

# Petit Ermitage

## Breakfast

FARMERS MARKET FRUIT & BERRIES -21 \*GF|VG  
Seasonal

GRANOLA -17 \*\*GF|VG  
Greek yogurt, fresh berries, organic honey

RUSTIC OATMEAL -16 \*VG  
Gluten free oats, fresh berries, brown sugar, candied pepitas

ACAI CROCK -24 \*GF|VG  
Toasted coconut flakes, goji berry muesli, fresh fruit

AVOCADO TOAST -26 \*VG  
Grilled sourdough, radishes, fresno chili, mixed greens  
*Egg any style - 4*

GYPSY PANCAKES -22 \*V  
Gluten free pancakes, warm maple syrup & macerated berries

EGGS BENEDICT -30  
Jambon de Paris, poached egg, English muffin, hollandaise sauce, mixed greens

HALLOUMI BREAKFAST -27  
Grilled halloumi, cherry tomato, cucumber, grilled broccolini, turmeric hummus, 7-minute egg

PARISIAN OMELET -26 \*GF  
Mushrooms, spinach, ham, gruyere cheese, mixed greens

BREAKFAST SANDWICH -28  
Brioche bun, fried egg, cheddar cheese, market greens, bacon, basil aioli

THE BOHEMIAN -26  
Two eggs any style, confit potatoes or salad, sausage or bacon, house toast

*Gluten free toast - 4*

*Sliced Avocado - 7*

*Crispy Bacon - 9*

*Grilled Jambon de Paris - 4*

*Chicken apple sausage - 9*

*Hashbrown - 8*

*Confit Potatoes - 8*

WARMED PASTRIES - 12  
Your choice of 2, savory or sweet

PRESSED JUICES - 14

WAKE-UP CALL  
Carrot, celery, cucumber, apple, orange, beet, ginger

DETOXIFIER  
Cayenne, ginger, orange, pineapple, lemon

STAY WELL  
Kale, wheat grass, apple, celery, spinach

BEAUTY FOR THE BEAST  
Apple, orange, carrot

FIFTY FIFTY  
Orange, grapefruit

HOT TEAS - 12

*English Breakfast*

*Early Grey*

*Moroccan Mint Green*

*Chamomile Herbal*

*Sencha Green*

*Phoenix Oolong Black*

*Rooibos Bourbon*

*Lapsang Souchong Smoked Tea*

ICED TEA

*Sencha Green*

*Vanilla Rose*

WELLNESS TONICS - 11

COCO BANG BANG  
Espresso, coco powder, turmeric, simple syrup

LAMILL COFFEE

ESPRESSO - 6

AMERICANO - 6

CAPPUCCINO - 8

MACCHIATO - 6

FRENCH PRESS - 14

LATTE - 10

*Turmeric*

*Chai*

*Matcha*

CONTINUED FROM LAST NIGHT ...

MIMOSA - 18  
Sparkling wine & choice of orange or grapefruit juice  
*Add lychee - 2*

BLOODY MARY - 22  
Vodka, tomato, Worcestershire, horseradish, tabasco, fresh lemon, rock salt rim

PETITALADA - 14  
Bad Hombre Lager, tomato, Worcestershire, horseradish, tabasco, fresh lemon, Tajin

RED SAINT BOTANICAL TEA SPIRIT - 12  
Vanilla, Strawberry Basil, or Peach Ginger

ESPRESSO MARTINI - 22  
Vanilla Vodka, Cointreau, Borghetti Espresso Liqueur



# Petit Ermitage

## Lunch



MARINATED OLIVES -14 \*VG|GF  
CHIPS & DIPS -14 \*V|GF  
Avocado crème fraîche  
DAILY GAZPACHO -14 \*VG|GF  
SOUP DU JOUR -14 VG|GF  
WHOLE GRILLED ARTICHOKE -24 \*VG|GF  
Olive oil, black pepper, lemon aioli  
ERMITAGE CHARCUTERIE | FROMAGE -36  
Pickled market vegetables, marinated olives, house toast  
FARM CRUDITÉ -22 \*V|GF  
Market vegetables, roasted beet hummus, herbed labneh  
WATERMELON CARPACCIO -18 \*VG|GF  
Crispy shallots, citrus dressing, arugula, radish two ways  
POISSON CRU -24 \*GF|LF  
Hamachi, cucumbers, avocado, coconut lime dressing, taro chips  
SHRIMP COCKTAIL -28 \*GF|LF  
Cocktail sauce  
FRESH OYSTERS - M.P. \*GF|LF  
Cocktail sauce, mignonette & fresh lemon  
OSETRA CAVIAR - 160  
30g Caviar, chives, crème fraîche & blini

MESCULUN GREENS -20 \*VG|GF|LF  
Shaved fennel, radishes, cherry tomatoes, spiced pepitas  
BABY KALE -24  
Sourdough croutons, fried capers, shaved parmesan,  
garlic anchovy dressing  
FATTOUSH -26 \*V  
Heirloom tomatoes, cucumbers, radishes,  
fried pita, marinated labneh, mint, sumac  
BEET & BURRATA SALAD -25 V|GF  
Butter lettuce, fennel, fresh herbs, seasonal citrus, honey  
balsamic dressing  
NIÇOISE -36 \*GF|LF  
Seared sushi grade ahi tuna, tomato haricot vert,  
olives, potato, hard boiled egg, anchovies,  
lemon zest citrus dressing  
POMMES FRITES -16 \*LF  
Truffle, parmesan, parsley -22

### ADDITIONS

Shrimp - 18  
Hangar Steak - 22  
Salmon - 20  
Chicken - 14  
Pita - 4  
Fried Egg - 4  
Bacon - 9  
Avocado - 7

MACROBIOTIC BOWL -26 \*V|GF  
Brown rice, vadouvan roasted cauliflower, heirloom beans,  
turmeric hummus, puffed quinoa, avocado, pickled vegetables,  
gold pea shoots, tahini  
STEAK FRITES -54  
6oz Prime hanger steak, peppercorn sauce, pommes frites  
POKE -24 \*V  
Watermelon "tuna", brown rice, avocado, radish,  
cucumber, spicy mayo, pickled ginger & vegetables  
LA BOHEME -22 \*VG  
Homemade falafel, hummus, pickled vegetables,  
grilled eggplant, arugula, whole wheat tortilla,  
tahini dressing & market greens  
BEYOND THE GYPSY BURGER -29 \*V|LF  
Pretzel bun, beyond meat, lettuce, heirloom tomato,  
grilled onions, roasted peppers, chili aioli, pickles, pommes frites  
Sub truffle fries - 8  
WAGYU GYPSY BURGER -32  
Brioche bun, lettuce, gypsy sauce, pickles, cheddar,  
onion jam, pommes frites  
Sub truffle fries - 8  
BUTTER LOBSTER ROLL -30  
Maine Lobster, toasted butter roll,  
lemon parsley butter, side of mixed greens  
Sub pommes frites - 5 | Sub truffle fries - 8  
CAULIFLOWER STEAK -29 \*VG|GF  
Chickpea panisse, sultana, capers & white wine olive sauce

\*LF - LACTOSE FREE  
\*V - VEGETARIAN  
\*VG - VEGAN  
\*GF - GLUTEN FREE

\*\*\*CONSUMING RAW OR UNDERCOOKED PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



# Petit Ermitage

## Dinner

MARINATED OLIVES -14 \*VG|GF

CHIPS & DIPS -18 \*V|GF  
Avocado crème fraîche

DAILY GAZPACHO -14 \*VG|GF

SOUP DU JOUR -14 VG|GF

WHOLE GRILLED ARTICHOKE -24 \*VG|GF  
Olive oil, black pepper, lemon aioli

ERMITAGE CHARCUTERIE | FROMAGE -36  
Pickled market vegetables, marinated olives, house toast

FARM CRUDITÉ -22 \*V|GF  
Market vegetables, roasted beet hummus, herbed labneh

WATERMELON CARPACCIO -18 \*VG|GF  
Crispy shallots, citrus dressing, arugula, radish two ways

POISSON CRU -24 \*GF|LF  
Hamachi, cucumbers, avocado, coconut lime dressing, taro chips

MOULES FRITES -36  
PEI Mussels, fennel, white wine saffron sauce,  
grilled bread and pommes frites

SHRIMP COCKTAIL -28 \*GF|LF  
Cocktail sauce

FRESH OYSTERS -M.P. \*GF|LF  
Cocktail sauce, mignonette & fresh lemon

OSETRA CAVIAR - 160  
30 grams Caviar, chives, crème fraîche & blini

MESCULUN GREENS -20 \*VG|GF  
Shaved fennel, radishes, cherry tomatoes, spiced pepitas

BABY KALE -24  
Sourdough croutons, fried capers, shaved parmesan,  
garlic anchovy dressing

FATTOUSH SALAD -26 \*V  
Heirloom tomatoes, cucumbers, radishes,  
fried pita, marinated labneh, mint, sumac

BEEF & BURRATA SALAD -25 \*V|GF  
Butter lettuce, fennel, fresh herbs, seasonal citrus, honey  
balsamic dressing

NICOISE -36 \*GF  
Seared sushi grade ahi tuna, tomato, haricot vert,  
olives, potato, hard boiled egg, anchovies,  
lemon zest citrus dressing

### ADD TO ANY SALAD

Shrimp - 18  
Hangar Steak - 22  
Salmon - 20  
Chicken - 12  
Pita - 4  
Avocado - 7

### SHAREABLE SIDES -16

Miso Maple Brussels Sprouts  
Roasted Cauliflower  
Grilled Broccoli  
Baby Carrots  
Confit Potatoes  
Pommes Frites|Truffle -22 (non VG|non GF)

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BRANZINO -56 \*GF  
Whole grilled branzino, preserved lemon filling,  
haricot verts, beurre blanc

CREEKSTONE PRIME RIBEYE -115 \*LF|GF  
Bone-in 20 oz steak, shoe string potatoes,  
roasted baby carrots

JIDORI DIJON MUSTARD CHICKEN -40 \*GF  
½ Pan roasted chicken, crispy red bliss potatoes,  
dijon mustard sauce

VONGOLE -36  
Clams, fresh spaghetti, olive oil, parsley, chile, white wine

LOBSTER & ROE PASTA -56  
Maine lobster, olive oil, garlic confit & parsley

SAUTEED SHRIMP -32 \*LF  
Brava sauce, brandy, garlic, burnt allium, toasted ficelle

ATLANTIC SALMON -38 \*GF  
Wild caught salmon, chimichurri, broccolini

CAULIFLOWER STEAK -29 \*V | GF  
Chickpea panisse, sulatana, capers & white wine olive sauce

BEYOND THE GYPSY BURGER -29 \*V|LF  
Pretzel bun, beyond meat, lettuce, heirloom tomato,  
grilled onions, roasted peppers, chili aioli, pickles,  
pommes frites  
Sub truffle fries - 8

WAGYU GYPSY BURGER -32  
Brioche bun, lettuce, gypsy sauce, pickles, cheddar,  
onion jam, pommes frites  
Sub truffle fries - 8

BUTTER LOBSTER ROLL -30  
Maine Lobster, toasted butter roll,  
lemon parsley butter, side of mixed greens  
Sub pommes frites - 5 | Sub truffle fries - 8



# Petit Ermitage

## Drinks

### WINE BY THE GLASS

#### SPARKLING & CHAMPAGNE

R.018, Lallier Serie R, Brut Champagne, (Pinot Noir & Chardonnay) Champagne, FR 25 | 150

N.V. Cote Mas Cremant Rose Brut, (Chardonnay, Chenin Blanc, Pinot Noir) 20 | 120

2020 Cleto Chiarli Cialdini, Sparkling Lambrusco 18 | 110

#### WHITE

2020 Le Blanc de Greysac, Sauvignon Blanc, Bordeaux, FR 16 | 72

2020 l'archetipo, Greco Bianco, \*organic Salento, IT 18 | 80

2020 Karim Vionnet Beur Blanc, \*organic Beaujolais, FR 20 | 90

#### SKIN CONTACT & BLENDS

2021 Cheateau Leoube Rose, \*organic, Provence, FR 20 | 90

2020 Herr Gewurtz, Gewurtztraminer Orange Wine, Moravia, C.R. 18 | 80

2019 Los Connejos Maltidos Blanco Con Madre (Airen, Malvar), SP 16 | 72

#### RED

2017 Mon Frere, Pinot Noir, Sonoma County, CA 18 | 80

2020 Harvey & Harriet, (Bordeaux Blend), Paso Robles, CA 18 | 80

2020 Bonny Doon Le Cigare Volant, Grenache, Aptos, CA 14 | 60

2020 Fableist, Cabernet Sauvignon, Paso Robles, CA 16 | 72

### WINE BY THE BOTTLE WHITE

#### WHITE

##### RIESLING

2020 Eroica, Columbia Valley, WA | 70

##### PINOT GRIGIO

2018 Santa Margherita, Italian Alps, IT | 90

##### SAUVIGNON BLANC

2019 Davis Bynum, Russian River Valley, CA | 135

##### CHARDONNAY

2019 Ken Brown Radian Vinneyard, Central Coast, CA | 150 2020 Domaine Drouhin Arthur, Dundee Hills, OR | 140

#### SKIN CONTACT & BLENDS

2020 Rumor Rose, Provence, FR | 110

2020 Zestos Pet Nat, (Grolleau Gris, Pineau d'Aunis), FR | 120

### WINE

#### RED

##### PINOT NOIR

2017 Emeritus Hallberg Ranch, Russian River, CA | 145

2017 Ken Brown Rita's Crown Vineyard, Central Coast, CA | 225

2019 Domaine Drouhin Laurene, Dundee Hills, OR | 250

##### TEMPRANILLO

2016 Cruz de Alba, Ribera del Duero, SP | 110

##### MALBEC

2017 Cahors Odile Delpon, FR | 70

2018 Don Miguel Gascon Reserva, Mendoza, AR | 90

##### BEAUJOLAIS

2020 Domaine De Bel-Air Brouilly, FR | 80

##### GRENACHE

2019 Lechuza Garnacha, Carinena, Aragon, SP | 72 2020 Margerum, Santa Barbara, CA | 125

2010 Cornelia Constanza Domain de la Solitude, Chateauf-neuf-du-Pape, FR | 380

##### SYRAH

2018 Tolosa, Syrah, Edna Valley, CA | 90

2019 Ken Brown Cuvee, Central Coast, CA | 100

##### BORDEAUX

2015 Chateau Picoron, FR (Merlot) | 160

2011 Baron de Brane Margaux (Cabernet Sauvignon) | 375

##### CABERNET SAUVIGNON

2018 Faust Reserve, Napa Valley, CA | 160 2019 Domaine de la Bergerie, Yves Guegniard, (Cabernet Franc) | 80

##### BRUNELLO

2016 Col d'Orcia, Brunello di Montalcino, IT | 160

#### CHAMPAGNE

2014 Louis Roederer Cristal, FR | 950

Louis Roederer Brut 242, FR | 275

2015 Louis Roederer Brut Rose, FR | 275

Billecart Salmon Brut Rose, FR | 275

Bruno Paillard Rose Premiere Cuvee | 240

Bruno Paillard Blanc de Blancs Grand Cru | 240



### LOVE POTIONS

22

PETIT SPRITZ Italicus Rosolio Di Bergamotto, Amaro Angeleno, lemon, Cleto Chiarli e Figli Sparkling Lambrusco

THE FLAMINGO Roku Gin, Lillet Rose, Strawberry Balsamic Puree, Lemon, Sparkling Rose

CHOK ME, SPANK ME Makers Mark Bourbon, Sweet Vermouth, Blackberry Lemon Verbena Shrub, lemon

5TH & ADAMS Dos Perros Mezcal, pineapple, ginger, lemon, bitters

SUMMER OF '75 Haku Vodka, Suze Aperitif, cucumber, lemon, Sparkling Cava

BLOODY MARY House-Made Bloody Maria Mix

#### BEER

THREE WEAVERS SUN TRAP SESSION SOUR Domestic local Inglewood, female-owned, Sour Ale, Passionfruit & Sea Salt, 4.5%, 16oz 14

BAD HOMBRE DOMESTIC LOCAL D.T.L.A. Mexican Style Lager, 4.8%, 12oz 10

PERONI import Italian Lager, 5.1%, 12oz 10

YOHO NIPPON CITRUS Import Japanese Citrus Ale, Yuzu & Sea Salt, 4.5%, 12oz 15

ALLAGASH WHITE Domestic Portland Maine White Ale, 5.2%, 12oz 12

RANCHO WEST I.P.A. Local organic Malibu I.P.A., 4.5%, 16oz 14

YOHO UMAMI BONITA IPA Import Japanese IPA, Bonita Flakes, 6.5%, 12oz 15

YOHO TOKYO BLACK Import Japanese, Light American Porter, 5%, 12oz 15

RED SAINT HARD TEA Made with Rooibos, Strawberry Basil, 5%, 12oz 12