potatoes	
FRENCH FRIES VEG	9
sea salt, aioli	
MIXED BERRIES GF v	10
chantilly, mint	
SAUSAGE GF	6
choice of chicken or pork	
DOUBLE-CUT BACON GF	6
applewood-smoked	

MIMOSA orange, grapefruit, peach bellini	14
BLOODY MARY	15
LA COLOMBE DRIP COFFEE	4
ESPRESSO or HOT TEA	5

MAINS

AMERICAN BREAKFAST	18	SUNNY-SIDE-UP FRITTATA* v	16	SPINACH & GOAT CHEESE OMELET GF v	16
two eggs any style, choice of toast & protein		asparagus, mushrooms, white cheddar		pickled chilis, wilted basil	
GRANOLA & YOGURT PARFAIT v	12	BLUEBERRY-RICOTTA PANCAKES v	16	BRIOCHE FRENCH TOAST v	16
vanilla, dried cranberries		strawberry compote, cherry butter		blackberry-orange coulis, vanilla mascarpone	
VEGETABLE & GRAINS BOWL GF VEG	18	SPRING COBB SALAD GF	18	SMOKED SALMON FLATBREAD*	19
avocado, toasted seeds, chermoula		market vegetables, organic chicken		dill, cream, pickled red onion, everything crust	
SOMERSET CHEESEBURGER	18	CRISPY MUSHROOM SANDWICH v	16		
black truffle, crispy onions, friséé		citrus pickles, ginger-cabbage slaw			

v: VEGETARIAN **VEG**: VEGAN **GF**: GLUTEN-FREE * : CONTAINS RAW EGGS OR PROTEIN