

let's do BRUNCH

FROM THE BAR

GLASS \$3 | CARAFE \$12

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

TASTE & SHARE

AVOCADO TOAST | 8
tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS | 6
fresh berry compote + organic honey
chocolate sauce

MINI BELGIAN WAFFLES | 5
strawberry compote
vanilla whipped cream

FIG & GORGONZOLA BRUSCHETTA | 6
mission figs + gorgonzola
balsamic reduction

SWEETS

LEMON CURD TART | 8
pistachio cookie crust + raspberry sauce

CRÈME BRÛLÉE | 8
vanilla bean custard

MOLTEN CHOCOLATE LAVA CAKE | 9
vanilla whipped crème
raspberry sauce

FRENCH PRESS COFFEE & DECAF | 3



MAINS

SMOKED SALMON BOARD | 14
whole grain crostini + avocado cream cheese + pickled onions
capers + soft egg

FRIED EGG & AVOCADO TOAST | 12
multigrain bread + vine-ripened tomato + sprouts

CRÚ CRAB CAKE BENEDICT | 16
baby spinach + organic eggs + fresh herb hollandaise
rosemary yukon potatoes

* STEAK & EGGS | 16
petit filet + soft scrambled eggs
rosemary yukon potatoes

ASPARAGUS & PROSCIUTTO OMELET | 13
spring mushrooms + fontina cheese + rosemary yukon potatoes

WINE COUNTRY SHRIMP & GRITS | 15
jumbo shrimp + goat cheese polenta + tomato basil scampi sauce

* NAPA BURGER | 13
fig jam + caramelized onion + humboldt fog
arugula + roasted tomato + fries

GRILLED CHEESE & TOMATO BASIL SOUP | 10
taleggio cheese panini + white truffle oil

CRISPY CHICKEN SANDWICH | 13
buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.