

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 percorino,
local fuji apples*

Kale Salad 17-

*red endive, radish, ricotta salata, fried chick peas,
red wine vinaigrette*

Roasted Beet 16-

frissee shropshire cheese, pomegranate, persimmon

Little Gem Caesar Salad 14-

brioche croutons, parmesan cheese, soft egg, cherry tomatoes

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

GROUNDWORK COFFEE & TEA SACHETS

Fresh Brewed <i>regular or decaf</i>	5-
Cappuccino, Espresso, Latte	6-
Chamomile <i>herbal</i>	6-
Jasmine Pearls <i>green</i>	6-
English Breakfast <i>assam black</i>	6-
Peppermint	6-

SMOOTHIES

Strawberry & Banana	12-
Berry Mix	12-
Pineapple & Mango	12-

COLD PRESSED JUICES BY CLOVER

The Clover <i>kale, cucumber, celery, spinach, pear, cilantro, mint, lime</i>	15-
Go Big <i>beet, kale, carrot, apple, wheatgrass, lemon, ginger</i>	15-
Sunrise <i>orange, carrot, coconut water, turmeric, lemon, ginger</i>	15-
Gingersnap <i>fuji apple, green apple, lemon, ginger</i>	15-

BREAKFAST PLATES

Brioche French Toast <i>strawberries, maple syrup</i>	16-
Buttermilk Pancakes <i>seasonal jam, maple syrup</i>	16-
Lobster Scramble <i>soft scrambled egg, red onion, boursin cheese</i>	24-
Spinach Scramble <i>red onion, fennel, goat cheese, espelette</i>	17-
Chilaquiles And Eggs <i>house made salsa roja, cotija, pico de gallo, avocado, mexican crema</i>	16-
Breakfast Burrito <i>eggs, choice of bacon or sausage, crispy potatoes, cotija & jack cheese, pico de gallo, guacamole, salsa roja</i>	16-
Two Eggs Any Style <i>breakfast potatoes and bacon or sausage (pork or turkey), choice of toast</i>	18-
Three Egg Omelette <i>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</i>	22-
All American <i>Two Eggs any Style, Breakfast Potatoes, Choice of Toast, Bacon, Pork Sausage or Turkey Sausage, Coffee or Tea, Fresh Squeezed OJ, Grapefruit or Apple Juice</i>	29-

PASTRIES

Classic Butter Croissant	7-
Mocha Croissant	7-
Blueberry Muffin	5-
Banana Muffin	5-
Bagel <i>plain, blueberry, onion, mixed seed</i>	6-
Toast <i>white, wheat, sourdough, rye, english muffin</i>	3-

BENEDICTS

Traditional Benedict <i>ham, poached eggs, hollandaise, english muffin</i>	19-
Veggie Benedict <i>roasted tomato, spinach, avocado, poached eggs, english muffin</i>	17-
Crab Cake Benedict <i>avocado, lemon, tarragon, hollandaise</i>	23-

ON THE SIDE

Applewood Smoked Bacon	6-	/	Pork or Turkey Sausage	6-	/	Breakfast Potatoes	5-	/	Seasonal Fruit Bowl	12-
Mixed Berries	10-	/	Sliced Tomato	4-	/	House Made Granola & Greek Yogurt	10-	/	Oatmeal	9-
						Cereal	7-			

BREAKFAST

Executive Chef **ANDREW BICE**
MONDRIAN LOS ANGELES

GROUNDWORK COFFEE & TEA SACHETS

Fresh Brewed <i>regular or decaf</i>	5-
Cappuccino, Espresso, Latte	6-
Chamomile <i>herbal</i>	6-
Jasmine Pearls <i>green</i>	6-
English Breakfast <i>assam black</i>	6-
Peppermint	6-

SMOOTHIES

Strawberry & Banana	12-
Berry Mix	12-
Pineapple & Mango	12-

COLD PRESSED JUICES BY CLOVER

The Clover <i>kale, cucumber, celery, spinach, pear, cilantro, mint, lime</i>	15-
Go Big <i>beet, kale, carrot, apple, wheatgrass, lemon, ginger</i>	15-
Sunrise <i>orange, carrot, coconut water, turmeric, lemon, ginger</i>	15-
Gingersnap <i>fuji apple, green apple, lemon, ginger</i>	15-

BEGINNINGS

Oysters <i>champagne mignonette, cocktail sauce</i>	half dozen 24- / dozen 48-
Charcuterie and Cheese <i>chef's choice</i>	25-
Hummus <i>piquillo peppers, feta cheese, nicoise olives, grilled pita bread</i>	12-
Ahi Tartare <i>apricot, avocado, breakfast radish, white soy, shishito, crispy salmon skin</i>	18-
Shrimp Cocktail <i>lemon, cocktail sauce</i>	18-
Crab Cake <i>country remoulade, arugula, pickled red onion</i>	21-
Grilled Octopus <i>blistered shishito, pickle honshimeji, radish, meyer lemon gel</i>	18-

SANDWICHES

with your choice of mixed greens, fries or fruit

Veggie Wrap <i>kale, ranch, radish, heirloom tomato, piquillo peppers</i>	14-
Crab Cake <i>shaved vegetable slaw, tarragon aioli, tomato, ciabatta</i>	21-
Ivory Burger <i>1000 island, iceberg lettuce, beef steak tomato, aged cheddar, fried onion, brioche bun</i>	18-
House Smoked Salmon <i>sauce grabiche, arugula, tomato, red onion, cucumber, ciabatta</i>	21-
Chicken <i>bacon, avocado, swiss cheese, tomato, dijonaise, sourdough</i>	17-

FLATBREADS

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

GREENS

ADD: Chicken 10- / Steak, Shrimp or Salmon 18-

Roasted Beet <i>frisse shropshire cheese, pomegranate, persimmon</i>	16-
Little Gem Caesar <i>gem lettuce, brioche crouton, cherry tomato, soft egg</i>	14-
Farmers Market Baby Greens <i>cranberries, fuji apples, pecorino cheese, cider vinaigrette</i>	12-
Kale Salad <i>red endive, radish, ricotta salata, fried chick peas, red wine vinaigrette</i>	17-

LUNCH

Executive Chef ANDREW BICE
MONDRIAN LOS ANGELES

IVORY

ON SUNSET

RAW & CHILLED

Shellfish Tower 165–
dozen oysters,
dozen little neck clams,
1/2 dozen shrimp,
mussels ceviche,
tuna tartar,
whole lobster cocktail

Oysters
half dozen: 24–/dozen: 48–
champagne mignonette,
cocktail sauce

Ahi Tartare 18–
apricot, avocado,
breakfast radish, white soy,
shishito, crispy salmon skin

BEGINNINGS

Charcuterie and Cheese 25–
chef's choice

Grilled Octopus 18–
sunchoke puree, lemon potatoes, pickled mushrooms, preserved meyer lemons, celery leaves

Pork Belly 18–
apple, fennel, apple butter, walnuts

Carbonara 26–
pancetta, green garbanzo beans, parmesan, duck egg

Wild Mushroom Risotto 27–
foraged mushrooms, micro thyme

Spaghetti Pomodoro 21–
house made pasta, stewed tomatoes, arugula, grana padano

Lardo Toast 21–
housemade truffle bread, lardo, bone marrow gremolata, onion jam

GREENS

Lobster and Watermelon Salad 21–
radish, white asparagus, granola, micro sea beans, heirloom tomatoes

Little Gem Caesar 14–
gem lettuce, brioche crouton, cherry tomato, soft egg

Farmers Market Baby Greens 12–
cranberries, fuji apples, pecorino cheese, cider vinaigrette

Kale Salad 17–
red endive, radish, ricotta salata, fried chick peas, red wine vinaigrette

Roasted Beet 16–
frisse, shropshire cheese, pomegranate

FROM THE GRILL

served with choice of bordelaise, béarnaise or chimichurri

8oz Filet Mignon 45–

18oz Bone-in Rib Eye 28 day dry aged 54–

18oz Bone-in New York Strip 28 day dry aged 49–

38oz Cote de Boeuf dry aged 110–

Whole Grilled Branzino *european seabass, n. italy* 41–

SHARED

14–

Mashed Potatoes
creme fraiche

Grilled Asparagus & Parmesan

Roasted Wild Mushrooms
fresh thyme

Roasted Cauliflower
bagna cauda, chili flake

Brussels Sprouts
saba, ricotta salata, crispy prosciutto

Spring Vegetables
peas, favas, morels, lemon, fine herbs

ENTRÉES

Duck 3x 38–
roasted duck breast, blueberry black rice, duck confit, foie gras

Mary's Organic Half Chicken 28–
Mary's Chicken, truffle butter gnocchi, mushrooms, chicken jus

Australian Lamb Rack 38–
butternut squash faro risotto, trunips, lamb jus, basil

Wild King Salmon 32–
pumpnickel crusted, bacon, braised cabbage, maple mustard creme

Diver Scallops 36–
salsify puree, brussels salad, parmesan crisp, sage brown butter

Lamb Shank Bourguignon 34–
turnips, carrots, chanterelle mushrooms, potato

Alaskan Halibut 44–
braised fennel & spanish onion, citrus fumet, crème fraiche, caviar

DINNER

Executive Chef **ANDREW BICE**
MONDRIAN LOS ANGELES

IVORY

ON SUNSET

Hummus 12–

*piquillo peppers, feta cheese, nicoise olives,
grilled pita bread*

Fries 7–

parmesan cheese

Crab Cake 21–

country remoulade, arugula, pickled peppers

Little Gem Caesar 14–

cherry tomatoes, parmesan cheese, brioche crouton

Farmer's Market Baby Greens 12–

*cherry tomatoes, parmesan cheese,
smoked almonds, house dressing*

Ivory Burger 18–

*1000 island, iceberg lettuce,
beef steak tomato, aged cheddar, fried onion*

Chicken Sandwich 17–

*bacon, avocado, swiss cheese, tomato,
mayonnaise, sourdough*

Veggie Wrap 14–

*kale, heirloom tomatoes, radish,
piquillo peppers, ranch dressing*

Mozzarella Flatbread 17–

basil, tomato

Calabrese Flatbread 19–

calabrese salami, mozzarella, kale, calabrian chili