

BREAKFAST

The Continental

MARELLE CONTINENTAL 22

Baked Goods Or Toast, Fresh Fruit, Jam, Tea Or Coffee Or Juice



HEALTHY START

SPECIAL SIGNATURE JUICE 12 VG+ GF

Green Juice

Apple, Cucumber, Celery, Spinach, Lime Juice

Wake Me Up

Pineapple, Cayenne, Ginger and Cucumber

Vitality

Coconut Water, Turmeric, Carrot, Lemon Juice

FARMERS MARKET FRUIT SELECTION 14 VG+ GF

Seasonal Fruit Selection from the Local Santa Monica's Farmers Market

BERRIES YOGURT PARFAIT 16 V+ GF

Organic Greek Yogurt, Berries Selection, House-Made Granola

STEEL CUT OATS 12 VG+ GF

Farmers Market Blueberries, Roasted Almonds

TOASTED BAGEL JARDINIÈRE 22 V

Whipped Cream Cheese, Market Tomatoes, Cucumber, Radish, Lemon, Capers, Dill, Black Pepper
+ *Smoked Salmon 4 | Avocado 2*

SWEET START

PASTRY BOARD 18 V

Lisa's Homebaked Loaves, Croissants, Cinnamon Roll, Cultured Butter

LEMON RICOTTA PANCAKES 24 V

Blueberry Butter, Maple Syrup, Roasted Almonds

BRIOCHE FRENCH TOAST 26 V

Tahitian Vanilla Mascarpone, Fresh Berry Compote, Maple Syrup

CHEF'S SIGNATURES

CHINO-RANCH EGGS 22

Three Eggs Any Style, Crispy Herb Potatoes, Roasted Tomato, Toast, Choice of Bacon or Sausage

SEASONAL OMELETTE 26

Customize Your Omelette with Any of Our Seasonal Breakfast Ingredients

Choice of One Protein:

Bacon, Ham, Apple Chicken Sausage, Pork Sausage

Choice of Two Vegetables:

Spinach, Mushrooms, Tomato, Asparagus

Choice of One Cheese:

White Cheddar, Swiss, Goat Cheese

AVOCADO TOAST 16 VG

Fork Smashed Avocado, Toasted Organic Sourdough or Multigrain, Tomato-Cucumber Relish
+ *Two Chino Ranch Eggs 6 | Smoked Eggs 6 | Smoked Salmon 4*

GRILLED BREAKFAST SANDWICH 24

Toasted Sourdough, Folded Chino Ranch Eggs, Beefsteak Tomatoes, Cheddar, Iceberg, Pickles, Russian Dressing, Breakfast Potatoes, Choice Of Shaved Ham Or Bacon

BLOOMSDALE BENEDICT 28

Bloomsdale Market Spinach, Heirloom Tomatoes, Citrus Hollandaise, Roasted Herb Potatoes
+ *Shaved White Ham 4 | Smoked Salmon 4 | Avocado 2*

HUEVOS RANCHEROS 24 V

Two Sunny Up Chino Ranch Eggs, Heirloom Corn Tortillas, Black Bean Refritos, Spanish Rice, Chile Relleno, Ranchero Salsa, Grated Cotija Cheese

SHAKSHUKA 26 V

Chino Ranch Poached Eggs, Roasted Tomatoes, Sweet Peppers, Eggplant, Feta, Wild Herbs
+ *Caramelized Bacon 4*

GF = GLUTEN FREE

V = VEGETARIAN

VG= VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items listed gluten-free may not be celiac-free. Please let us know of any food allergies.

Presented by Executive Chef Raphael Lunetta



MARELLE

SANTA MONICA