

Breakfast

Greek Yogurt Parfait \$8 V,GF

Granola, berries, and house made preserves

Steel Cut Oatmeal \$9 V,GF

Dried and fresh fruit, almond milk, and vanilla butter

Egg Sandwich \$11

Arugula, tomato, avocado, and cheddar cheese. Add bacon, sausage or ham \$2

Two Eggs Any Style \$12

Hash browns or salad, choice of toast. Add bacon, sausage or ham \$2

Buttermilk Pancakes \$12

Maple syrup and a banana walnut compote

Build Your Own Scramble \$13

Choice of eggs or egg whites Choose any 3: cheddar, blue cheese, goat cheese, gruyere, avocado, spinach, onions, mushrooms, peppers, tomato, arugula, bacon, sausage, ham, steak, chicken.

Brioche French Toast \$14 V

An orange compote and dulce de leche

Fruit Platter \$15 V,GF

Chili agave dip

Pancake Lasagna \$15

Bacon, sausage, eggs, cheddar, and a maple bechamel

Sweet Potato Hash \$15 V,GF

Corn, cheddar, roast peppers, salsa verde, and a fried egg

THE | ROOF
ON WILSHIRE

Vibrant | American | Classic

Mains

Wilshire Grilled Cheese \$13 V

Four cheese grilled cheese on sourdough, mayo, tomato, and caramelized onion.

Bowl of Goodness \$15 V,DF

Quinoa, butternut squash, haricot vert, broccolini with hoisin, spicy sriracha, and avocado. Add: chicken \$3, steak \$5, shrimp \$5, seared tuna \$5

Chicken Club \$15

Pumpkin bread with bacon, avocado, lettuce, mayo, Gruyere cheese, and tomato. Served with fries or salad.

Wilshire Burger \$17

Cheddar skirt, AI aioli, pickle onion marmalade, and iceberg lettuce. Served with fries or salad

Seared Tuna Melt \$18

Gruyere, crispy shallots, fennel, and remoulade, arugula on sourdough bread

Sides

Fries \$8

Fried Brussel Sprouts \$8 V,GF,DF

Apricot-caper relish and bacon

Sautéed Spinach \$8 V,GF,DF

Golden raisins, capers and pepitas

Hours:

Sunday - Thursday 6.30am-11pm

Friday & Saturday 6.30am-1am

Salads

Add to any salad:

chicken \$3, steak \$5, shrimp \$5, seared tuna \$5

The Wilshire Salad \$14 V,GF

Goat cheese, avocado, seasonal fruit, tomato, candied nuts, balsamic vinaigrette

Kale Caesar \$14 V

Crispy and pickle shallots, Parmesan cheese, and crispy bread

Spinach Salad \$14

Lemon vinaigrette, bacon lardons, and a poached egg

Half salad options available \$8

Desserts

Pear Pie \$9

Salted caramel ice cream and almond crumble

Nutella Banana Bread Pudding \$9

Dulce de leche and chocolate ice cream

Coconut Panna Cotta \$9

Melon soup and macadamia

Selection of Cheeses \$18

Oven dried grapes and honeycomb

Executive Chef, Eric Greenspan

V - Vegetarian GF - Gluten Free DF - Dairy Free