

Petit Hermitage

Breakfast



Fresh & Bright

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

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

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

AVOCADO TOAST - 26
One Egg Any Style

Griddled

**GLUTEN FREE BLUEBERRY & BANANA
PANCAKES - 22 *GF | VG**
Cinnamon Whipped Butter, Mapple Syrup

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



Warm & Sustaining

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

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

HAM BENEDICT - 30
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**
Roasted Potatoes

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

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

CROQUE MONSIEUR - 28
Brioche, Bechamel, Ham, Gruyere Cheese, Mixed Greens
Add Fried Egg - 2

GREEK FRITTATA - 24 *GF
Potatoes, Spinach, Roasted Red Bell Peppers, Feta Cheese,

BREAKFAST BURRITO - 26
Scrambled Eggs, Bacon, Avocado, Black Beans, Cheddar, Potatoes

Sides

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



*V - VEGETARIAN
*VG - VEGAN
*GF - GLUTEN FREE

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





Petit Hermitage

Juices & Tonics

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

Coffees & Teas

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

EARL 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, TURMERIC, 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 – 26

Mijenta Reposado Tequila, Kahluha, Espresso



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Starters

CHEESE AND CHARCUTERIE BOARD -28

MEDITERRANEAN SPREADS -26 *V

Hummus, Tzatziki, Romesco, Baba Ganoush, Moroccan Green Salad

BAKED GREEK ARTICHOKE SPINACH DIP -22*V

SHRIMP COCKTAIL -22 *GF

OYSTERS ON THE HALF SHELL - M.P. *GF

Cocktail Sauce, Mignonette, Horsheradish Cream

SOUP DU JOUR -14 *V



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



WHOLE GRILLED GLOBE ARTICHOKE -24 *VG | GF
Lemon Roasted Garlic Aioli

ESCARGOT DE BOURGOGNE -16
In Shell, Garlic Butter, Puff Pastry

STEAK TARTARE -24 *GF

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

FRIED CALAMARI -20

Sandwiches & Salads

ROASTED BEETS SALAD -24 *GF

Butter Lettuce, Toasted Almonds, Citrus Supremes, Burrata Cheese, Honey Balsamic Vinaigrette

CHOPPED VEGETABLE SALAD -24 *GF

WILD ARUGULA SALAD -24 *V|GF

Toasted Quinoa, Avocados, Strawberries, Toasted Almonds, Feta Cheese

TURKEY BLT -24

Served on Croissant, Swiss Cheese, French Fries

LA BOHEME -22

Homemade Falafel, Hummus, Grilled Eggplant, Whole Wheat Tortilla

Sub Merguez Lamb -8

GARLIC BUTTER LOBSTER ROLL -30

House Mixed Greens

Sub fries - 5

Sub truffle fries - 13

GRILLED CHEESE -24 *V

Cheddar & Gruyere Cheese, Soup d'Jour

WAGYU BURGER -32

Choice of Cheddar or Gruyère

Sub truffle fries - 13

Beyond Meat Burger -29

FRIED CHICKEN SANDWICH -24

Pickled Fresno Chili, Spicy Aioli, French Fries

Entrées

ROASTED ORA KING SALMON - 42 *GF

Lentil Ragu, Saffron Espelette Sauce

CREEKSTONE NEWYORK STEAK -58

Peppercorn Sauce, French Fries

ROASTED ORGANIC 1/2 CHICKEN -38 *GF

Crispy Polenta Diamonds, Broccolini

FETTUCINE PROVENCALE -30*V

Artichokes, Zucchini, Capers, Black Olives,

LEMON GRILLED WHOLE BRANZINO -52*GF

Braised Carrots, Fennel, Spinach, Pistachio Mint Gremolata

GRAIN BOWL -28 *VG

Quinoa, Roasted Tofu, Roasted Vegetables

ENTRÉE DU JOUR -MP

SEASONAL VEGETABLE STIR FRY -26 *VG|GF

Braggs Liquid Aminos

ADDITIONS

Ora King Salmon - 28 | Grilled Pepper Shrimp- 16 | Organic Grilled Chicken Breast- 14 | Merguez Lamb Sausage -15 | Hanger Steak -20

SIDES -16

Roasted Sweet Potatoes | Baked Polenta | Roasted Seasonal Vegetable | Cream of Wild Mushroom & Spinach | Brussels Sprouts

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CHAMPAGNE

N.V. Champagne Henriot Brut Souverain 25 | 150
N.V. Louis Roederer Brut | 275
2015 Louis Roederer 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
N.V. Ferrari Rose Trento, IT | 24 | 120

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

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
2021 G. Bertrand Naturae Cabernet, FR 22 | 110
2014 Grand Vin de Reignac, Bordeaux, FR 25 | 118
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
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

Love Potions

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 26 -
Mijenta Reposado Tequila, Kahlua,
Espresso

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

