

CELADON

brioche french toast					
pecan and frosted flake crust, brown sugar, rum flambeed bananas					18
crispy corned beef hash					
country potatoes, onions, roasted red pepper coulis, farm egg, arugula					21
chicken & waffles					
cocoa nib brittle, chipotle-maple syrup					26
eggs benedict					
house made english muffin, country ham, poached eggs, hollandaise, country potatoes					22
breakfast sandwich					
scrambled eggs, applewood smoked bacon, cheddar, mixed green salad or french fries					16
chilaquiles					
scrambled eggs, refried beans, cotija cheese, sour cream, pickled red onions, cilantro					18
omelette of the day					
country potatoes, toast					aq
biscuits & gravy					
house made biscuits, country sausage gravy, country potatoes					17
scramble					
farm eggs, mushrooms, bell peppers, spinach, onion, cheddar, country potatoes, toast					17
add applewood smoked bacon or ham	2.5				
buttermilk pancake					
maple syrup, buttermilk		16		short stack	12
add blueberries	2.5	add chocolate chips	1.5	add two eggs	4

APPETIZERS

beef carpaccio					
cracked pepper crust, fried capers, red onions, arugula, parmesan, breadstick					19
flash fried calamari					
chipotle-chili and honey glaze, pickled ginger					18
caesar salad					
little gem lettuce, caesar dressing, parmesan, croutons					11/16
heirloom tomato & burrata salad					
arugula, basil, garlic crostini, saba					19

ENTREES

asian sticky ribs					
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro					29
fusilli pasta					
bolognese meat sauce, parmesan (gluten free pasta add 2)					30
chicken lettuce cups					
ginger-garlic marinated chicken, broccoli, red peppers, carrots, soy-mirin sauce					28
shrimp salad					
little gem lettuce, bacon, cherry tomatoes, basil, avocado-caesar dressing					24
salmon & polenta					
spanish dried chorizo, spinach, cherry tomatoes, poached eggs, citrus hollandaise					29
chuck burger					
sriracha aioli, local mixed green salad or french fries					18
add cheese	2	add egg	2	add bacon	2

corkage for all of our friends and neighbors \$25 per 750ml bottle, one corkage waived for each bottle purchased from our list
 a service charge of 20% may be added to parties of five or larger, please note we cannot accept more than four credit cards per table, and bill must be split equally
 the state of California requires us to inform you that consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness

CELADON

MIMOSA BAR

(pair a flight of orange, peach, strawberry-elderflower, lychee-pineapple juices to enjoy with your bottle)

n.v. santa marina , prosecco – italy	42
2020 domaine carneros , brut - carneros	82
n.v. gloria ferrer , blanc de blancs – carneros	78
n.v. francis ford coppola , prosecco - italy	50
n.v. mumm napa , brut prestige - napa valley	64
n.v. vincent joudart reserve , cuvee brut - france	161

CHAMPAGNE COCKTAILS

aperol spritz aperol, soda water, bubbles, orange wedge	14
bellini white peach puree, bubbles	12
brunch on the beach lychee-pineapple juice, bubbles	13
french 75 gin, lemon juice, simple syrup, bubbles	14
mimosa orange juice, bubbles	12
silverado spritz silverado trail strawberry puree and elderflower liqueur, bubbles	13

BRUNCH COCKTAILS

bloody mary svedka vodka, the real dill bloody mary mix	14
carajillo licor 43, espresso	14
celadon sangria white wine, grey goose watermelon & basil vodka	15
el torito modelo, pasilla liqueur, lime juice, orange juice, tajin rim	12
espresso martini svedka vodka, kahlua, espresso	15

Brunch is Served Saturday & Sunday 10:00 am – 2:30pm