

let's do BRUNCH

FROM THE BAR

GLASS \$3 | CARAFE \$12

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

TASTE & SHARE

AVOCADO TOAST | 8
tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS | 6
fresh berry compote + organic honey
chocolate sauce

MINI BELGIAN WAFFLES | 5
strawberry compote
vanilla whipped cream

FIG & GORGONZOLA BRUSCHETTA | 6
mission figs + gorgonzola
balsamic reduction

SWEETS

CRÈME BRÛLÉE | 8
vanilla bean custard

TIRAMISU | 7
leghorn sauce + chocolate shavings

MOLTEN CHOCOLATE LAVA CAKE | 8
vanilla whipped cream + raspberry sauce

FRENCH PRESS COFFEE & DECAF | 3



MAINS

* SMOKED SALMON BOARD | 14
whole grain crostini + avocado cream cheese
pickled red onions + capers + soft egg

* FRIED EGG & AVOCADO TOAST | 12
multigrain bread + vine-ripened tomato + sprouts

* CRÚ CRAB CAKE BENEDICT | 16
baby spinach + poached eggs + fresh herb hollandaise
rosemary yukon potatoes

* STEAK & EGGS | 16
petit filet + soft scrambled eggs
rosemary yukon potatoes

BLACK TRUFFLE OMELET | 13
baby spinach + summer mushrooms + goat cheese
roasted yukon gold potatoes

* NAPA BURGER | 13
fig jam + caramelized onion + humboldt fog
baby greens + roasted tomato + fries

GRILLED CHEESE & TOMATO BASIL SOUP | 10
taleggio cheese panini + white truffle oil

CRISPY CHICKEN SANDWICH | 13
buttermilk fried chicken + aged cheddar
cabbage slaw + tomato + fries

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.