

IVORY

ON SUNSET

SHARED PLATES

- Oysters**
half dozen 24- / dozen 48-
champagne mignonette, cocktail sauce
- Charcuterie and Cheese** 25-
chef's choice
- Crab Cake** 21-
country remoulade, pickled red onion, arugula
- Ahi Tartare** 18-
apricot, avocado, breakfast radish, white soy, shishito, crispy salmon skin
- Grilled Octopus** 18-
blistered shishito, pickle honshimeji, radish, meyer lemon gel

GRAIN & GARDEN BOWLS

- Farro** 14-
shaved vegetables, diced cucumber, goat cheese topped with lemon parmesan vinaigrette
- Quinoa** 14-
green garbanzo beans, spring vegetables, manchego cheese with an avocado buttermilk dressing
- ADD:**
- Chicken** 10-
Steak, Shrimp or Salmon 18-

BRUNCH PLATES

- Two Eggs Any Style** 18-
breakfast potatoes, bacon or sausage (pork or turkey), choice of toast
- Classic Benedict** 19-
ham, hollandaise
- Veggie Benedict** 17-
roasted tomato, spinach, avocado, hollandaise
- Crab Cake Benedict** 23-
toasted english muffin, avocado, poached egg, hollandaise
- Chilaquiles And Eggs** 16-
house made salsa roja, cotija, pico de gallo, avocado, Mexican crema
- Breakfast Burrito** 16-
eggs, choice of bacon or sausage, crispy potatoes, cotija & jack cheese, pico de gallo, guacamole, salsa roja
- Three Egg Omelet** 22-
made to order with choice of three items: bacon, ham, grilled chicken, spinach, mushrooms, scallions, peppers, tomatoes, white cheddar, boursin or cotija cheese, choice of toast
- Waffle** 16-
whipped cream, strawberries, maple syrup
- Buttermilk Pancakes** 16-
seasonal jam, maple syrup
- Lobster Scramble** 24-
soft scrambled egg, red onion, boursin cheese
- Chicken & Waffle** 22-
house brined chicken, maple syrup

SANDWICHES

served with your choice of mixed greens, fries or fruit

- Veggie Wrap** 14-
kale, ranch, radish, heirloom tomato, piquillo peppers
- Tuna Melt** 18-
slice tomato, avocado, butter lettuce, gruyere cheese
- Ivory Burger** 18-
1000 island, iceberg lettuce, beef steak tomato, aged cheddar, fried onion, brioche bun
- House Smoked Salmon** 21-
sauce grabiche, arugula, tomato, red onion, cucumber, ciabatta
- Chicken** 17-
bacon, avocado, swiss cheese, tomato, mayonnaise, sourdough

GREENS

add: chicken 10- / steak, shrimp or salmon 18-

- Farmer's Market Baby Greens** 12-
blistered cranberries, apple cider vinaigrette shaved pecorino, local fuji apples
- Kale Salad** 17-
red endive, radish, ricotta salata, fried chick peas, red wine vinaigrette
- Roasted Beet** 16-
frisse shropshire cheese, pomegranate, persimmon
- Little Gem Caesar Salad** 14-
brioche croutons, parmesan cheese, soft egg, cherry tomatoes

MOTHER'S DAY SPECIALS

Berry Crepes
macerated berries, citrus zest, nutella, crème fraiche whipped cream
18-

Shrimp & Grits
anson mills grits, rock shrimp, spring vegetables
21-

FLATBREADS

- Mozzarella** *basil, tomato* 17-
- Roasted Artichoke** *sun-dried tomatoes, feta, cured olives* 21-
- Calabrese** *mozzarella, kale, calabrian chiles* 19-

ON THE SIDE

- Artisanal Smoked Bacon** 6-
- Pork or Turkey Sausage** 6-
- Sliced Avocado** 6-
- House Made Granola** *Greek yogurt or milk* 10-
- Bagel** *plain, onion, mixed seed, blueberry* 6-
- Fresh Fruit** 12-
- House Baked Muffin** *blueberry or banana* 5-
- Oatmeal** 9-
- Croissant** *butter or mocha* 7-

WEEKEND BRUNCH

Executive Chef **ANDREW BICE**
MONDRIAN LOS ANGELES