

let's do BRUNCH

FROM THE BAR

GLASS \$6 | CARAFE \$24

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 | 10
tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS | 8
fresh berry compote + organic honey
chocolate sauce

MINI BELGIAN WAFFLES | 8
strawberry compote
vanilla whipped cream

FIG & GORGONZOLA BRUSCHETTA | 8
mission figs + gorgonzola
balsamic reduction

SWEETS

CRÈME BRÛLÉE | 8
vanilla bean custard

TIRAMISU | 8
leghorn sauce + chocolate shavings

MOLTEN CHOCOLATE LAVA CAKE | 9
vanilla whipped cream + raspberry sauce

FRENCH PRESS COFFEE & DECAF | 3



MAINS

* SMOKED SALMON BOARD | 15
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 | 18
petit filet + soft scrambled eggs + rosemary yukon potatoes

MARGHERITA PIZZA | 15
san marzano tomato sauce + basil + fior di latte

CAESAR SALAD | 15
baby romaine + caesar dressing + parmesan + paesano crouton
(buttermilk fried chicken or fried shrimp)

COBB SALAD | 15
grilled chicken + avocado + prosciutto + potatoes
heirloom tomato + point reyes blue + 6 minute egg

* NAPA BURGER | 15
fig jam + caramelized onion + humboldt fog
baby greens + roasted tomato + fries

GRILLED CHEESE & TOMATO BASIL SOUP | 13
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.