

LUTÈCE.

georgetowne

juices

GREEN

kale, apple, celery, ginger
[7]

ORANGE OR GRAPEFRUIT

freshly squeezed
[7]

brunch cocktails

MIMOSA

fresh orange OR fresh
grapefruit & sparkling wine
[10]

BLOODY MARY

tomato juice, vodka,
house spices
[12]

GRAND 75

grand marnier, fresh lemon,
honey, dry sparkling wine
[12]

espresso

LATTE

[4.5]

AMERICANO

[4]

ESPRESSO

[4]

CAPPUCCINO

[4.5]

coffee

LA COLOMBE

CORSICA

medium roast
[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

rooibos OR chamomile
[4]

GREEN TEA

jasmin OR hammam
[4]

ICED TEA

classic black OR
ginger plum (decaf)
[4]

brunch

COCONUT YOGURT

mango, bee pollen, raw honey
[8]

PAIN PERDU

baked apples, grand marnier, ginger cream
[15]

CRUDITÉS

market vegetables, buttermilk ranch
[9]

GEM LETTUCE

crispy quinoa, radish, banyuls vinaigrette
[12]

LUTÈCE RICOTTA TARTINE

raspberry preserve, olive oil
[10]

JAMÓN SERRANO

24 month aged ham, pickled vegetables
[13]

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
[18]

SHORT RIB PASTRAMI SANDWICH

emmental cheese, garlic aioli, sauerkraut
[17]

B.E.C. BURRITO

bacon, soft scrambled eggs, cheddar cheese,
chipotle hollandaise
[16]

desserts

DARK CHOCOLATE GANACHE

feulletine crumble, sea salt, whey caramel
[10]

CHEESE SELECTION

figs, wild honey, walnut raisin bread
[14]

sides

AVOCADO

[3]

APPLEWOOD SMOKED BACON

[6]

FRIED EGG

[3]

FRIES

[6]

TOAST, JAM AND BUTTER

[3]