

B R U N C H

STARTERS

chilled oysters | 21.00

ginger-shallot mignonette and lemon

citrus fruit plate | 12.00

heirloom apples, berries, avocado

grilled castroville artichoke | 14.00

balsamic, basil aioli

yellow fin tuna tartare | 18.00

seaweed, lime-ginger emulsion, sesame cracker

roasted beet salad | 16.00

hass avocado, spinach, green apple, walnut vinaigrette, feta cheese

poached salmon salad | 24.00

capers, shallots, egg, meyer lemon vinaigrette

winter salad | 16.00

seasonal fruit, goat cheese, prosciutto, garden greens, walnut vinaigrette

swank farms grilled asparagus | 16.00

cherry tomatoes, aged balsamic, carmel valley olive oil

ENTRÉES

brioche french toast | 14.00

seasonal fruit, maple syrup

brick oven pizza | 22.00

prosciutto di parma, rucola arugula, tomato, mozzarella

granola pancakes | 15.00

sliced banana, applewood smoked bacon

classic steak tartare | 26.00

garden greens, pommes frites, spicy aioli

daily fish selection | market price

classic eggs benedict | 18.00

caggiano ham, meyer lemon hollandaise

oven roasted sonoma chicken breast | 24.00

garden greens, thyme, pommes frites

grilled steak & eggs | 34.00

flat iron, roasted potatoes, ciabatta toast

bernardus brunch burger | 24.00

caramelized onions, fried egg, bacon, house made pickles, pommes frites

garden sandwich | 14.00

avocado, cucumber, tomato, greens, basil aioli

Menu subject to change, based on seasonality.



CITRUS & SPICE BRUNCH

32.00

local halibut ceviche

hass avocado, lime, cilantro

huevos rancheros

tostada, black beans, avocado, pico de gallo

Jose's roasted tomato bloody mary,
pickled vegetables, meyer lemon



heirloom apple fritter | 5.00

butter milk biscuit | 6.00

fresh cultured butter, strawberry jam

chocolate croissant | 3.50

croissant | 3.50

coffee cake | 3.50



BUBBLES & MORE

classic mimosa | 10.00

champagne delamotte | 22.00

lemorton sparkling pear cider | 8.00

bonnamy crémant brut rosé | 15.00

roasted tomato bloody mary | 12.00