let’s do BRUNCH

FROM THE BAR
GLASS $3 | CARAFE $12

CRÚ MIMOSA
taffino 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
tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS
fresh berry compote + organic honey chocolate sauce

MINI BELGIAN WAFFLES
strawberry compote
vanilla whipped cream

FIG & GORGONZOLA BRUSCHETTA
mission figs + gorgonzola balsamic reduction

SWEETS

KEY LIME PIE
whipped cream + fresh raspberries

CRÈME BRÛLÉE
vanilla bean custard

TIRAMISU
leghorn sauce + chocolate shavings

FRENCH PRESS COFFEE & DECAF

MAINS

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

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

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

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

BLACK TRUFFLE & WINTER MUSHROOM OMELET
baby spinach + fontina + roasted yukon gold potatoes

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

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

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

CRISPY CHICKEN SANDWICH
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.