

Brunch Notions

SMOKED SALMON POTATO WAFFLE (G).... \$21

Smoked Salmon, Crispy Capers, Onions, Scallion Crème Fraiche, Arugula

RANCHEROS (G).... \$21

Hen Pen Eggs, Chorizo, Refried Pinto Beans, Queso Fresco, Cilantro, Avocado, Crispy Tortilla

EGGS BENEDICT.... \$18

Model Bakery English Muffin, Fresh Market Vegetables, Niman Ranch Ham, Hollandaise, Espelette,
Herb Roaster Fingerlings

Add Dungeness Crab Cakes \$10

AVOCADO TOAST.... \$19

Model Bakery Struan Multigrain, Mashed Avocado Tomato Marmalade, Pickled Onions, Soft Boiled Egg

EGG WHITE FRITTATA (G)....\$17

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

THREE EGG OMELETTE (G).... \$10

Herb Roaster Fingerlings

Add any Veggie or Cheese \$2 each

Add any Meat \$3 each

Niman Ham, Sausage, Bacon, Bell Peppers, Spinach, Onions, Forest
Mushrooms, Tomatoes, Cheddar, Jack Cheese

THE CHEDDAR CHEESEBURGER.... \$19

Traditionally Dressed, Bread and Butter Pickles, Brioche Bun, Aioli, Fries
(vegan patty available upon request)

Add Bacon \$3

Add Foraged Mushrooms \$3

CLASSIC TURKEY CLUB.... \$19

Oven Roasted Turkey, Avocado, Mayonnaise, Lettuce, Tomato

G indicates this menu item is made 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.



Brunch Notions

A Lighter Fare

PERFECT START.... \$18

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

STEEL CUT OATS (G).... \$11

Dried Local Fruits, Brown Sugar

HOUSE MADE GRANOLA (G).... \$13

Dried Fruit, Local Almonds & Pecans, Organic Yogurt

MARKET INSPIRED SOUP.... \$11

Chef Seasonal Inspiration

SMOKED CHICKEN WALDORF.... \$19

Baby Head Lettuces, Dried Fruit, Almonds

FARM SALAD (G).... \$15 (9)

Local Mixed Greens, Market Vegetables, Balsamic Vinaigrette, Pistachios, Grana Padano

Add grilled chicken \$7 or grilled shrimp \$9

CLASSIC CAESAR.... \$17 (10)

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

Add grilled chicken \$7 or grilled shrimp \$9

On The Side

1 LOCALLY FARMED EGG any style (G).... \$4

HOBB'S APPLEWOOD SMOKED BACON (G).... \$6

COUNTRY SAUSAGE (G).... \$6

CHICKEN APPLE SAUSAGE (G).... \$6

SMOKED SALMON (G).... \$8

GRIDDLED NIMAN HAM (G).... \$6

POTATO HASHBROWNS (G).... \$6

LOCAL BAGEL & CREAM CHEESE.... \$6

MARKET SEASONAL FRUIT (G).... \$5

½ AVOCADO (G).... \$3

TOAST.... \$2

FRENCH FRIES (G).... \$5

For the Soon to be Adults

KIDS BURGER.... \$12

(Cooked medium well, unless specified)

Brioche Burger Bun

Choice of (1) Fries, Side Salad, or Side Fruit

Add Sliced Cheese \$1

CHICKEN TENDERS.... \$12

Choice of (1) Fries, Side Salad, or Side Fruit

BUTTERED NOODLES... \$9

GRILLED CHEESE.... \$9

Choice of (1) Fries, Side Salad, or Side Fruit

MARKET SEASONAL FRUIT (G).... \$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

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