



@LCHAPTERCA LCHAPTER.COM

COCKTAILS

LA CHAPTER BLOODY MARY 12
vodka, tomato, worcestershire, tabasco, lemon,
black pepper, horseradish, celery salt, paprika
ADD A HIGH LIFE GRENADE 3

CARNATION 11
blood orange juice, sparkling rose

P.G.A. 13
vodka, giffard peach, lemon juice, iced tea

JITTER BUG 13
white rum, pineapple rum, coconut, cold
brew, pineapple, lime juice

We can concoct the latter two after 10am.

SEASONAL FRUIT SALAD 9

FIVE LEAVES GRANOLA 13
greek yogurt, seasonal fruit

PORRIDGE & OATS 9
figs, walnuts, honeycomb, cinnamon maldon

RICOTTA PANCAKES 15
banana, berries, honeycomb butter

BREAKFAST TARTINE 14
sourdough, nduja, smashed soft boiled eggs, avocado,
parmesan, soft herbs, salsa verde

MOROCCAN SCRAMBLE 14
merguez sausage, avocado, cilantro, chickpea,
chilies over flatbread

PORK STEAK & EGGS 16
grilled asparagus, salsa verde, sunny up eggs

CHAPTER BREAKFAST 15
two eggs any style, whole wheat toast,
and choice of two sides

SIDES

Two organic eggs 5	Arugula salad 4
Half avocado 4	Sautéed mushrooms 5
Thick cut bacon 5	Hash browns 4
Grilled chorizo 5	Roasted tomatoes 4
Sautéed kale 4	Beluga lentils 4

BRUNCH

HALF DOZEN OYSTERS 18
white balsamic cucumber mignonette

AVOCADO TOAST 12
toasted 7-grain, crushed avocado, radish, aleppo pepper

WARM LENTILS 13
beluga lentils, pickled mirepoix, crimini mushrooms, chervil,
poached egg

SWEET & SPICY BRUSSEL SPROUTS 10
garum, pecans, garlic confit

SHISHITO PEPPERS 12
smoked sea salt, cilantro

SMOKED SALMON GRIBICHE 15
herb cream cheese, heirloom tomatoes, chicory,
gribiche vinaigrette, everything bagel

KALE & SEAWEED SALAD 15
cucumber, hijiki, kale chips, almonds, seaweed ceasar

CHAPTER SALAD 14
brussel sprout leaves, kale, carrots, sweet peppers,
dates, walnuts, aged gouda, whole grain vinaigrette

GRILLED CHICKEN CAESAR 16
marinated organic chicken, anchovies, brioche croutons,
pine nuts, parmesan, calabrian dressing

STEAK HASH 24
flat iron, poached egg, turnips, sweet potatoes,
bell peppers, bearnaise sauce

CRISPY CHICKEN SANDWICH 16
pickled green tomato, cheddar, smoked chili mayo

MUSSELS & CLAMS 16
smoked chile paste, white wine, garlic confit,
preserved lemon, sourdough

VEGGIE BURGER 15
falafel patty, pickled red onion, tzatziki, feta cheese,
chili sauce, served with seasoned fries or salad

DRY-AGED BURGER 17
grass-fed beef, harissa mayo, fries or salad

BURGER ADDITIONS:
bacon 2, avocado 3, cheese 1, Five Leaves Burger 2