

BRUNCH



BRUNCH LIKE A MAYOR

Experience a Culinary
Journey 'exactly like
nothing else'.

\$55 PER PERSON

WE SUPPORT LOCAL

We source our produce
weekly from the
farmer's market.

HEALTHY START

CALIFORNIA AVOCADO CROST 18
rolled croissant, two organic poached eggs, pickled red onions **V**

AWAKEN YOGURT PARFAIT 14
rose yogurt, strawberry & rhubarb compote, citrus granola **V, GF**

THE NEWPORTER 16
organic egg white frittata, confit pearl onions, mushrooms
asparagus, heirloom tomatoes **V, GF**

LIDO GEM SALAD 16
torn little gem, heritage bacon, radish, lido ranch, fine herbs **GF**
add chicken +10 • add wild fish +12

FARMER'S MARKET FRUIT 14
chef's hand selected peak season fruit **VG, GF**

FRESH JUICE

CA ORANGE JUICE juiced to order 7

GRAPEFRUIT JUICE 7

GREEN VIBES granny smith, cucumber, spinach, ginger, lime 7

LIFE FLOW red beet, carrot, orange juice 7

BRAIN BOOST red apple, mango, sweet potato, cinnamon 7

CHAMPAGNE CART

**LIDO HOUSE BLEND -
PIPER-HEIDSIECK ESSENTIEL CUVÉE** 31
by Chef Riley Huddleston



CHEF'S LIQUEURS
chef-made liqueurs to enhance the experience

CHEF PARTNER
RILEY HUDDLESTON

GENERAL MANAGER
QUENTIN GRAVET

EXECUTIVE CHEF
JONATHAN DE LA CRUZ

CHEF DE CUISINE
NICHOLAS ESCOBAR

HOUSE SPECIALTIES

½ DOZEN WEST COAST OYSTERS 24
green strawberry mignonette **GF**

CAPTAIN'S BREAKFAST 20
two organic eggs, bacon or chicken jalapeño sausage, torn potatoes **GF**

THE BLT 24
valdivia farm's heirloom tomato, heritage bacon,
garlic aioli, rye good's seeded wheat

SHAKSHUKA 24
organic eggs, braised tomatoes, feta, pillow bread

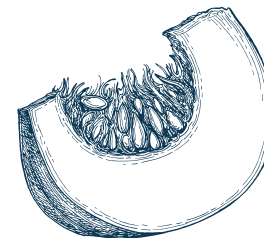
VANILLA SOUFFLÉ PANCAKES 16
three fluffy pancakes, meyer lemon mascarpone, berry cherry compote **V**

CRAB CAKE BENNY 26
dungeness crab, remoulade sauce, torn potatoes

PORK BELLY BENEDICT 24
rye goods jalapeno sourdough, corny hollandaise

BIG CHICKEN, LITTLE SANDO 26
crispy chicken, korean chile glaze, kohlrabi kimchi

'FISH & CHIPS' 32
black cod, umami potatoes, mushi pees, cilantro tartar



WOW FACTOR

CAVIAR FRIES 36
petrossian caviar, herbed crème fraîche, chef's famous fries

MAYOR'S TABLE SEA FOOD PLATTER 58
west coast oysters, blue prawns, hawaiian tuna

JAMES' WAFFLE 26
taiyaki pastry, ceme brulee, electric blue matcha custard, tonka cream

LOBSTER ROLL 28
brioche, yuzu mayo, espelette, tarragon, red onions, chef's famous fries

CHARCOAL GRILLED TOMAHAWK STEAK 225
signature 72hr steak sauce, carved tableside - 48oz

**please allow at least 45 minutes for the kitchen to prepare*

SIDES

TWO ORGANIC EGGS ANY STYLE 8

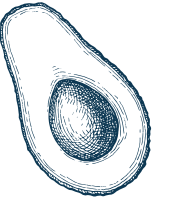
CALIFORNIA AVOCADO 6

CHICKEN JALAPEÑO SAUSAGE 8

TORN POTATOES 6

FALLS HARDWOOD SMOKED BACON 8

VALDIVIA FARM'S HEIRLOOM TOMATOES 8



THE MAYORS TABLE
PACIFIC PUB & KITCHEN

Vvegetarian • **VG**vegan • **GF**gluten free

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
* 18% gratuity will be added for parties of 8 or more

EDITION NO

07.11.24