

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

BLOODY MARY

tito's vodka

freshies tomato mix + lime

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

CRÈME BRÛLÉE | 8

vanilla bean custard

TIRAMISU | 7

leghorn sauce + chocolate shavings

MOLTEN CHOCOLATE LAVA CAKE | 8

vanilla whipped cream + raspberry sauce

FRENCH PRESS COFFEE & DECAF | 3



MAINS

* SMOKED SALMON BOARD | 14

*whole grain crostini + avocado cream cheese
pickled red onions + capers + soft egg*

* FRIED EGG & AVOCADO TOAST | 12

multigrain bread + vine-ripened tomato + sprouts

* CRÚ CRAB CAKE BENEDICT | 16

*baby spinach + poached eggs + fresh herb hollandaise
rosemary yukon potatoes*

* STEAK & EGGS | 16

*petit filet + soft scrambled eggs
rosemary yukon potatoes*

BLACK TRUFFLE OMELET | 13

*baby spinach + summer mushrooms + goat cheese
roasted yukon gold potatoes*

* 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 + aged cheddar
cabbage slaw + tomato + fries*

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