

CELADON

Mother's day Brunch

bloody mary 11.5 mimosa 11 bellini 11

french toast

strawberries, chantilly cream 15

pulled pork hash

roasted potatoes, mushrooms, spinach, bell peppers, au jus, farm egg 19

buttermilk pancakes

maple syrup, whipped butter 14 short stack 10
add two eggs 3.5 add blueberries 2.5 add chocolate chips 1.5

ham & cheddar omelette

roasted country potatoes, toast 16

chilaquiles

scrambled eggs, black beans, cotija cheese, sour cream, scallions, pickled red onions, cilantro 17

breakfast sandwich

scrambled eggs, applewood smoked bacon, cheddar, mixed green salad or french fries 15

biscuits & gravy

country style sausage gravy, ham, country potatoes 15
add farm egg 2

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

APPETIZERS

crispy braised pork belly lettuce cups

little gem lettuce, pickled vegetables, cilantro, ginger 17

flash fried calamari

chipotle chili and honey glaze, pickled ginger 17.50

caesar salad

little gem lettuce, caesar dressing, croutons, parmesan 10/15
with grilled chicken 14/19

sweet coconut-fried prawns

mixed greens, cucumber, mango, sesame-citrus vinaigrette 18

crab cakes

papaya-hijiki salad, sesame citrus vinaigrette, garden herbs, sriracha aioli 19.50

ENTREES

pappardelle pasta

slow roasted pork shoulder, mushrooms, spinach, sun dried-tomatoes, grana padano 28

asian 'sticky' ribs

french fries, sesame seeds, cilantro 29

'american style kobe' chuck burger

sun-dried tomato aioli, mixed green salad or french fries 18
add egg 2 add cheese 2 add bacon 2

fish and chips

beer battered atlantic cod, remoulade, french fries 18

roasted mary's chicken breast

mashed potatoes, pole beans, lemon-caper sauce 28

executive chef - federico guillen sous chef - billy conception

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.

CELADON

Mother's Day Dinner

APPETIZERS

crispy braised pork belly lettuce cups

pickled vegetables, cilantro, sambal aioli, ginger 17

crab cakes

papaya-hijiki salad, sesame citrus vinaigrette, garden herbs, sriracha aioli 19.50

flash fried calamari

chipotle chili and honey glaze, pickled ginger 17.50

thai coconut mussels

coconut milk, lemongrass, habanero chile, white wine, toasted baguette 21

chilled asparagus and garden greens salad

applewood smoked bacon, herbed goat cheese, sieved farm egg, balsamic vinaigrette 18

sweet coconut-fried prawns

mixed greens, mango, cucumber, sesame vinaigrette 18

caesar salad

little gem lettuce, caesar dressing, croutons, parmesan cheese 10/15

ENTREES

asian sticky ribs

french fries, sesame seeds, cilantro 32

pan roasted alaskan halibut

mashed potatoes, asparagus, piquillo pepper coulis 37

roasted mary's chicken breast

mashed potatoes, pole beans, lemon-caper sauce 29

grilled new york steak

mashed potatoes, broccolini, bordelaise 45

grilled double cut pork chop

polenta, cauliflower romanesco, whole grain mustard jus 35

pappardelle pasta

red wine braised pork shoulder, mushrooms, spinach, sun dried tomatoes, grana padano 29

gluten free pasta available 2

moroccan-braised lamb shank

golden raisin and toasted almond couscous 36

gluten free roasted vegetable lasagna

eggplant "noodles", zucchini, carrot, mushroom duxelle, mozzarella 29

SIDES

french fries 7

executive chef - federico guillen

mashed potatoes 8

sous chef - billy conception

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