

# CELADON

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

## APPETIZERS

<b>beef carpaccio</b>									
cracked pepper crust, fried capers, red onions, arugula, parmesan, breadstick									19
<b>flash fried calamari</b>									
chipotle-chili and honey glaze, pickled ginger									18
<b>caesar salad</b>									
little gem lettuce, caesar dressing, parmesan, croutons									12/17
<b>burrata</b>									
port poached figs & apricots, medjool dates, ras el hanout, pita bread									19

## ENTREES

<b>asian sticky ribs</b>									
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro									29
<b>fusilli pasta</b>									
bolognese meat sauce, parmesan (gluten free pasta add 2)									30
<b>chicken lettuce cups</b>									
ginger-garlic marinated chicken, broccoli, red bell peppers, carrots, soy-mirin sauce									28
<b>fried chicken sandwich</b>									
cole slaw, local mixed green salad or french fries									19
<b>chuck burger</b>									
sriracha aioli, local mixed green salad or french fries									20
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. riondo, prosecco – italy	42
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	70
n.v. vincent joudart reserve, cuvee brut – france	161

## CHAMPAGNE COCKTAILS

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

## BRUNCH COCKTAILS

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

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