

# S O M E R S E T

## GOLD COAST

### FOR THE TABLE

ENDIVE AND AVOCADO SALAD caesar dressing, sweet peas	14
ROASTED MAITAKE MUSHROOM SALAD fresno vinaigrette, chevre, avocado	16
AVOCADO & CRUDITE TOAST grilled focaccia, shaved vegetables	14
DEVEILED POTATOES sambal gribiche, smoked trout roe	16
SPICED ROASTED CAULIFLOWER sumac labneh, soft herbs	16
WINTER GREENS SALAD butternut squash, cranberry, cashew	14
SPICY CRAB ON CRISPY RICE king crab, red chili emulsion	16

### ON THE SIDE

BREAKFAST POTATOES crunchy marble potatoes, sea salt	10
HOUSE BISCUIT housemade jam and soft butter	6
MIXED BERRIES chantilly, mint	10
DOUBLE CUT BACON applewood smoked	6
PORK OR CHICKEN SAUSAGE	6
TEXAS TOAST housemade jam, soft butter	6
CINNAMON SWIRL MUFFIN cream cheese frosting	5

### MAINS

AMERICAN BREAKFAST two eggs any style, choice of toast and meat	18
EGG WHITE FRITTATA roasted red peppers, ricotta	14
SPINACH AND GOAT CHEESE OMELET pickled chilis, wilted basil	16
BUTTERMILK PANCAKES vanilla butter, brown sugar syrup	16
GRANOLA AND YOGURT PARFAIT vanilla, dried cranberries	12
BRIOCHE FRENCH TOAST caramel bananas, crème fraiche chantilly	16
SMOKED SALMON FLATBREAD dill cream, pickled red onion, everything crust	19
SOMERSET CHEESEBURGER black truffle, crispy onions, frisée	18
CRISPY MAITAKE SANDWICH lemon pepper slaw	16
LOBSTER BURGER citrus pickles, french fries	22
ORGANIC FRIED CHICKEN parmesan creamed spinach, agrodolce	29
FLATBREAD TARTE FLAMBÉE caramelized onions, bacon, gruyere	16
PRIME SHORT RIB HASH crispy potatoes, smoked tomato	22

