

**L&E**  
**OYSTER BAR**  
BRUNCH

**SWEETS & STARTERS**

- toast & jam *grilled bread, soft butter, apple jam* 5
- buttermilk biscuit *apple butter* 5
- german pancake *lemon curd* 10
- granola & yogurt *choice of honey or jam* 9
- beignets & jam 8
- smoked trout deviled eggs *celery, red onion, cornichons* 9
- cup of chowder *new england-style clam chowder, peewee potatoes, neuske's bacon, oyster crackers* 9

**CLASSIC BREAKFAST**

- two eggs, *choice of neuske's bacon or house made sausage patty with morning potatoes & toast* 12
- add avocado* 4

**SPECIALTIES**

- beluga lentil bowl *sofrito, avocado, crispy potatoes, perfect eggs* 14
- fried oyster omelette *gruyere cheese, apple hot sauce* 16
- vegetable quiche *italian sweet peppers, red onion, oyster mushrooms & baby spinach served with herb salad* 15
- L&E egg sandwich *house made biscuit, pork sausage, gribiche, fried egg, greens, cheddar, apple hot sauce* 14
- beet cured salmon plate *polenta toast, herb salad, whipped dill cream cheese, pickles* 14
- grilled barramundi sandwich *dill pickles, raw onion, tartar sauce, mama lil's peppers, sesame brioche bun with fries* 18
- shrimp & grits *giant tiger prawn, bay shrimp, creamy grits, savory butter, scallions* 20
- burger *swiss cheese, dill pickles, raw onion, hot sauce mayo, sesame brioche bun with fries* 17 *w/ fried egg* 20

**GREENS & SALADS**

- smoked trout salad *market lettuce, warren pears, radish, roasted almonds, champagne vinaigrette* 17
- kale salad *jerk squash, green apple, roasted pecans, pickled shallots, & molasses vinaigrette* 16
- baby beets *thyme, roasted pecan, rose geranium, sherry vinegar, garrotxa goat cheese* 10

**SIDES**

- two scrambled eggs *free range organic* 6 *house made sausage patty* 6 *neuske's bacon* 6 *avocado* 4
- morning potatoes caramelized leeks, onion, old bay* 6 *fries with aioli* 7

**RAW**

- oysters *atlantic and pacific waters* MP
- the daily dozen *chef's selection* 34

2 tier tower *daily dozen oysters, 8 prawns, smoked mussels, 12g caviar* 70

3 tier tower *12 pacific oysters, 12 atlantic oysters, 12 prawns, smoked mussels, 12g caviar* 100

**DRINKS**

- mimosa 12
- bloody beer 10
- bloody mary 14
- drip coffee 5 *counter culture – colombia*
- hot tea 3.5 *kilogram black, green, herbal*

A 20% SERVICE CHARGE IS INCLUDED ON ALL CHECKS AND IS SHARED WITH OUR ENTIRE STAFF

*The consumption of raw or undercooked food increases the risk of foodborne illnesses.  
Your \$.50 per person filtered water charge supports the Silver Lake Reservoir Conservancy.*

**SPARKLING**

GLASS BOTTLE

|  |    |     |
|--|----|-----|
| Crémant de Limoux Rosé Gerard Bertrand Languedoc, FRA 2012.....                      | 12 | 44  |
| Crémant de Loire <i>Brut</i> M. Bonnamy Loire Valley, FRA n/v .....                  | 13 | 46  |
| "Costadilà Bianco" Costadila Veneto, IT 2017.....                                    | 16 | 60  |
| Gran Reserva <i>De La Finca</i> Raventos i Blanc Conca del Riu Anoia, ESP 2013 ..... |    | 95  |
| Champagne <i>Grand Cru</i> Vauversin Champagne, FRA NV .....                         |    | 144 |
| Champagne Grand Cru Brut André Clouet FRA NV .....                                   |    | 90  |

**ROSÉ**

|  |    |    |
|--|----|----|
| Cinsault/Grenache <i>Quat'Saisons</i> La Mascaronne Côtes De Provence, FRA 2016..... | 14 | 52 |
|--|----|----|

**WHITE**

|   |    |    |
|---|----|----|
| Riesling <i>Mineral</i> Von Oetinger Rheingau, GER 2014 .....                         | 16 | 60 |
| Muscadet <i>La Perdix de L'année</i> Les Bêtes Curieuses Loire Valley, FRA 2015 ..... | 13 | 48 |
| Aligoté Domaine Jean-Marc Bouley Burgundy, FRA 2015 .....                             | 15 | 56 |
| Sancerre <i>Le Chemin Blanc</i> Loire Valley, FRA 2016.....                           | 16 | 60 |
| Pinot Gris Eyrie Vineyards Willamette Valley, OR 2015 .....                           | 14 | 52 |
| Menetou-Salon Phillipe Gilbert Loire Valley, FRA 2016.....                            |    | 60 |
| Gewürztraminer <i>Belle du Nuit</i> Union Sacré Santa Lucia Highlands, CA 2015.....   |    | 48 |
| Grüner Veltliner Solminer Santa Ynez, CA 2015.....                                    |    | 65 |
| Chardonnay Ghostwriter Santa Cruz Mountains, CA 2015.....                             |    | 65 |
| Roero Arneis <i>Brovio</i> Castiglione Falletto Piedmont, ITA 2016.....               |    | 54 |

**RED**

|  |    |    |
|--|----|----|
| Sangiovese Stolpman Vineyards, Santa Barbara County, CA 2017.....            | 15 | 56 |
| Pinot Noir <i>Harrington</i> Central Coast, CA 2016.....                     | 16 | 60 |
| Cabernet Franc <i>Lalalu</i> Inconnu Contra Costa County, CA 2016.....       | 16 | 60 |
| Cabernet Sauvignon <i>Subliminal</i> Santa Barbara, CA 2016 .....            | 16 | 60 |
| Nero D'Avola <i>Tami</i> Sicily, ITA 2016 .....                              | 13 | 48 |
| Gamay <i>Saint Amour</i> Château Des Rontets Côtes de Besset, FRA 2014 ..... |    | 55 |
| Merlot/Cabernet Franc <i>Kitsune</i> Inconnu Los Carneros, CA.....           |    | 60 |
| Cabernet Sauvignon Obsidian Ridge Napa, CA.....                              |    | 50 |
| Mencia <i>Pizarra</i> Algueira Ribeira Sacra, ESP 2011 .....                 |    | 70 |

**APÉRITIF**

|   |    |    |     |
|---|----|----|-----|
| Lillet Blanc <i>Podensac-Gironde, FRA</i>               | GL | II | BTL |
| Kir Royal Creme de Cassis <i>with</i> Blanc de Blancs.. | 12 |    |     |

**BOTTLED BEER**

|  |     |                        |   |
|--|-----|------------------------|---|
| <b>BEER</b>                                  | N/A | <i>Erdringer</i> ..... | 5 |
| Kölsch Reissdorf <i>Köln, GER</i> 4.8% ..... |     | 7                      |   |
| Amber Bell's Brewing <i>MI</i> 5.6 % .....   |     | 8                      |   |
| Hefeweizen, Sudwerk Brewing, CA 4.5% .....   |     | 7                      |   |
| IPA Highland Park Brewery, CA 6.8%.....      |     | 9                      |   |

CORKAGE FEE \$20 PER BOTTLE