



PRIX FIXE BRUNCH MENU

\$95 per person, served family style

1ST COURSE (CHOOSE 2)

OVERNIGHT OATS VGF

Santa Monica Farmers Market berries, flax & chia seeds, almond butter

COCONUT CHIA SEED PUDDING VGF

JG Farms berries, house-made granola, raw honey

WILSHIRE TOAST

Santa Barbara Smokehouse salmon, cucumber, yogurt, pickled mustard seed, radish, capers, Larder Bakery country sourdough

AVOCADO TOAST VG

hass avocado, pea tendrils, market radish, toasted hemp seed, artisan seeded white bread

2ND COURSE [CHOOSE 2]

BRIOCHE FRENCH TOAST

market berry compote, vanilla whipped mascarpone, powdered sugar

EGGS BENEDICT

poached eggs, Fra'mani Farms rosemary ham, english muffin, meyer lemon hollandaise, arugula salad

BREAKFAST BURRITO

scrambled eggs, vermont white cheddar, chorizo, potato tots, avocado, sour cream, house salsa

SIDES [CHOOSE 1]

MARKET FRUIT & BERRIES

from the Santa Monica Farmers Market

BREAKFAST PROTEIN

applewood smoked bacon, turkey bacon, chicken sausage or smoked salmon

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol. Santa Monica Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues. For parties of 8 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues.

V Vegan | VG Vegetarian | GF Gluten Free | DF Dairy Free