


## Raw Bar

**Oysters** 22 Half / 39 Full  
Ginger-Lime Mignonette, Cucumber  
Jalapeno Salsa, Wasabi Tobiko

## Toast

Toasted Sourdough Bread Served with House Greens

**Avocado Toast**  16  
Smashed Avocado, Radish, Heirloom Tomatoes,  
Two Poached Eggs  
Vegan Option Available

**Trio of Wild Forest Mushrooms Toast** 16  
Shiitake, Cremini, Oyster Mushrooms,  
Whipped Creamed Cheese, Two Poached Eggs

**Cinnamon Brioche French Toast** 17  
Mixed Berry Compote, Whipped Chantilly,  
Bourbon Maple Syrup, Icing Sugar

## Benedicts

Served With House Made Lemon Hollandaise with 2 Poached Eggs on  
an English Muffin Served with Leek Potato Hash and House Greens

**Applewood Smoked Bacon Benedict** 16

**Truffle Mushroom Benedict** 17  
Vegan Option Add \$5

**Slow Braised Short Rib Benedict** 18

**Pan Seared Duck Breast Benedict** 20

**Atlantic Lobster Benedict** 22

## Specialties

**Yogurt & Berry Bowl** 12  
French Vanilla Yogurt, Fresh Berries, Granola,  
Roasted Walnuts

**Late Riser** 16  
3 Eggs of your choice, 4 pieces of Applewood  
Smoked Bacon, Maitake and Leek Hash, Sourdough Toast

**LFC** 17  
Lume Fried Chicken, House Sweet Gochujang Sauce,  
Poached Egg, Sesame Seeds, Paprika, Scallions

**Steak & Eggs** 27  
6oz Bavette Steak, Maitake & Leek Hash,  
Sunny Side Up Eggs, Broccolini, Chimichurri

**Lume Burger** 23  
Fresh 6oz Patty, Gruyere, Lettuce, Tomato,  
Crisp Leeks, Truffle Aioli, House Pickles, Sunny  
Side Up Egg, Brioche, Crispy Fries or Salad

**Smoked Ham, Leek Gruyere Omelette** 18  
Served with Bacon, Sourdough,  
Choice of Leek Hash and House Greens


**Chickpea and Broccolini Omelette**  18  
Made Vegan with JUST EGG Served with  
a Choice of Leek Hash or House Greens

**Buttermilk Vanilla Pancakes** 17  
Whipped Mascarpone, Berry Compote,  
Bourbon Maple Syrup

## Salads + Bowls

Add Blackened Chicken Breast 10 / Add Poached Egg 4 /  
Add 5 Wild Argentinian Shrimp 12 / Add 4oz Salmon Fillet 14

**Baby Gem** 17  
Chef's Famous Caesar Dressing, Sourdough Croutons,  
Double Smoked Bacon, Parmesan

**Harvest Hummus Bowl**  18  
Kale, Meyer Lemon Quinoa, Roasted Sweet  
Potato, Beet Hummus, Spiced Chickpeas,  
Avocado, Radish, Carrot, Walnut Plum Dressing

**Beet Salad** 18  
Gold + Red Beets, Frisee, Radicchio, Arugula,  
Crumbled Goat's Cheese, Toasted Walnuts,  
White Balsamic Vinaigrette

## Cocktails

**Lume Caesar 1.5 oz** 15  
Bay Leaf Vodka, Worcestershire, Tabasco,  
Pickle, Cucumber, Jalapeno, Extreme Bean

**Bougie Mimosa 6 oz** 14 | Pitcher 54  
St. Germaine, Blueberry, Mint, Lavender,  
Lime, Prosecco

**Paloma 1.5 oz** 15 | Pitcher 58  
Jose Tradicional, Grapefruit, Lime,  
Mixed Berry Agave, Soda

**Aperol Spritz 1.5 oz** 17 | Pitcher 66  
Aperol, Blood Orange Gin, Lemon, Soda  
Prosecco

**Bottomless Mimosas** 25 | Per Person  
Orange Juice, Pineapple, Grapefruit, Prosecco

## Mocktails

**Blue Afternoon** 8  
Blueberry, Mint, Lavender, Tropical Herbal Tea, Lime, Soda

**Pup of Wall Street** 8  
Assam Black Tea, Lemon, Mint, Elderflower, Soda

## Freshly Squeezed Juice

**Orange, Grapefruit, Pineapple** 5

## Coffee

Add 2% Milk, Oat Milk or Cream

Add French Vanilla or Hazelnut Flavour Shot \$1

**Latte Caffè** 5

**Cappuccino** 5

**Americano** 4

**Espresso** 3

**Double Espresso** 4

**Espresso Macchiato** 4

**Iced Coffee** 5

**Brewed Coffee** 3

**Tea** 4

## Sides

**Single Egg** 4

**JUST EGG**  4

**Side Bacon** 4

**Trio Mushrooms**  7

**Side Hash Potatoes**  6

**Side Sourdough Toast** 3

**Berry Bowl**  6  
Blackberries, Blueberries, Strawberries

## Kids

**Pancakes** 8

**Eggs Bacon + Toast** 9

**Chicken Fingers + Fries** 9

  
Lume  
KITCHEN + LOUNGE