

# CELADON

<b>stuffed brioche french toast</b>					
vanilla cream cheese, macerated strawberries, chantilly cream					20
<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>croque madame</b>					
ham, gruyere cheese, bechamel, fried egg, country potatoes					19
<b>scramble</b>					
farm eggs, mushrooms, bell peppers, spinach, onion, cheddar, country potatoes, toast					17
add applewood smoked bacon or ham	3.5				
<b>buttermilk pancake</b>					
maple syrup, buttermilk		16		short stack	12
add blueberries	2.5	add chocolate chips	1.5	add two eggs	6

## APPETIZERS

<b>beef carpaccio</b>					
cracked pepper crust, fried capers, red onions, arugula, parmesan, crostini					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, pickled vegetables, 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	3	add bacon	4

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

<b>n.v. riondo</b> , prosecco - italy	42
<b>n.v. francis ford coppola</b> , prosecco - italy	50
<b>n.v. mumm napa</b> , brut prestige - napa valley	70
<b>n.v. vincent joudart reserve</b> , 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> svedka 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> svedka vodka, kahlua, espresso	15

Brunch is Served Saturday & Sunday 10:00 am - 2:15pm