

# BRUNCH

bloody mary 11.5      mimosa 11      bellini 11

## short rib hash

country potatoes, sauteed spinach, caramelized onion, eggs over medium, bordelaise, toast 17

## buttermilk pancakes

maple syrup, whipped butter 12    short stack 7.5  
add two eggs 3.5    add blueberries 2.5    add chocolate chips 1.5

## breakfast pot pie

country style sausage gravy, ham, country potatoes, puff pastry,  
topped with a poached egg and applewood smoked bacon 17.5  
add side fruit 8

## monte cristo sandwich

parisian ham, gruyere, dijon, wildberry compote, mixed greens 17  
add a poached egg 1.75

## omelette of the day

country potatoes, toast 15

## scramble

sauteed mushrooms, spinach, bell pepper, onions, cheddar, country potatoes, toast 14  
add applewood smoked bacon or ham 2.5    sub egg whites 2

## new york steak and eggs

country potatoes, oven dried tomato chimichurri 19

## breakfast burrito

spanish chorizo, scrambled eggs, cheddar, potatoes, pico de gallo, sour cream 16

\*our eggs are offered scrambled, poached, sunny side up, over medium, or over hard only

## APPETIZERS

### pork belly lettuce cups

pickled vegetables, cilantro,  
ginger 16.5

### flash fried calamari

chipotle chili and honey glaze,  
pickled ginger 16

### hearts of romaine

caesar dressing, croutons, parmesan 8/13.5  
with grilled chicken 11/17

### sweet coconut-fried prawns

mixed greens, cucumber, mango,  
sesame-citrus vinaigrette 17

### dungeness crab cakes

arugula, frisee, heirloom carrot,  
watermelon daikon, meyer lemon aioli 17.5

### roasted beet salad

arugula, ricotta, pistachios,  
citrus vinaigrette 16

executive chef - federico guillen

## ENTREES

### grilled chicken club

gruyere, avocado, bacon,  
sun dried tomatoes, basil aioli,  
mixed greens or french fries 17.5

### grilled mahi-mahi sandwich

lettuce, tomato, remoulade sauce,  
mixed greens or french fries 18.5

### 'american style kobe' chuck burger

sun-dried tomato aioli,  
mixed green or french fries 18  
add egg 1.75    add cheese 1.75  
add bacon 1.75

### butternut squash ravioli

ricotta, pumpkin seeds,  
fried sage, brown butter 26.5

### pan roasted salmon

jade pearl rice, bok choy, carrots,  
shiitake mushrooms, miso broth 29

sous chef - rafael aranda martinez

corkage for all of our friends, and neighbors \$20 per 750ml bottle (we waive one corkage for each bottle purchased from our list)  
a service charge of 18% may be added to parties of six or larger

please note we cannot accept more than four credit cards per table, please make appropriate arrangements  
the state of california requires us to inform you that consuming raw or undercooked meats, seafood, and eggs may increase your risk of food borne illnesses.