

# ESSE

## BRUNCH

<b>BLOODY MARY SHRIMP &amp; AVOCADO TOAST</b> ♥	17
sourdough   shrimp   marinated heirloom tomato   shaved celery   horseradish vinaigrette	
<b>SMOKED SALMON BAGEL</b> ♥	16
dill cream cheese   cucumber   pickled red onion   grated eggs   breakfast radish everything bagel seasoning   trout roe	
<b>CLUB BREAKFAST</b>	15
two eggs any style   bacon or sausage   breakfast potatoes   fresh fruit   white or wheat toast	
<b>THREE-EGG OMELET</b>	15
choice of whole egg or egg whites   served with breakfast potatoes and white or wheat toast choice of up to three fillings: cheddar cheese   pepperjack cheese   avocado   green onions   spinach   mushrooms   tomatoes bell peppers   ham   bacon   jalapeños   onions	
<b>LEMON RICOTTA HOTCAKES</b> ♻️	14
choice of: regular, blueberry, banana, or chocolate chip   served with warm maple syrup & choice of side	
<b>HUEVOS RANCHEROS</b>	16
two eggs   corn tortillas   refried beans   Spanish chorizo   salsa ranchera   pepper jack   cotija cheese   petite cilantro	
<b>TALLOW TOT BREAKFAST SKILLET</b>	19
smoked pork steak   crispy tots   spicy mayo   scallions   2 fried eggs	
<b>ESSÉ EGGS BENEDICT</b>	18
two poached eggs   braised pork belly   hash brown casserole fritters   roasted poblano hollandaise pancetta crisp   served with a side of fruit	
<b>ULTIMATE FRENCH TOAST</b>	15
orange & vanilla-scented challah French toast   bourbon caramel   macerated berries   powdered sugar   toasted pecans chantilly cream   warm maple syrup	
<b>SEASONAL OYSTERS (GF)</b> ♥	MP
cocktail sauce   mignonette   lemon	
<b>SEASONAL SALAD (GF)</b> ♥ ♻️	13
butter lettuce   watermelon salad   tajín sunflower seeds   whipped feta chamoy vinaigrette   thai basil   mint	
<b>CAESAR SALAD</b> ♥	13
romaine hearts   focaccia croutons   parmesan   Caesar dressing	
<b>CROQUE MADAME</b>	17
ham   gruyère   béchamel   sunny egg	
<b>WAGYU BEEF BURGER</b>	18
American cheese   grilled onion relish   aioli   shredded lettuce   beefsteak tomato   house-made pickles   fries <i>plant-based burger patty available upon request</i>	
<b>SOURDOUGH GRILLED CHEESE</b> ♻️	14
served with a cup of tomato basil soup	

## SIDES

<b>BREAKFAST POTATOES</b> .....	3	<b>ONE EGG (GF)</b> .....	3
<b>FRESH FRUIT (GF)</b> ♥ ♻️ .....	4	<b>GOUDA GRITS</b> ♻️ .....	4
<b>BACON (GF)</b> .....	5	<b>WHITE TOAST</b> ♻️ .....	3
<b>PORK SAUSAGE (GF)</b> .....	5	<b>WHEAT TOAST</b> ♻️ .....	3
<b>CHICKEN SAUSAGE (GF)</b> .....	5	<b>BAGEL &amp; CREAM CHEESE</b> ♻️ .....	4

♥ indicates heart-healthy meal

♻️ indicates vegetarian meal

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## SHAREABLE SNACKS

<b>VEGGIE SPRING ROLLS</b> sweet chili .....	12
<b>CHIPOTLE BOURBON PEACH WINGS</b> blue cheese dipping sauce.....	14
<b>HOUSE-MADE SOURDOUGH FOCACCIA</b> ♻️ roasted garlic and herb butter   confit grape tomato   olive oil .....	9
<b>PARMESAN &amp; HERB FRIES</b> black garlic aioli .....	8

## LIGHT BITES

<b>CAESAR SALAD</b> ♥️ romaine hearts   focaccia croutons   parmesan cheese   Caesar dressing .....	13
<b>SEASONAL SALAD</b> GF ♥️ ♻️ butter lettuce   watermelon salad   tajín sunflower seeds whipped feta chamoy vinaigrette   thai basil   mint .....	13
<b>SONOMA SALAD</b> ♥️ mixed greens   cherry tomato   black olives   hard-boiled egg   cheddar cheese crispy onions   avocado   ranch dressing .....	13

### SALAD ADD ONS

steak\* 12 | grilled or crispy chicken 8 | grilled shrimp 9 | salmon\* 11

<b>LIL' FRIED CHICKEN SANDWICH</b> hot honey glazed chicken   garlic aioli   pickle .....	7
<b>4oz. WAGYU BEEF BURGER</b> American cheese   grilled onion relish   aioli   shredded lettuce   beefsteak tomato .....	8
<b>HALF SHAVED PRIME RIB FRENCH DIP</b> baguette   Swiss cheese   au jus   horseradish cream   pickle .....	8
<b>GROUPE TACOS</b> pineapple pico de gallo   red cabbage slaw   avocado chimichurri choice of: corn or flour tortilla.....	9
<b>1/2 GRILLED CHEESE &amp; TOMATO BASIL SOUP</b> ♻️ .....	9
<b>SOUP OF THE DAY</b> .....	8

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## BITES

<b>SEASONAL OYSTERS*</b> (GF) ♥	MP
cocktail sauce   mignonette   lemon .....	
<b>CRISPY EGGPLANT</b> ♻️	11
blistered heirloom tomato   sun-dried tomato pesto aioli   torn basil   parmesan .....	
<b>TEMPURA PRAWNS</b>	16
red pepper sabayon   trout roe   crispy speck   yuzu kosho avocado .....	
<b>CHIPOTLE BOURBON PEACH WINGS</b>	14
blue cheese dipping sauce.....	
<b>HOUSE-MADE SOURDOUGH FOCACCIA</b> ♻️	9
roasted garlic and herb butter   confit grape tomato   olive oil .....	
<b>SMOKED TROUT DIP</b>	15
grilled house focaccia   herb salad   peach-peppadew chutney.....	
<b>SOUP OF THE DAY</b> .....	8
<b>CAESAR SALAD</b> ♥	13-16
romaine hearts   focaccia croutons   parmesan cheese   Caesar dressing .....	
<b>SEASONAL SALAD</b> (GF) ♥ ♻️	13-16
butter lettuce   watermelon salad   tajín sunflower seeds   whipped feta chamoy vinaigrette   thai basil   mint.....	
<b>SONOMA SALAD</b> (GF) ♥	13-16
mixed greens   cherry tomato   black olives   hard-boiled egg   cheddar cheese   crispy onions   avocado   ranch dressing .....	
<b>ADD ONS</b>	
steak* 12   grilled or crispy chicken 8   grilled shrimp 9   salmon* 11	

## PLATES

<b>GRILLED SHRIMP CAMPANELLE</b>	28
sweet corn purée   whipped lemon pepper mascarpone   roasted oyster mushroom   popcorn shoots.....	
<b>SEARED CHICKEN BREAST</b>	26
black bean purée   rice   avocado herb salad   lime vinaigrette.....	
<b>VERLASSO SALMON</b> (GF) ♥	27
baby zucchini   cabbage   smoked trout roe beurre blanc.....	
<b>NORTH CAROLINA TROUT</b>	31
eggplant caponata   pickled chayote radish salad   preserved lemon   saffron emulsion.....	
<b>PAN-SEARED RED GROUPER</b> (GF) ♥	37
bell pepper   onion   carrot   bok choy with jasmine rice   lemongrass & coconut milk reduction .....	
<b>ROASTED BEEF PRIME RIB</b>	40
pomme purée   au jus   horseradish cream .....	
<b>GRILLED OUTSIDE SKIRT STEAK</b>	30
roasted marble potatoes   tobacco onion   asparagus   house-made steak sauce .....	
<b>BBQ PORK STEAK</b>	29
gigante beans   fig & balsamic glaze   arugula   gorgonzola.....	

## HAND-HELDS

CHOICE OF FRIES OR SIDE SALAD

<b>WAGYU BEEF BURGER</b>	18	<b>SHAVED PRIME RIB FRENCH DIP</b>	16
American cheese   grilled onion relish   aioli shredded lettuce   beefsteak tomato house-made pickles .....		baguette   Swiss cheese   au jus horseradish cream   pickle .....	
<i>plant-based burger patty is available upon request</i>			

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## SWEETS

### MAIZE & BLUE

sweet corn ice cream | bourbon caramel | brown butter  
cornbread | pickled blueberries | micro chervil..... 9

### THE CHOC-ATTACK CHOCOLATE CAKE

whipped chocolate ganache | chocolate sauce  
chocolate chips | 24K gold leaf | raspberries ..... 10

### STICKY TOFFEE PUDDING

vanilla ice cream ..... 9

### ICE CREAM & SORBET (GF)

choice of chocolate, vanilla, seasonal sorbet ..... 7

## NIGHTCAP

### RASPBERRY REVERIE 12

Smirnoff vanilla vodka | chambord  
mozart white chocolate cream | raspberries

### FIG & STAVE OLD FASHIONED 12

Elijah Craig small batch bourbon | fig syrup | demerara syrup  
angostura bitters | dehydrated fig | orange peel

GF items/modifications available upon request.

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## SWEET FINISHES

### DESSERT WINES

<b>2024</b>	<b>CHATEAU MONCONTOUR DEMI-SEC</b> Vouvray.....	11
<b>2017</b>	<b>DOLCE BY FAR NIENTE LATE HARVEST</b> Napa Valley.....	22
<b>2013</b>	<b>GRGICH HILLS “VIOLETTA” LATE HARVEST</b> Napa Valley.....	32

### FORTIFIED WINES

<b>NV</b>	<b>TAYLOR FLADGATE LBV PORTO</b> Portugal.....	8
<b>NV</b>	<b>R. STUART &amp; CO. TAWNY DESSERT WINE</b> Red Mountain.....	15
<b>NV</b>	<b>QUINTA NOVAL 10YR TAWNY PORTO</b> Portugal.....	17

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## CHILDREN'S MENU

### MAIN

SELECT ONE

<b>4oz KID'S STEAK GF</b> .....	13
<b>GRILLED SHRIMP GF</b> .....	11
<b>6oz GRILLED CHICKEN BREAST GF</b> .....	9
<b>5oz SALMON FILET GF</b> .....	11
<b>WAGYU CHEESEBURGER</b> .....	8
<b>CHICKEN FINGERS</b> .....	12

### SIDES

SELECT ONE

**CREAMY TOMATO TORTELLINI**

**BUTTER NOODLES**

**BUTTER RICE GF**

**FRIES**

**GRILLED ASPARAGUS GF**

**KID'S SALAD GF**

romaine | cheddar | ranch

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