

ALL DAY

STARTERS

FRENCH ONION SOUP <i>Gratinéed with Gruyère</i>	14
POTATO GNOCCHI <i>Chanterelle Mushrooms, Brentwood Corn Sauce</i>	16
CHARCOAL GRILLED OCTOPUS <i>White Bean and Tomato Ragu</i>	18
ARUGULA, LEMON, OLIVE OIL <i>Ricotta Salata, Peaches, Pinenuts</i>	12
CRAB TOAST <i>Papaya Slaw</i>	17
BAO, STEAMED BUN (2 ea.) <i>Fried Chicken, Ranch Dressing, Cole Slaw</i>	16

SALADS & BURGERS

BABY SPINACH SALAD <i>Sautéed Shrimp, Mango, Avocado</i>	21
THE LONDON CHOPPED SALAD <i>Chicken, Steak or Salmon, Housemade Ranch</i>	22
RADICCHIO AND ROASTED BEETS <i>Grilled Chicken, Blue Cheese, Candied Walnuts</i>	24
SWEET POTATO, PORTOBELLO BURGER <i>Hazelnut Aioli, Sweet Red Onions, Kale</i>	18
CHEESEBURGER, AMERICAN CHEESE <i>Caramelized Onion, Russian Dressing</i>	18

SEAFOOD

FISH & CHIPS <i>Mushy Peas, Malt Vinegar Powder, Tartar Sauce</i>	24
SPAGHETTINI <i>Manila Clams, Nueske Bacon</i>	24
SALMON STEAK <i>Eggplant, Summer Tomatoes, Pistou</i>	24
MISO BASS <i>Kimchi Butter, Mushrooms, Water Spinach</i>	26

MEATS

ROASTED CHICKEN <i>Harissa, Picholine Olives, Preserved Lemon</i>	28
SKIRT STEAK, CITRUS MARINADE <i>Onion Rings, Cilantro</i>	26
DRY-AGED PRIME NEW YORK 16 oz <i>Au Poivre, Skinny Fries</i>	48

VEGETARIAN

CAULIFLOWER STEAK <i>Vadouvan, Charred Onions, Portobello, Green Chutney</i>	23
RISOTTO, PEA SHOOTS <i>Fresh Mint, Parmesan</i>	24

SIDES

SALAD 10 <i>Champagne Vinaigrette</i>	
TRUFFLE PARMESAN FRIES 18	LITTLE GEM CAESAR SALAD 8
MAC & CHEESE 12 <i>Braised Beef Shortrib</i>	SALT & PEPPER CALAMARI 12 <i>Aji Amarillo</i>
BROCCOLI RABE 9	STEAMED BROWN RICE 6

T H E

L O N D O N

W E S T H O L L Y W O O D

A T B E V E R L Y H I L L S