

# let's do BRUNCH

## FROM THE BAR

GLASS \$6 | CARAFE \$24

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 | 10  
*tomato cucumber relish + evoo*

GOAT CHEESE BEIGNETS | 8  
*fresh berry compote + organic honey*  
*chocolate sauce*

MINI BELGIAN WAFFLES | 8  
*strawberry compote*  
*vanilla whipped cream*

FIG & GORGONZOLA BRUSCHETTA | 8  
*mission figs + gorgonzola*  
*balsamic reduction*

## SWEETS

CRÈME BRÛLÉE | 8  
*vanilla bean custard*

TIRAMISU | 8  
*leghorn sauce + chocolate shavings*

MOLTEN CHOCOLATE LAVA CAKE | 9  
*vanilla whipped cream + raspberry sauce*

FRENCH PRESS COFFEE & DECAF | 3



## MAINS

\* SMOKED SALMON BOARD | 15  
*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 | 18  
*petit filet + soft scrambled eggs + rosemary yukon potatoes*

MARGHERITA PIZZA | 15  
*san marzano tomato sauce + basil + fior di latte*

CAESAR SALAD | 15  
*baby romaine + caesar dressing + parmesan + paesano crouton*  
*(buttermilk fried chicken or fried shrimp)*

COBB SALAD | 15  
*grilled chicken + avocado + prosciutto + potatoes*  
*heirloom tomato + point reyes blue + 6 minute egg*

\* NAPA BURGER | 15  
*fig jam + caramelized onion + humboldt fog*  
*baby greens + roasted tomato + fries*

GRILLED CHEESE & TOMATO BASIL SOUP | 13  
*taleggio cheese panini + white truffle oil*

CRISPY CHICKEN SANDWICH | 13  
*buttermilk fried chicken + fontina*  
*cabbage slaw + tomato + fries*

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