

CELADON

french toast									
caramelized pears, chantilly cream									20
crispy new york 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 cheese, 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
croque madame									
ham, gruyere cheese, bechamel, fried egg, country potatoes									19
scramble									
farm eggs, mushrooms, bell peppers, spinach, onion, cheddar cheese, country potatoes, toast									17
add applewood smoked bacon or ham				3.5					
buttermilk pancake									
maple syrup, buttermilk				16			short stack		12
add blueberries	2.5		add chocolate chips	1.5		add two eggs	6		

APPETIZERS

flash fried calamari									
chipotle-chili and honey glaze, pickled ginger									18
caesar salad									
little gem lettuce, caesar dressing, parmesan cheese, croutons									12/17
burrata									
cherry tomatoes, frisee, balsamic gastrique, crostini									19

ENTREES

asian sticky ribs									
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro									29
pork scallopini sandwich									
caramelized onions, tarragon aioli, french fries									28
fried chicken sandwich									
cole slaw, pickled vegetables, local mixed green salad or french fries									19
house made gnocchi									
lamb ragu, mushrooms, rosemary jus									30
chuck burger									
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

Executive Chef Paulino Rosas

CELADON

MIMOSA BAR

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

2023 scarpetta , prosecco brut – italy	50
n.v. mumm napa , brut prestige - napa valley	70
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 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 – 2:15pm