

BEAUTY & Essex.

LOS ANGELES

Mother's Day Brunch 2021

Shared Plates

Shrimp Cocktail 19
charred jalapeño cocktail, lemon

Oysters
chef's choice half dozen 21 / dozen 38

Farmer's Market Fruit 13

House-made Granola 14
greek yogurt, banana, blueberries

Avocado Toast 14
lemon & espelette

Kale & Apple Salad 15
*apple cider vinaigrette, pancetta
candied pecans, shaved goat cheese*

Soyrizo Tacos 16
cashew yogurt, shredded cabbage, corn tortilla

Quinoa Bowl 16
*roasted carrots, avocado, kale, toasted almonds
+ grilled chicken 6*

Grilled Cheese, Smoked Bacon &
Tomato Soup Dumplings 18

Roasted Beet Salad 19
*burrata, cara cara oranges, shiso pesto
toasted sunflower seeds*

Egg Dishes

BEC Sandwich 14
*croissant ciabatta, aged cheddar
double smoked bacon, fresno*

Classic Eggs Benedict 18

Chilaquiles 18
salsa verde, chicken, sunny-side up

Frittata 19
*roasted tomato, goat cheese
scallion, baby green salad*

Brunch Classics

'Oreo Cookie' Pancakes 14
vanilla icing

French Toast 16
warm strawberry preserves, chantilly

Shrimp & Grits 25
*salsa madre, slow cooked grits
crispy shallots, chili oil*

Steak & Eggs 28
chimmichurri, baby green salad

Accessories

Applewood Smoked Bacon 12

Crispy Kennebec Potatoes 14
guajillo, chives, pecorino

Asparagus 14
*hollandaise, fresh herbs
+ poached egg 5*

Sweets

Boozy Milkshake Shot 7 each
rich, creamy vanilla and bourbon

Pineapple Upside Down Cake 14
caramel, whipped coconut cream

Chocolate Pot de Crème 15
*salted caramel mousse, malted chocolate pearls
hazelnut biscotti*

Executive Chef | Partner

Chris Santos

Executive Chef Executive Sous Chef
Daniel Pfeifer-Kotz May Siricharoen