

Brunch

Starters & Salads

DRAGON FRUIT CHIA PUDDING 14 (VE) (GF)

goji berries, coconut yogurt, homemade granola, almond, maple, mint, berries

AVOCADO TOAST ♦ 16 (V)

ciabatta, avocado, wild mushrooms, yuzu marmalade, serrano, cilantro

CHILAQUILES 17 (V) (GF)

eggs, cilantro lime crema, pico de gallo, cotija cheese, pickled red onions, fork smashed avocado, radish

MINI CINNAMON ROLLS 15 (V)

royal icing

DINOSAUR KALE 18 (V) (GF)

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic
spinach wrap available upon request (contains gluten)

HOLLYWOOD BOWL 18 (VE) (GF)

romaine lettuce, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, dill dressing
spinach wrap available upon request (contains gluten)

LEMON GROVE CAESAR* 18

grilled romaine, puffed wild rice, crispy onions, parmesan, caesar dressing, grated bottarga
spinach wrap available upon request (contains gluten)

HOUSE SALAD 12 (VE) (GF)

cucumber, cherry tomato, radish, champagne vinaigrette

CALIFORNIA CHARCUTERIE & CHEESE BOARD 27

assorted domestic cheeses, salami, fruits, nuts, table bread, dijon mustard

BOUGIE CHIPS & DIP 29 (GF)

smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

BURNT RAINBOW CARROTS ♦ 14 (V) (GF)

herbed labneh, pumpkin seed

CRISPY BRUSSELS SPROUTS 14 (VE) (GF)

pickled peppers and preserved lemon

GRILLED BROCCOLINI ♦ 14 (V)

romesco sauce, chili crisp, black garlic

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available

♦ vegan option available

Plates

BANANAS FOSTER PANCAKES 20 (V)

pecan, brown sugar, maple whip

SALMON BENEDICT 22

smoked salmon, tomato, hollandaise, english muffin, chive, mustard frill

FRENCH ROLLED OMELETTE 19 (V) (GF)

spinach, boursin, mushrooms, side of potatoes

CROQUE MADAME TOAST 22

talleggio bechamel, ham, sunny side up egg

BUTTERMILK BISCUITS & GRAVY 18

italian sausage gravy, maple syrup, fried shallots

BREAKFAST IN HOLLYWOOD* 21

eggs any style, breakfast potatoes or toast, chicken sausage or bacon

SMASH BURGER ♦ 18

two angus beef patties, louie sauce, pickles, onions, cheese
add side salad or fries (+5)

FRIED CHICKEN SANDWICH 20

pimiento cheese, cabbage, pickles, hot sauce
add side salad or fries (+5)

CHERMOULA ♦ 25 (GF)

choice of chicken, shrimp, or cauliflower
garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

THE LEMON PASTA* 30 (VE)

chitarra pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

Sides

AVOCADO 5 (VE) (GF)

EGGS 5 (V) (GF)

CHICKEN 9 (GF)

SHRIMP 18 (GF)

BREAD & BUTTER ♦ 9 (V)

CHICKEN SAUSAGE 9

BACON 9 (GF)

BREAKFAST POTATOES 12 (VE) (GF)

MARKET FRUIT 9 (VE) (GF)

Chef Marcel Vigneron
Executive Sous Chef Oscar Maravilla

LEMON

GROVE

Please notify your server of any food allergies; not every ingredient is listed and your well-being is important to us.
Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness

Lunch

Starters

HUMMUS & CUCUMBERS*◇ 19 (V)

grilled cucumbers, hummus, harris, feta, fried garbanzo beans, pickled onions, jalapeno peppers

BOUGIE CHIPS & DIP 29 (GF)

smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

CALIFORNIA CHARCUTERIE & CHEESE BOARD 27

assorted domestic cheese and salami, fruits, nuts, table bread, dijon mustard

HOUSE SALAD 12 (VE) (GF)

cucumber, cherry tomato, radish, champagne vinaigrette

LEMON GROVE CAESAR* 18

grilled romaine, puffed wild rice, crispy onions, parmesan, caesar dressing, grated bottarga
spinach wrap available upon request (contains gluten)

DINOSAUR KALE 18 (V) (GF)

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette
spinach wrap available upon request (contains gluten)

HOLLYWOOD BOWL 18 (VE) (GF)

romaine lettuce, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, dill dressing
spinach wrap available upon request (contains gluten)

AVOCADO TOAST ◇ 16 (V)

ciabatta, avocado, wild mushrooms, yuzu marmalade, serrano, cilantro blossom

SPICY TUNA TARTARE 21

shiso, cucumber, tempura, soy carmel, spicy mayonnaise

BURNT RAINBOW CARROTS ◇ 14 (V) (GF)

herbed labneh, pumpkin seed

CRISPY BRUSSELS SPROUTS 14 (VE) (GF)

pickled peppers and preserved lemon

GRILLED BROCCOLINI ◇ 14 (V)

romesco sauce, chili crisp, black garlic

Plates

THE MEMBER'S CLUB WRAP ◇ 19

grilled chicken, country bacon, pickled peppers, beefsteak tomato, pepper jack, gem lettuce, red onion, avocado, aioli, spinach tortilla

THE LEMON PASTA* 30 (VE)

chitarra pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

ROASTED MISO SALMON 39 (GF)

roasted chili aioli, broccolini, burnt lemon

SMASH BURGER ◇ 18

two angus beef patties, louie sauce, pickles, onions, cheese
add side salad or fries (+5)

CHERMOULA ◇ 25 (GF)

choice of chicken, shrimp, or cauliflower, garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

FRIED CHICKEN SANDWICH 20

pimiento cheese, cabbage, pickles, hot sauce
add side salad or fries (+5)

ROASTED CAULIFLOWER 26 (VE) (GF)

salsa matcha, salsa verde, pomegranate gastrique, pumpkin seeds, shaved fennel, coconut

Sides

BACON 9 (GF)

SWEET POTATO FRIES 11 (VE) (GF)

FRIES 11 (VE) (GF)

AVOCADO 5 (VE) (GF)

EGGS 5 (V) (GF)

BREAD & BUTTER ◇ 9 (V)

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available

◇ vegan option available

— Dinner —

Starters

HUMMUS & CUCUMBERS* 19 (V) (GF)
grilled cucumbers, hummus, harris, feta, fried garbanzo beans, pickled onions, jalapeno peppers

BREAD & BUTTER 9 (V)
sourdough, salted butter, fleur de sel

ROASTED MAITAKE MUSHROOMS 12 (VE) (GF)
chili aioli, dukkah spice, basil oil

BURNT RAINBOW CARROTS 14 (V) (GF)
herbed labneh, crispy kale, pumpkin seeds

CRISPY BRUSSELS SPROUTS 14 (VE) (GF)
pickled peppers and preserved lemon

GRILLED BROCCOLINI 14 (V)
romesco sauce, chili crisp, black garlic

BOUGIE CHIPS & DIP 29 (GF)
smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

COLOSSAL SHRIMP COCKTAIL 24 (GF)
black tiger prawns, spicy cocktail sauce, lemon aioli

SCALLOP CRUDO 22 (GF)
passion fruit aguachile, kumquat, asian pear, thai basil

SPICY TUNA TARTARE 21
cucumber, tempura, avocado, soy carmel, spicy mayonnaise

BURRATA CAPRESE 17 (V)
balsamico modena, pignole and petite basil pesto, tomato confit, grilled sourdough

RETURN OF THE MAC N CHEESE GRATIN 12 (V)
serrano chili, cheddar, mozzarella, accolades

THE ASTER MEATBALLS 19
arrabiata, parmigiano gremolata, petite basil, bruschetta

CALIFORNIA CHARCUTERIE & CHEESE BOARD 27
assorted domestic cheese and salami, fruits, nuts, table bread, dijon mustard

CHICKEN LIVER & ONION RINGS* 19
crispy onion rings, toasted pumpkin seeds, marmalade

OCTOPUS CARPACCIO 22
gochujang, yuzu aioli, chili oil, furikake

Salads

HOUSE SALAD 12 (VE) (GF)
cucumber, cherry tomato, radish, champagne vinaigrette

LEMON GROVE CAESAR* 18
grilled romaine, puffed wild rice, crispy onions, parmesan, caesar dressing, grated bottarga

HOLLYWOOD BOWL 18 (VE) (GF)
romaine lettuce, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, dill dressing

DINOSAUR KALE 18 (V) (GF)
pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette

Plates

THE LEMON PASTA* 30 (VE)
chitarra pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

SHORT RIB RIGATONI PASTA* 34
al pastor braised short ribs, fresh rigatoni pasta, lime cream, cotija cheese, micro cilantro

CACIO E PEPE* 28 (V)
pecorina, parmigiano reggiano, black pepper, fresh chitarra pasta

SEARED DAYBOAT SCALLOPS* 45
salami xo sauce, sweet corn pudding

GRILLED CEDAR PLANK MISO SALMON 39 (GF)
maitake mushroom, dukkah spice, chimichurri, roasted chili aioli

CHERMOULA 25 (GF)
choice of chicken, shrimp, or cauliflower
garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

STEAK FRITES 64 (GF)
10oz ny, fries, bearnaise sauce

DUCK CONFIT 34
roasted carrots, crispy onions, grilled kale, salsa matcha

ROASTED CAULIFLOWER 26 (VE) (GF)
salsa matcha, salsa verde, pomegranate gastrique, pumpkin seeds, shaved fennel, coconut

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available
◇ vegan option available

Chef Marcel Vigneron
Executive Sous Chef Oscar Maravilla

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— Dessert —

CHEESECAKE

basque cheesecake with market berries

16

BANANA CAKE

candied peanuts, caramel, chantilly whipped cream

16

BLACK VELVET CAKE

chocolate cocoa cake, salted coffee ice cream,
pumpkin, buttercream

16

SEASONAL GELATO & SORBET

chef's selection

14

Coffee

sourced from 'Blackwelder Coffee Roasters'-Los Angeles

DRIP COFFEE 5

ESPRESSO 6

AMERICANO 7

MACCHIATO 7

CORTADO 7

LATTE 7

CAPPUCCINO 7

MATCHA 7

Tea

sourced from 'The Art of Tea'-Los Angeles

EARL GREY CREME

ENGLISH BREAKFAST

EGYPTIAN CHAMOMILE

FRENCH LEMON GINGER

MOROCCAN MINT TEA

CLASSIC BLACK ICED TEA

6

Apéritif

NIGHTCAP 18

coffee infused whiskey, sweet vermouth, espresso, chocolate

PICK ME UP 16

fernet branca, agave, cold brew

AMARO MONTENEGRO 13

FERNET BRANCA 13

SMITH WOODHOUSE 24

20 year port

JOSEPHINE DE BOYD MARGAUX 28

— Beverage —

Cocktails 18

- GINTONICO** lavender gin, elderflower, tonic
- THOUSAND DOLLAR KISS** blanco tequila, sherry, watermelon, habanero
- THE ASTER SPRITZ** strawberry aperol, rosato, sparkling wine
- OAXACAN MANHATTAN** mezcal, cynar, vermouth, maraschino
- VINE STREET PALOMA** hibiscus tequila, ancho chile, bruleed grapefruit, jalapeno, grapefruit soda

Zero Proof 16

- CASABLANCA** dry london spirit, citrus, classico grande sparkling
- OLD HOLLYWOOD** spirit of bourbon, allspice, clove, orange
- SOME LIKE IT HOT** agave reserva, jalapeno, lime, alderwood smoked salt
- LYRE'S CLASSICO GRANDE SPARKLING BRUT** united kingdom
- GIESEN SAUVIGNON BLANC** marlborough, nz
- GIESEN ROSE** marlborough, nz
- SURELY PINOT NOIR** sonoma, ca

Lemonades 8/16

sparkling or flat water/spirit of choice

- LEMON GROVE** lemon, rosemary
- SUNSET** passion fruit, habanero, agave
- PRETTY IN PINK** hibiscus, rosemary
- SHOW THYME** pomegranate, thyme, honey
- PALMER** iced black tea, lemon

Beer 9

- PERONI LAGER** rome, it
- ALLAGASH WHITE ALE** portland, me
- BOONT AMBER ALE** anderson valley, ca
- BOOMTOWN LIMELIGHT IPA** los angeles, ca
- CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN** san luis obispo, ca
- GUINNESS STOUT** dublin, ie

— Wine By The Glass —

RED

OMEN CABERNET SAUVIGNON sierra foothills, ca	18/72
LITTLE BOAT PINOT NOIR russian river valley, ca	20/80
MARQUES DE VALDUEZA CABERNET BLEND extremadura, es	16/64
RODNEY STRONG UPSHOT RED BLEND sonoma county, ca	14/56
TORCALVANO VINO NOBILE DI MONTEPULCIANO tuscany, it	18/72
MELVILLE SYRAH santa rita hills, ca	20/80

WHITE

LITTLE BOAT CHARDONNAY russian river valley, ca	18/72
SANTA SOFIA PINOT GRIGIO veneto, it	14/56
DOMAINE AUCHERE SANCERRE loire valley, fr	19/76
MAR DE FRADES ALBARINO rias baixas, es	16/64
MAISON D'AMIS CHENIN BLANC clarksburg, ca	15/60
J. J. PRUM WEHLENER SONNENUHR SPATLESE RIESLING mosel, de	22/88

ROSE

LITTLE BOAT ROSE sonoma county, ca	16/64
CALAFURIA ROSE puglia, it	14/56

SPARKLING

RUFFINO PROSECCO veneto, it	16/64
LOUIS MORETTE CHAMPAGNE epernay, fr	28/112

— Rooftop Bar —

BAR NUTS 8 (VE) (GF)
chef's selection

BOUGIE CHIPS & DIP 29 (V) (GF)
smoked trout, creme fraiche, cornichons,
chives, egg yolk jam, roe

HUMMUS & CUCUMBERS* (V) (GF) 19
grilled cucumbers, hummus, harris, feta,
fried garbanzo beans, pickled onions,
jalapeno peppers

SPICY TUNA TARTARE 21
shiso, cucumber, tempura, soy carmel,
spicy mayonnaise

SMASH BURGER (V) (GF) 18
two angus beef patties,
louie sauce, pickles, onions, cheese
add side salad or fries (+5)

THE ASTER MEATBALLS 19
arrabiata, parmigiano gremolata,
petite basil, bruschetta

**CALIFORNIA CHARCUTERIE
& CHEESE BOARD** 27
assorted domestic cheese and salami,
fruits, nuts, table bread, dijon mustard

*gluten free option available (V) (GF) (VE) (GF) (V) (GF) (VE) (GF)

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

Bar Bites

WEDNESDAY - SUNDAY 5PM - 7PM

BAR NUTS 8 ^{VE} ^{GF}
chef's selection

HUMMUS & CUCUMBERS* [◇] 17 ^V
grilled cucumbers, hummus, harris, feta,
fried garbanzo beans, pickled onions,
jalapeno peppers

CHARCUTERIE & CHEESE 25
domestic cheese, salami, fruits,
nuts, table bread

SMASH BURGER [◇] 15
two angus beef patties,
louie sauce, pickles, onions, cheese
add side salad or fries (+5)

THE ASTER MEATBALLS 17
arrabiata, parmigiano gremolata, petite
basil, bruschetta

BANANA CAKE 14 ^V
candied peanuts, caramel,
chantilly whipped cream

*gluten free option available [◇] vegan option available

^V VEGETARIAN

^{VE} VEGAN

^{GF} GLUTEN FREE