

let's do BRUNCH

FROM THE BAR

GLASS | 6 | CARAFE | 24

CRÚ MIMOSA <i>ruffino prosecco</i> <i>grovestand orange</i>	BLOOD PEACH BELLINI <i>moscato d'asti</i> <i>blood peach purée + lemon</i>	BELLINI CIPRIANI <i>ruffino prosecco</i> <i>white peach purée</i>	CRÚ SPRITZ <i>martini & rossi fiero</i> <i>prosecco + orange wheel</i> 12
---	--	---	---

SAVORY SHAREABLES

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

EDAMAME HUMMUS | 13
herb flatbread + english cucumber + evo

AVOCADO TOAST | 12
heirloom cherry tomatoes + evoo

FRITTO MISTO | 18
Point Judith (USA) calamari + shrimp
spicy san marzano marinara

LITTLE GEM CAESAR SALAD | 13
caesar dressing + parmesan + croutons
add chicken | 6

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

SMOKED SALMON BENEDICT | 18
baby arugula + fresh herb hollandaise
rustic bread + rosemary yukon potatoes

* STEAK & EGGS | 21
Allen Brothers Beef Tenderloin
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

25.07

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