

CELADON

french toast				
caramelized pears, chantilly cream				20
crispy new york hash				
new york steak, 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				
roasted cauliflower, capers, almonds, crostini, balsamic vinegar				19

ENTREES

asian sticky ribs				
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro				29
pork scallopini sandwich				
caramelized onions, arugula, tarragon aioli, ciabatta, french fries				23
fried chicken sandwich				
cole slaw, pickled vegetables, local mixed green salad or french fries				19
house made gnocchi				
lamb ragu, sauteed 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