# Breakfast Notions

9:00am - 12:00pm Daily

#### 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 Roasted Fingerlings

Add Dungeness Crab Cakes \$10

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

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

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

Herb Roasted 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

#### MARKET INSPIRED SOUP.... \$11

Chef Seasonal Inspiration

#### **CARNE ASADA TORTA.... \$19**

Model Bakery Ciabatta, Black Beans, Avocado, Cotija Cheese, Sliced Flatiron

#### BLTA.... \$17

Sourdough, Hobbs Bacon, Big Ranch Tomatoes, Basil, Avocado, Piquillo Aoili, Fries

#### **CLASSIC TURKEY CLUB.... \$19**

Oven Roasted Turkey, Avocado, Mayonnaise, Lettuce, Tomato

#### THE CHEDDAR CHEESEBURGER.... \$19

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

Add bacon \$3 or foraged mushrooms \$3

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.

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### 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

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

1/2 AVOCADO (G).... \$3

TOAST.... \$2

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

For The Sweet Tooth

TRIO of SORBETS (G).... \$9

Chef's Selection

A SCOOP of ICE CREAM (G).... \$5

Please Inquire Above Chef's Selection

**CARROT CAKE DONUT HOLES.... \$11** 

Cream Cheese Frosting, Preserves, Coconut Cream

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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