

# let's do BRUNCH

## FROM THE BAR

GLASS | 6 | CARAFE | 24

CRÚ MIMOSA  
*ruffino prosecco*  
*grovestand orange*

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

BELLINI CIPRIANI  
*ruffino prosecco*  
*white peach purée*

CRÚ SPRITZ  
*martini & rossi fiero*  
*prosecco + orange wheel* | 10

### \* SMOKED SALMON BOARD | 18

*rustic toast + avocado cream cheese + red onions*  
*capers + soft egg*

## SAVORY SHAREABLES

GOAT CHEESE BEIGNETS | 13  
*goat cheese + honey + cracked pepper*

FIG & GORGONZOLA BRUSCHETTA | 14  
*mission figs + balsamic reduction*

AVOCADO TOAST | 12  
*heirloom cherry tomatoes + evoo*

SMOKED SALMON  
DEILED EGG TOAST | 14  
*pickled red onion + shaved radish*  
*microgreens*

SPINACH & ARTICHOKE GRATIN | 12  
*stone fired flatbread + evoo + herbs*

## SWEETS

CHOCOLATE FONDUE  
FOR THE TABLE  
*toasted poundcake + marshmallows*  
*strawberries + bananas brûlée*  
*pineapple* | 24

BRUNCH BEIGNETS FOR TWO | 13  
*goat cheese beignets + berry compote*  
*organic honey + chocolate sauce*

FRENCH PRESS COFFEE & DECAF | 4



## EGGS FROM THE FARM

AVOCADO TOAST & FRIED EGG | 15  
*baby arugula + heirloom cherry tomatoes + evoo*

\* CRÚ CRAB CAKE BENEDICT | 19  
*baby spinach + poached eggs + fresh herb hollandaise*  
*rosemary yukon potatoes*

\* STEAK & EGGS | 21  
*Allen Brothers Prime NY Strip*  
*soft scrambled eggs + rosemary yukon potatoes*

## CRÚ FAVORITES

COBB SALAD | 17  
*grilled chicken + avocado + prosciutto + potatoes*  
*heirloom tomato + soft egg + gorgonzola vinaigrette*

\* NAPA BURGER | 16  
*fig jam + caramelized onion + laura chenel goat cheese*  
*baby greens + roasted tomato + fries*

GRILLED CHEESE & TOMATO BASIL SOUP | 15  
*taleggio cheese panini + white truffle oil*

CRISPY CHICKEN SANDWICH | 16  
*buttermilk fried chicken + fontina*  
*cabbage slaw + tomato + fries*

PEAR & GORGONZOLA PIZZA | 18  
*d'anjou pear + caramelized onion*  
*basil + honey + parmesan*