

# Petit Hermitage

**SEASONAL FARMER'S  
FRUIT & BERRIES - 21 \*GF | VG**

**HOMEMADE GRANOLA - 17 \*VG**  
Greek Yogurt, Mixed Berries, Wild Honey

**RUSTIC OATMEAL - 17 \*VG**  
Steel-cut Oats, Brown Sugar, Dried Fruits, Toasted Nuts

**SMOKED SALMON PLATTER - 28**  
Condiments, Cream Cheese, Toasted Brioche

**AVOCADO TOAST - 26**  
Grilled Sourdough Bread, Persian Cucumbers, Black Beans,  
Pickled Fresno Chili, Shredded Cheddar  
One Egg Any Style

**SHORT RIB HASH - 32**  
Two Poached Eggs, Green Peppercorn Hollandaise,  
Baguette Crostini

**HAM BENEDICT - 30**  
Toasted English Muffin, Poached Eggs, Hollandaise  
Sauce, Roasted Potatoes

**THE BOHEMIAN - 26**  
Two Eggs Any Style  
Roasted Potatoes *or* Mixed Greens | Sausage *or* Bacon  
House Toast

**WILD MUSHROOM TRUFFLE BENEDICT - 30**  
**\*VG**  
Toasted English Muffin, Wilted Spinach,  
Hollandaise Sauce, Roasted Potatoes

**PARISIAN OMELET - 26 \*GF**  
Ham, Wild Mushrooms, Gruyere Cheese,  
House Mixed Greens

**ESPELETTE SMOKED SALMON OMELET - 28**  
**\*GF**  
Goat Cheese, Dill, Fried Capers, House Mixed Greens

**CROQUE MONSIEUR - 28**  
Sliced Brioche, Bechamel Sauce, Ham and Gruyere  
Cheese, House Mixed Greens  
*Add Fried Egg - 2*

**GREEK FRITTATA - 24 \*GF**  
Potatoes, Spinach, Roasted Red Bell Peppers,  
Oregano, Feta Cheese, Wild Arugula

**GLUTEN FREE BLUEBERRY & BANANA  
PANCAKES - 22 \*GF | VG**  
Cinnamon Whipped Butter, Wild Honey

**GLUTEN FREE MALTED WAFFLE - 22 \*GF | VG**  
Mixed Berries, Whipped Coconut Cream, Warm  
Maple Syrup

*Grilled Pita Bread - 7*  
*Sliced Avocado - 7*  
*Crispy Bacon - 9*  
*Roasted Potatoes - 7*  
*Chicken Apple Sausage - 9*  
*Smoked Salmon - 9*  
*Warm Pastries - 12*



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

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



**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

**LAVAZZA COFFEE**

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

**SPECIALTY LATTES - 10**  
*Add Espresso - 2*

**TURMERIC  
CHAI  
MATCHA  
BEET ROOT  
LAVENDER**

**HOT TEAS - 12**

*English Breakfast*  
*Early Grey*  
*Moroccan Mint Green*  
*Chamomile Herbal*  
*Gen Mai Cha Green*  
*Phoenix Oolong Black*  
*Rooibos Bourbon*  
*Lapsang Souchong Smoked Tea*  
*Organic Passion Berry*  
*Japan Pineapple Papaya*  
*Organic Masala Chai*  
*Fresh Ginger, Tumeric, Lemon, Honey*

**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 - 22**  
Bloody Mary with 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 YOURSELF - 30**  
Mijenta Reposado Tequila, Licor 43, Coffee  
Liqueur, Espresso, Chocolate Bitters



# Petit Ermitage



## Starters

**CHEESE AND CHARCUTERIE BOARD -28**  
Pickled Seasonal Vegetables, Marinated Olives,  
Assorted Bread Basket

**SEASONAL FARM CRUDITÉ -22 \*V | GF**  
Market Vegetables, Hummus, Herbed Labneh

**MEDITERRANEAN SPREADS -26 \*V**  
Hummus, Tzatziki, Romesco, Baba Ganoush, Moroccan  
Green Salad, Grilled Pita Bread

**WILD MUSHROOM TRUFFLE DIP -22 \*GF**  
Assorted Chips

## Appetizers and Salads

**SOUP DU JOUR -14**

**WHOLE GRILLED  
MARINATED ARTICHOKE -24 \*VG | GF**  
Arugula, Lemon Roasted Garlic Aioli

**ESCARGOT DE BOURGOGNE -16**  
Garlic Butter, Puff Pastry

**STEAK TARTARE -24 \*GF**  
Violet Mustard, Chives, Potato Chips

**SPICY AHI TUNA CRUDO -26 \*GF**  
Avocado, Tomato, Cilantro, Shaved Fennel,  
Pickled Fresno Chili, Tortilla Chips

**SHRIMP COCKTAIL -22 \*GF | LF**  
Cocktail Sauce

**OYSTERS ON THE HALF SHELL - M.P. \*GF | LF**  
Cocktail Sauce, Mignonette, Fresh Lemon

**OSETRA CAVIAR - 160**  
30g Caviar, Chives, Crème Fraîche, Blini

**SHAVED BRUSSELS SPROUT  
BABY KALE SALAD -22 \*GF**  
Lemon and Extra Virgin Olive Oil, Toasted Pine Nuts,  
Shaved Parmigiano Reggiano Cheese, Balsamic Reduction

**WILD ARUGULA ROASTED RED KURI  
SQUASH SALAD -24 \*GF**  
Feta Cheese, Toasted Pecans, Pomegranate, Maple Vinaigrette

**ROASTED BEETS SALAD -24 \*GF**  
Butter Lettuce, Toasted Almonds, Citrus Supremes,  
Burrata Cheese, Honey Balsamic Vinaigrette

**SHRIMP NIÇOISE -32 \*GF**  
Grilled Marinated Shrimp, Tomato, Haricot Vert, Olives, Potato,  
Hard Boiled Egg, Anchovies, Lemon Zest Citrus Dressing

## SIDES -16

*Roasted Sweet Potatoes, Spicy Mint Tabini \*GF*

*Baked Polenta, Tomato Basil Pesto Gratin \*GF*

*Roasted Seasonal Vegetable, Balsamic \*VG|GF*

*Cream of Wild Mushroom & Spinach \*GF*

*Brussels Sprouts, Garlic Lemon, Parmesan \*GF*

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

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



## Entrees

**BEYOND BURGER -29 \*V | LF**  
Pretzel Bun, Piperade, Hummus, Harissa Aioli, Fries  
Sub truffle fries - 13

**WAGYU BURGER -32**  
Balsamic Onion Confit, Pickles, Roasted Garlic Aioli.  
Choice of Cheddar, Gruyère, or Blue Cheese  
Sub truffle fries - 13

**FRIED CHICKEN SANDWICH -24**  
Minted Coleslaw, Pickled Fresno Chili, Spicy Aioli,  
French Fries

**GARLIC BUTTER LOBSTER ROLL -30**  
Celery Root Confit, Micro Basil, House Mixed Greens  
Sub fries - 5  
Sub truffle fries - 13

**LA BOHEME -22**  
Homemade Falafel, Hummus, Pickled Red Onion,  
Grilled Eggplant, Arugula, Tahini, Whole Wheat  
Tortilla, Market Greens

**LAMB MERGUEZ WRAP -30 \*V**  
Hummus, Harissa Sauce, Moroccan Greens, French Fries

**GRILLED CHEESE -30 \*V**  
Cheddar & Gruyere Cheese, Sourdough Bread,  
Served With Soup d'Jour

**SHRIMP FETTUCINE -40**  
Cured Black Olives, Tomato, Zucchini, Basil,  
Lobster Bisque

**ROASTED SALMON - 48 \*GF**  
Sumac, Tzatziki, Wilted Spinach, Chimichurri

**GRILLED MARINATED BRANZINO -56**  
\*GF | LF  
Roasted Seasonal Vegetables, Pee wee Potatoes,  
Basil Pesto, Balsamic Reduction

**GRAIN BOWL -28 \*VG**  
Quinoa, Roasted Sweet Potatoes, Steamed Spinach,  
Lentil Ragu, Roasted Tofu, Roasted Vegetables,  
Pickled Red Onion & Fresno Chilies

**ROASTED ORGANIC CHICKEN -40 \*GF**  
Roasted Garlic Lemon Oregano Jus, Crispy  
Polenta Diamonds, Broccolini

**STEAK FRITES -62**  
Creekstone 10oz NY Strip,  
Cognac Peppercorn Sauce, French Fries

**RED WINE BRAISED PRIME  
SHORT RIBS -46**  
Fettucine, Pearl Onion, Wild Mushroom and Bacon Fricassee

## ADDITIONS

*Roasted Atlantic Salmon - 28*

*Grilled Espelette Pepper Shrimp - 16*

*Organic Grilled Chicken Breast - 14*

*Merguez Lamb Sausage -15*



# Petit Ermitage

## *Love Potions*

### CHAMPAGNE

N.V. Champagne Henriot Brut Souverain 25 | 150  
N.V. Louis Roederer Brut | 275  
2015 Louis Roederer Brut Rose | 275  
N.V. Billecart Salmon Brut Rose | 275  
2012 Dom Perignon Brut | 750  
2014 Louis Roederer Cristal | 950



### SPARKLING

N.V. Cote Mas Cremant Rose, FR | 18 | 85  
N.V. Cote Mas Cremant Brut, FR | 18 | 85  
2021 Vecchia Modena Cleto Chiarli E Figli Lambrusco, IT | 19 | 110  
N.V. Ferrari Brut Trento, IT | 22 | 110

### WHITE

2020 Cht Greysac, Sauvignon Blanc, Bordeaux, FR | 18 | 85  
2021 Domaine Vocoret, Chablis Burgundy, FR 30 | 150  
2019 Mon Frere Chard, CA | 18 | 85  
2022 Campo Maccione Vermentino, Tuscany, IT | 20 | 95  
2022 Scarpetta, Pinot Grigio, Venezia, IT | 18 | 85  
2020 Mar de Frades Albarino, Rioja, SP | 22 | 110  
2021 Maison Belles Cotes, Sancerre, FR | 26 | 130  
2020 Vignetti Massa Derthona, IT | 90  
2020 William Fevre Chablis Domaine, FR | 115  
2019 Davis Bynum Chard, Russian River Valley, CA | 135  
2020 Domaine Drouhin Chard, Dundee Hills, OR | 150

### ROSÉ

2022 NV Cht. Léoube, Love by Léoube, Provence, FR | 23 | 120  
Cht. St. Marguerite Fantastique Grand Cru, Provence, FR | 26 | 130  
2020 Ramon Bilbao Lalomba Finca Lalinde Rose, SP | 23 | 120

### ORANGE

2020 G. Bertrand, Orange Gold Organic, Languedoc, FR | 22 | 110  
2020 G. Bertrand Villa Soleilla Blanc, Languedoc, FR | 275

### RED

2017 Mon Frere, Pinot Noir, Sonoma County, CA | 18 | 85  
2020 Fontanafredda, Barbera D'Alba, IT 20 | 95  
2020 Barons de Rothschild Lafite Les Legendes, Bordeaux, FR | 22 | 110  
2020 Cht. De Sancerre, Sancerre Rouge, FR 26 | 130  
2021 G. Bertrand Naturae Cabernet, FR 22 | 110  
2016 Ramon Bilbao, Crianza, Tempranillo, SP 22 | 110  
2020 Il Fauno di Arcanum, Toscana, IT 25 | 120  
2017 Cht. de la Chaize, Gamay, Brouilly, FR | 110  
2017 Ken Brown Rita's Crown Vineyard, Pinot Noir, Central Coast, CA | 225  
2019 Domaine Drouhin Laurene, Pinot Noir, Dundee Hills, OR | 250  
2016 Cruz de Alba, Tempranillo, Ribera del Duero, SP | 110  
2016 Alexander's Crown, Cabernet Sauvignon, Sonoma, CA | 295  
2020 Margerum, Syrah, Santa Barbara, CA | 125  
2019 Ken Brown Cuvee, Syrah, Central Coast, CA | 125  
2018 Chianti Classico Riserva, Tenuta di Arceno | 125  
2019 Bodegas Juan Gil, Garnacha, Carinena, Clar Del Bosc Priorat DOCa, SP | 135  
2018 Faust Reserve, Cabernet Sauvignon, Napa Valley, CA | 195  
2019 Domaine de la Bergerie, Cabernet Franc, Yves Guegniard, | 90  
2019 Giornata Rosso, Sangiovese Blend, IT | 125  
2018 Fontana Fredda, Nebbiolo, Barolo Serralunga, IT | 150  
2013 Fontana Fredda, Nebbiolo, Barolo "Proprieta in Fontanafredda MGA", IT | 250

**NAKED & SHAMELESS 28 -**  
Dos Perros Mezcal, Passion Fruit, Lime,  
Cot Mas Brut

**PETIT DIABLITO 26 -**  
Mijenta Blanco, Lime, Agave, Red Fresno, Basil

**LADY ANTOINETTE 24 -**  
Meili Vodka, Combiar, Agave, Lime,  
Strawberry, Cot Mas Rose

**WHISKEY BUSINESS 28 -**  
Makers Mark, Amaro Montenegro,  
Cointreau

**BALKAN FROTH 24 -**  
Legende Rakija, Lime, Liquor 43, Egg  
White, Cinnamon

**SMOKE & ASH 28 -**  
El Tesoro Blanco, Dos Perros Mezcal,  
Lemon, Ginger, Honey, Activated Charcol,  
Egg White

**ESPRESSO YOURSELF 30-**  
Mijenta Reposado Tequila, Licor 43, Coffee  
Liqueur, Espresso, Chocolate Bitters

**A LITTLE HAZY 28 -**  
Gin, Lavendar, Lime, Elderflower Rose  
Liqueur

**UNA VIDA 26-**  
Una Vodka, Aloe Liqueur, Lemon Juice,  
Agave, Cucumber

### BEER

**UNIBROUE BLANCHE CHAMBLY**  
Import, Canada, Belgian Witbeir, 5%, 12oz | 14

**STIEGL GRAPEFRUIT RADLER**  
Import, Austria, Fruit Beer, 16 oz | 14

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

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

**ALMANAC TRUE KOLSCH**  
Domestic, Local Alameda,  
German Style Kolsch, 5% 16oz | 14

**LAGUNITAS IPA**  
Domestic, Local Petaluma, West  
Coast Style IPA, 5.7% 12oz | 12

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

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

## *Virgin Potions*

**PARISIAN NIGHTS 18-**  
Lime Juice, Ginger Syrup, Mint, Strawberry  
Ginger Ale

**BLACK VELVET 18-**  
Blackberry, Hibiscus Syrup, Ginger Syrup,  
Lemon, Egg White

**KEEP IT SPICY 18-**  
Cucumber, Jalapeno, Orgeat Syrup, Lime,  
Topped with Fizzzzzz

**WIDE AWAKE 18-**  
Espresso, Chai Syrup, Turmeric, Almond  
Milk, Rosemary, Black Salt

**SEKANJEBIN 18 -**  
Mint, Apple Cider Vinegar, Lemon, Honey,  
Club Soda, Ginger Beer

