



BREAKFAST NOTIONS

PERFECT START | 18

Assorted breakfast pastries with jam, Clover Dairy sweet butter, Napa honey, ripe fruit and berries served with a glass of organic juice and your choice of hot tea or coffee

FRESH MARKET ASPARAGUS ^{GF} | 17

Poached eggs / hollandaise / La Quercia prosciutto / lemon / espelette / herb roasted fingerlings

POWER SCRAMBLE ^{GF} | 18

Egg whites / chicken sausage / organic quinoa / cheddar / kale

CHEF'S OMELET ^{GF} | 17

Caggiano ham / herbed Boursin cheese / gruyere / chives / herb roasted fingerlings

BUILD YOUR OWN OMELET | 17

Choice of: bell peppers / ham/bacon/ spinach / mushrooms / scallions / tomatoes / jack / cheddar / herb roasted fingerlings

TWO FARM EGGS ^{GF} | 16

Herb roasted fingerlings / toast and choice of side : applewood smoked bacon / chicken apple sausage / country sausage / ham

BREAKFAST SANDWICH | 18

Model Bakery English muffin / fried egg / bacon / Caggiano ham / cheddar/ piquillo aioli / arugula / herb roasted fingerlings

EGGS BENEDICT | 16

Toasted English muffin / roasted Caggiano ham / hollandaise / espelette / herb roasted fingerlings

MULTIGRAIN WAFFLE | 16

House-made organic quinoa granola / market berries / Greek yogurt

ON THE SIDE

ONE EGG ^{GF} | 5

BACON ^{GF} | 6

COUNTRY SAUSAGE ^{GF} | 6

CHICKEN APPLE SAUSAGE ^{GF} | 6

ROASTED CAGGIANO HAM ^{GF} | 6

SLICED HEIRLOOM TOMATOES ^{GF} | 5

HASHBROWNS ^{GF} | 6

MARKET FRUIT ^{GF} | 5

½ AVOCADO ^{GF} | 5

TOAST | 2.5

^{GF} indicates this menu item is gluten free or can be prepared gluten free.

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 payment per party.

707.257.5400 | SilveradoResort.com | 1600 Atlas Peak Road | Napa, CA 94558

A LIGHTER START

YOGURT PARFAIT ^{GF} | 14

Blue berries / Napa honey / house-made organic quinoa granola / mint

SEASONAL FRUIT PLATE ^{GF} | 14

Market fruit / grapes / berries

RUBY RED GRAPEFRUIT BRÛLÉE ^{GF} | 9

Turbinado sugar / vanilla / cinnamon / salt / mint

FROM OUR BAKERY | 4 each

Croissant / danish / Paulie's organic bagels: traditional / multigrain / cinnamon raisin

STEEL CUT OATS ^{GF} | 10

Mixed berries / Napa honey / Clover Dairy milk

SMOKED SALMON BAGEL | 18

Smoked salmon / Paulie's organic multigrain bagel / caper / onions / scallion cream cheese / arugula

ASSORTED CEREALS | 5

Frosted Flakes / Fruit Loops / Rice Krispies / Raisin Bran / Cheerios / Honey Nut Cheerios served with Clover Dairy milk

LIQUID ENERGY

COFFEE | ESPRESSO | TEA

Coffee	5	Latte	5
Espresso	5	Cappuccino	5
Double Espresso	6	Hot Tea	4
Mocha	5		

JUICE

Orange	5
Grapefruit	5
Apple	5
Pineapple	5
Grape	5
Cranberry	5
V8	5

FROM THE BAR

Mimosa	11
Bellini	11
Bloody Mary	11
Mexican Coffee	10

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

EXECUTIVE CHEF – RICARDO JARQUIN

CHEF DE CUISINE – PABLO JACINTO

SOUS CHEF – JESSICA RUPP