

# CELADON

<b>french toast</b>					
caramelized pears, chantilly cream					20
<b>roasted pork loin hash</b>					
roasted pork loin, 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 cheese, 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 cheese, country potatoes, toast					17
add applewood smoked bacon or ham		3.5			
<b>buttermilk pancakes</b>					
maple syrup, buttermilk			16	short stack	12
add blueberries	2.5	add chocolate chips	1.5	add two eggs	6

## APPETIZERS

<b>flash fried calamari</b>					
chipotle-chili and honey glaze, pickled ginger					18
<b>caesar salad</b>					
little gem lettuce, caesar dressing, parmesan cheese, croutons					12/17
<b>burrata</b>					
roasted cauliflower, capers, almonds, crostini, balsamic vinegar					19

## ENTREES

<b>asian sticky ribs</b>					
hoisin-ginger barbeque sauce, french fries, sesame seeds, cilantro					29
<b>pork scallopini sandwich</b>					
caramelized onions, arugula, tarragon aioli, ciabatta, french fries					23
<b>fried chicken sandwich</b>					
cole slaw, pickled vegetables, local mixed green salad or french fries					19
<b>penne pasta</b>					
bolognese meat sauce, parmesan					30
<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

Executive Chef Paulino Rosas

# CELADON

## MIMOSA BAR

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

n.v. **bisol jeio**, prosecco brut – italy 50

n.v. **piper sonoma**, blanc de blanc – sonoma coast 70

## 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**  
svodka vodka, the real dill bloody mary mix 14

**carajillo**  
licor 43, espresso 14

**celadon sangria**  
grey goose watermelon & basil vodka 15

**celadon affair**  
tequila blanco, cucumber, mint, lime, pineapple, tajin rim 16

**espresso martini**  
svodka vodka, kahlua, espresso 15

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