

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

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

talleggio 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.