

LUTÈCE.

georgetowne

juices

GREEN

kale, apple, celery, ginger
[7]

ORANGE OR GRAPEFRUIT

[7]

espresso

LATTE

[4.5]

AMERICANO

[4]

ESPRESSO

[4]

CAPPUCCINO

[4.5]

coffee

LA COLOMBE

CORSICA

[4]

MONTE CARLO

(decaf)

[4]

COLD BREW

[4.5]

ALMOND & OAT MILK +1

teas

PALAIS DES THÉS

BLACK TEA

breakfast OR earl grey

[4]

HERBAL TEA

riobos OR chamomile

[4]

GREEN TEA

jasmin OR hammam

[4]

ICED TEA

classic black OR
ginger plum (decaf)

[4]

brunch cocktails

MIMOSA

fresh orange or
fresh grapefruit
& sparkling wine

[10]

BLOODY MARY

tomato juice, vodka,
house spices, garnished
with lemon & olives

[12]

brunch

COCONUT YOGURT

plums, wildflower honey, bee pollen

[8]

FRENCH TOAST

baked peaches, blueberries, whipped butter

[15]

CRUDITÉS

market vegetables, buttermilk ranch

[9]

GEM LETTUCE

crispy quinoa, radish, banyuls vinaigrette

[10]

LUTÈCE RICOTTA TARTINE

raspberry preserve, olive oil

[10]

BENTON'S COUNTRY HAM

tennessee hickory smoked ham, pickled vegetables

[10]

MEZCAL SMOKED SALMON

hardboiled egg, dill, crème fraiche

[15]

AVOCADO TARTINE

radish, lime, sesame seeds

[12]

FRENCH OMELET

bourisin cheese, fines herbes,
mixed greens

[14]

CHEESE BURGER

caramelized onion, dijon miso, vermont aged cheddar
Add bacon or fried egg +3

[17]

SHORT RIB PASTRAMI SANDWICH

emmental cheese, garlic aioli, sauerkraut

[17]

BREAKFAST BURRITO

soft scrambled eggs, bacon, chipotle hollandaise

[16]

desserts

DARK CHOCOLATE GANACHE

feuilleton crumble, sea salt, whey caramel

[10]

CHEESE SELECTION

wild honey, walnut raisin bread

[14]

sides

AVOCADO

[3]

APPLEWOOD SMOKED BACON

[6]

FRIED EGG

[3]

FRIES

[5]

TOAST WITH JAM AND BUTTER

[3]