

# Petit Ermitage

## Breakfast

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

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

RUSTIC OATMEAL -16 \*VG  
Steel cut 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, pickled fresno chili, mixed greens  
*Egg any style - 4*

DELICATA SQUASH TARTINE -24 \*V  
Cashew, pickled raisins, saba

SMOKED SALMON TARTINE -28  
Preserved lemon, pickled red onion, cucumber

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 \*V  
Grilled halloumi, cherry tomato, cucumber, charred broccolini, seasonal hummus, soft boiled egg

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

BREAKFAST SANDWICH -28  
Sourdough bread, fried egg, cheddar cheese, arugula, bacon, chili aioli, mixed greens

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*

*Chicken apple sausage - 9*

*Confit Potatoes - 8*

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

MARY'S CHICKEN BONE BROTH - 18  
12oz double stock chicken, heated and served in a to-go cup

### 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 - 10

*Sencha Green*

*Vanilla Rose*

### WELLNESS TONICS - 11

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

FUN EARTH CO. MUSHROOM MOCHA  
Four mushroom blend, Cacao, choice of milk  
Add espresso - \$2

### LAMILL COFFEE

ESPRESSO - 6  
AMERICANO - 6  
CAPPUCCINO - 8  
MACCHIATO - 6  
FRENCH PRESS - 14

### SPECIALTY LATTES - 10

*Choice of milk*

Add espresso - \$2

*Turmeric*

*Chai*

*Matcha*

*Beet Root*

*Lavender*

### 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  
BLOODY MARIA - Tequila

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, Biscotti & Cacao Liqueur, Espresso  
or  
Tequila, Biscotti and Cacao Liqueur, Licor 43, Espresso

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## Lunch



**BUTTERNUT SQUASH SOUP** -14 \*VG | GF  
Ginger, lemongrass, granola

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

**DELICATA SQUASH TARTINE** -24 \*V  
Cashew, pickled raisins, saba

**SMOKED SALMON TARTINE** -28  
Preserved lemon, pickled red onion, cucumber

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

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

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

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

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

**ESCARGOT** - 16  
White wine, lemon, sourdough

**STEAK TARTAR** - 24 \*GF  
Violet mustard, chives, potato chips

**LYONNAISE SALAD** -24  
Frisée, bacon lardons, poached egg, breadcrumbs

**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** -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

*Creekstone Hangar Steak* - 22

*Atlantic Salmon* - 20

*Organic Grilled Chicken* - 14

*Grilled Pita* - 4

*Fried Egg* - 4

*Nueske Bacon* - 9

**MACROBIOTIC BOWL** -26 \*V  
Brown rice, vadouvan roasted cauliflower, heirloom beans, seasonal hummus, avocado, pickled vegetables, tahini dressing

**STEAK FRITES** -62  
Creekstone 10oz NY strip steak, peppercorn sauce

**POKE** -24 \*V  
Watermelon "tuna", brown rice, avocado, radish, cucumber, spicy mayo, pickled ginger & vegetables

**LA BOHEME** -22 \*VG  
Whole wheat wrap, falafel, seasonal hummus, pickled vegetables, grilled onions, arugula, tahini dressing & mixed greens

**BEYOND BURGER** -29 \*V | LF  
Pretzel bun, Dijon grilled onions, roasted peppers, chili aioli, house pickles, pommes frites  
*Sub truffle fries* - 8

**WAGYU BURGER** -32  
Brioche bun, house pickles, aged cheddar, bacon onion jam, pommes frites  
*Sub truffle fries* - 8

**BUTTER LOBSTER ROLL** -30  
Maine Lobster, sweet butter roll, basil aioli, mixed greens  
*Sub pommes frites* - 5 |  
*Sub truffle fries* - 8

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

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# Petit Ermitage

## Drinks



### WINE BY THE GLASS

#### SPARKLING & CHAMPAGNE

R.018, Lallier Serie R, Brut Champagne FR 25 | 150  
N.V. Cote Mas Cremant Rose Brut, 18 | 110  
2020 Cleto Chiarli Cialdini, Sparkling Lambrusco 18 | 110  
Ferrari Brut NV Trento 22 | 129

#### WHITE

2020 Le Blanc de Greysac, Sauvignon Blanc, Bordeaux, FR 18 | 80  
2020 l'archetipo, Greco Bianco, \*Organic Salento, IT 18 | 80  
2020 Domaine Christian Moreau Chablis Père et Fils, Burgunday, FR 30 | 139  
2019 Mon Frere Chardonnay, California 18 | 80  
2021 Cuvee Pierre Alexandre Sancerre, FR 26 | 125

#### ROSÉ & ORANGE

2021 Cheateau Leoube Rosé, \*Organic, Provence, FR 20 | 90  
2020 Herr Gewurtz, Gewurtztraminer Orange Wine, Moravia, C.R. 14 | 60  
2019 Los Connejos Maltidos Blanco Con Madre, SP 16 | 72

#### RED

2017 Mon Frere, Pinot Noir, Sonoma County, CA 18 | 80  
2020 Harvey & Harriet (Bordeaux Blend) Paso Robles, CA 20 | 60  
2020 Fableist, Cabernet Sauvignon, Paso Robles, CA 16 | 72  
2020 Fontanafredda Barbera D'Alba, IT 20 | 90

### WINE BY THE BOTTLE

#### WHITE

RIESLING  
2020 Eroica, Columbia Valley, WA | 70

#### BEAUJOLAIS

2017 Chateau de la Chaize "Brouilly", FR 110

#### SAUVIGNON BLANC

2019 Davis Bynum, Russian River Valley, CA | 135

#### CHARDONNAY

2020 Domaine Drouhin Arthur, Dundee Hills, OR | 150

#### TIMORASSO

2020 Fontanafredda Derthona Piedmont | 90

#### ROSÉ & ORANGE

2020 Rumor Rosé, Provence, FR | 110

### 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 | 80

#### BEAUJOLAIS

2020 Domaine De Bel-Air Brouilly, FR | 80

#### GRENACHE

2019 Lechuzza Garnacha, Carinena, Aragon, SP | 72 2020  
Margerum, Santa Barbara, CA | 125  
2010 Cornelia Constanza Domain de la Solitude,  
Chateauneuf-du-Pape, FR | 380

#### SYRAH

2019 Ken Brown Cuvee, Central Coast, CA | 125

#### BORDEAUX

2015 Chateau Picoron, FR (Merlot) | 180  
2011 Baron de Brane Margaux (Cabernet Sauvignon) | 375

#### CABERNET SAUVIGNON

2018 Faust Reserve, Napa Valley, CA | 195  
2019 Domaine de la Bergerie, Yves Guegniard,  
(Cabernet Franc) | 90

#### SANGIOVESE

2019 Giornata Rosso, IT | 125

#### NEBBIOLO

2016 FontanaFredda Barolo Serralunga, IT | 150  
2013 FontanaFredda Barolo "Proprieta in Fontanafredda  
MGA", IT | 250

### 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 | 300

### LOVE POTIONS

#### QUEEN OF JALISCO 30-

El Cristiano Reposado Mezcal, cinnamon agave, mole & orange bitters, burnt orange

#### DEVIL'S CARNIVAL 30-

Mijenta Blanco Tequila, Passionfruit, Ancho Verde, cilantro, spicy tincture, grapefruit soda, lime & agave

#### ONE NIGHT STAND 26-

Bourbon, St.Germaine, Green Chartreuse, lime, egg white sour

#### YOUR V CARD 22-

Haku Vodka, Violette, Lemon, Simple Syrup, Ginger Beer

#### SLOPPY HEAD 22-

Sake, Mezcal, ginger, peach, lemon, Yuzu soda

#### ROOFIE 22-

Rum, Rumchata, Amaro Angeleno, pineapple juice, Orgeat

### BEER

**THREE WEAVERS SUN TRAP**, Domestic, local Inglewood, Session Sour Ale ~ Passionfruit & Sea Salt, 4.5%, 16oz | 15

**BOOMTOWN BAD HOMBRE** Domestic, Local DTLA, Mexican Style Lager, 4.8%, 12oz | 11

**PERONI** Import, Italian Lager, 5.1%, 12oz | 11

**YOHO NIPPON CITRUS** Import, Japanese Citrus Ale ~ Yuzu & Sea Salt, 4.5%, 12oz | 16

**RANCHO WEST IPA** Domestic, Local, Malibu Organic I.P.A., 6.5%, 16oz | 14

**YOHO UMAMI BONITO IPA** Import, Japanese IPA ~ Bonito Flakes, 6.5%, 12oz | 16

**YOHO TOKYO BLACK** Import, Japanese, Light American Porter, 5%, 12oz | 16

**ERDINGER WEISSBIER** Non-alcoholic, <.5%, 12oz | 11

### VIRGIN POTIONS 18-

#### ESPRESSO MARTINI

Espresso, Brown Simple, Seedlip Spiced

#### FIRE CROTCH

Ginger syrup, Simple, Seedlip Spiced

#### SOUR LIPS

Lemon, Rosemary Simple, Pineapple, Seedlip Garden

#### BARRENED WOMB

Lime, Sugar, Seedlip Garden, Tonic

#### BERRIED ALIVE

Blackberries, Cucumber, Lychee, Simple, Seedlip Spiced, Tonic



Week of March 20, 2023

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## Dinner



**BUTTERNUT SQUASH SOUP** -14 \*VG | GF  
Ginger, lemongrass, granola

**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

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

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

**ESCARGOT** - 16  
White wine, lemon, sourdough

**FOIE GRAS TERRINE** - 38  
Quince jelly, brioche toast

**STEAK TARTAR** - 24 \*GF  
Violet mustard, chives, potato chips

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

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

### ADD TO ANY SALAD

*Creekstone Hangar Steak* - 22

*Atlantic Salmon* - 20

*Organic Grilled Chicken* - 12

*Grilled Pita* - 4

*Avocado* - 7

### SHAREABLE SIDES -16

*Miso Maple Brussels Sprouts*

*Olive Oil Roasted Eggplant*

*Grilled Broccolini*

*Curried Baby Carrots*

*Pommes Frites | Truffle* -22 (non VG | non GF)

**BRANZINO** -56 \*GF  
Preserved lemon filling, haricot verts,  
celery root vinaigrette

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

**JIDORI DIJON CHICKEN** -40 \*GF  
½ Roasted chicken, crispy potatoes,  
dijon mustard sauce

**SPAGHETTI VONGOLE** -36  
White wine, bottarga, breadcrumbs

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

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

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

**BEYOND BURGER** -29 \*V | LF  
Pretzel bun, beyond meat, Dijon  
grilled onions, roasted peppers, chili  
aioli, house pickles, pommes frites  
*Sub truffle fries* - 8

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Brioche bun, house pickles, cheddar,  
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