

DAILY BRUNCH NOTIONS

PERFECT START | 18

Breakfast Pastries, Preservers, Butter, Local Honey, Fresh Fruit, Organic Juice, Choice Of Tea Or Coffee

CHILAQUILES ^G | 19

Crisp Blue Corn Tortilla, Salsa Verde, Cotija, Crema, Cilantro, Farm Eggs, Black Beans

EGG WHITE FRITTATA ^G | 17

Baby Spinach, Preserved Tomatoes, Feta, Chicken Apple Sausage, Herb Roasted Fingerlings

THREE EGG OMELETTE | 10

Herb Roasted Fingerlings

Add any veggie or cheese + 2 each

Add any meat | 3 each

ENGLISH PEAS on TOAST | 14

Poached Farm Eggs, Laura Chennel Goat Cheese, Watercress, Toasted Pepitas, Model Bakery Toast
add cold smoked salmon | 5

CLASSIC CAESAR | 17 (10)

Sweet Gem Lettuce, Croutons, Padano Cheese Crumble, Creamy Garlic Dressing

add grilled chicken | 7 or grilled shrimp | 9

A LIGHTER START.....

SWEETENED ORGANIC YOGURT ^G | 11

Local Honey, Fresh Fruit

STEEL CUT OATS ^G | 11

Dried Local Fruits, Brown Sugar

HOUSE MADE GRANOLA ^G | 13

Quinoa, Dried Fruit, Local Almonds & Walnuts, Organic Yogurt

SMOKED SALMON BAGEL | 17

Smoked Salmon, Local Organic Multigrain Bagel, Capers, Onions, Scallion Cream Cheese, Arugula

GRILLED RUEBEN | 19

Rye Bread, House-made Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island, Celery Seed Slaw

TURKEY CLUB | 18

Model Bakery Ciabatta, Nueske Turkey, Fried Egg, Bacon, Arugula Pesto, Piquillo Peppers

FRENCH ONION SOUP | 14

Sourdough Crostini, Au Gratin With Gruyere Cheese

FOR THE SWEET TOOTH.....

BRIOCHE BEIGNETS | 11

CHOCO- CHIP COOKIE & ICE CREAM | 9

CARROT CAKE | 11

CHOCOLATE POT de CREAM | 11

BAKED NAPA | 13

BREAKFAST SANDWICH | 18

Model Bakery English Muffin, Fried Farm Egg, Bacon, Niman Ranch Ham, Cheddar, Heirloom Tomato, Piquillo Aioli, Arugula, Herb Roasted Fingerlings

EGGS BENEDICT | 18

Model Bakery English Muffin, Fresh Market Asparagus, Niman Ranch Ham, Hollandaise, Espelette, Herb Roasted Fingerlings

JOHNNY CAKE | 19

Cornmeal Pancake, Seasonal Compote, Local Wild Flower Honey, Grand Marnier Cream

CRISPY PORK BELLY | 15

Poached Egg, Cheddar Grits, Spicy Onion Relish

THE CHEDDAR CHEESEBURGER | 19

Traditionally Dressed, Bread and Butter Pickles, Thousand Island, House-made Brioche Bun, Fries (vegan patty available upon request)
add bacon | 3 or Mushrooms | 5

FRIED CHICKEN & WAFFLES | 21

Mary's Buttermilk Brined Chicken, Malted Waffle, Cracked Pepper Maple Syrup, Whipped Butter

ON THE SIDE

ONE FARM EGG (any style) ^G | 4

APPLEWOOD SMOKED BACON ^G | 6

COUNTRY SAUSAGE ^G | 6

CHICKEN APPLE SAUSAGE ^G | 6

GRIDDLED CAGGIANO HAM ^G | 6

SLICED HEIRLOOM TOMATOES ^G | 5

POTATO HASHBROWNS ^G | 6

BAGEL & CREAM CHEESE | 6

MARKET FRUIT ^G | 5

½ AVOCADO ^G | 3

TOAST | 2

ASSORTED CEREALS | 5

All of our ingredients are sourced from the best possible locations. We do our best to support local family farms which practice sustainable agriculture.

Executive Chef - Rodrigo Cuadra
Chef De Cuisine - Pablo Jacinto

^G indicates this menu item is made without gluten or can be prepared without gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.