

Freshly baked pastries with Le Beurre Bordier & Jessica's jam 18
 Today's farmer's market fruits 24
 House-made cinnamon granola with Greek yogurt & burnt honey 20
 Bircher muesli with house-made almond butter, banana & blueberries 21
 Acai bowl with tropical fruit & house granola 24

Severn & Wye smoked salmon on grilled Bub's country bread 30
 Carpinteria avocado with seeded country bread with Lohmann Brown poached eggs 28
 Smoked Hobb's pastrami with Lohmann brown poached eggs 33
 Eggs Benedict with black truffle, shaved Bayonne ham 39
 The Terrace omelette with forest mushrooms, zucchini & Gruyère 32
 The Maybourne Beverly Hills cooked breakfast 38
 Huevos rancheros 32
 90210 vegan brunch bowl 29
 Croque Madame with Gruyère and jambon de Paris 26
 Buttermilk pancakes with butterscotch sauce, Sugarman's organic maple syrup & melted butter 25
 Tahitian vanilla baked French toast with raspberry purée 25

Charcoal grilled prawns with harissa butter 34
 The Terrace burger with house-cut fries 37
 Grilled whole branzino with heirloom tomatoes 50
 Wild salmon pavé with radish & aioli 42
 Tagliarini con arugula & pepe with lemon crème fraîche 36
 Fresh clam linguine with white clam sauce, garlic & chili flakes 37
 Corn agnolotti with black truffle, chanterelles, chives & Parmesan 39
 Lacinato kale salad with roasted autumn squash, honey crisp apple, pomegranate, ricotta salata and pumpkin seed dressing 28
 Butter lettuce & citrus salad with gorgonzola, hazelnuts & champagne vinaigrette 28
 Salad of smoked trout with Carpinteria avocado & ruby grapefruit segments 30
 Little gem Caesar salad with avocado 28
 Puglian burrata with grilled frisée, Frog Hollow pears, grapes, calamansi vinaigrette and candied walnuts 34

add hanger steak 28 add salmon 25 add grilled prawns 20 add chicken 18

Sides 17
 Sautéed wild mushrooms
 Cauliflower & Romanesco with mint & Aleppo pepper
 Charred broccolini with salsa macha, Parmesan & pine nuts
 Crushed fingerling potatoes with smoked pastrami & Russian dressing
 Allumette / house-cut fries
 Pomme purée

Executive Chef Shaun Anthony

@themaybournebh #themaybournebeverlyhills

For your convenience, a 20% service charge will be included

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness