

S O M E R S E T

GOLD COAST

FOR THE TABLE

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| ENDIVE AND AVOCADO SALAD caesar dressing, soft herbs | 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 |
| TENDER BROCCOLI SALAD green goddess ranch, togarashi | 16 |
| SPICE ROASTED CARROT SALAD avocado, torn croutons, toasted seeds | 14 |
| WINTER GREENS SALAD butternut squash, cranberry, cashew | 14 |
| SPICY CRAB ON CRISPY RICE king crab, red chili emulsion | 16 |
| WARM BABY BEET SALAD blue cheese, walnuts, honey mustard | 16 |

ON THE SIDE

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| 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 |
| TEXAS TOAST housemade jam, soft butter | 6 |
| CINNAMON SWIRL MUFFIN cream cheese frosting | 5 |

MAINS

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| "LYONNAISE SALAD" crispy poached egg, warm bacon dressing | 16 |
| 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 |

