

MOTHER'S DAY BRUNCH AT THE INN

Sunday, May 9, 2021
7 AM-3 PM

GRAZE

White Bean & Garbanzo Hummus 13

mushroom conserve | feta cheese | beet pickle | fry bread

Fritto Misto 16

calamari | artichoke | shishito pepper | white soy tartar sauce

Market Provisions 25

assorted meats and cheeses | mustards | local honey | pickled things | house jams | baguette

Carnitas Nachos 14

refried lentils | chipotle queso | cilantro | pico de gallo | green onion | sour cream

Chilled Wild Gulf Prawns 18

smoked piperade | pancetta pesto | baby beets | calabrian chile | shiso

Free Range Wings 15

choice of vietnamese lemongrass (wet), cork fire red hot (wet) or maple bourbon (dry)

COOP

Coddled Eggs* 16

asparagus | bacon | cream | gruyere | smashed potato | sourdough toast

Huevos Rancheros* 15

house made chorizo | refried lentils | roasted poblano & avocado salsa | two eggs | sour cream | corn tortilla | cotija | smashed potato

Carnitas Hash* 13

roasted poblano & avocado salsa | cipollini onion | two eggs | oaxacan cheese | smashed potato

Homestyle* 14

2 eggs any style | smashed potato | toast | bacon or sausage

Crab & Ricotta Omelet* 19

roasted tomato | asparagus | ricotta | smashed potato

Carnitas Omelet* 17

onion | cilantro | queso fresco | roasted poblano & avocado salsa | smashed potato

The Vegetarian Omelet* 16

soyrizo | scallion | oaxacan cheese | refried lentils | tomato | smashed potato

Crab Benedict* 19

asparagus | tomato | hollandaise | poached eggs | smashed potato | english muffin

Smoked Salmon Benedict* 17

poached eggs | red onion | capers | hollandaise | smashed potato | english muffin

Florentine Benedict* 14

canadian bacon | spinach | hollandaise | smashed potato | english muffin

BROILER

Grilled Chicken Sandwich 16

avocado | bacon jam | tomato | onion | lettuce | lime aioli

Fish Tacos 14

mahi mahi | cabbage | pico de gallo | ancho chili lime aioli

Crab Grilled Cheese 19

havarti | bacon | tomato | dill | sourdough

Fish & Chips 19

tempura mahi mahi | white soy tartar sauce | torched lemon | malt vinegar & chive house chips

CFK Burger* 16

certified angus beef | smoked cheddar | chile rajas | red onion marmalade | kewpie 1000 island | smoked bacon | romaine | brioche

Carnitas Tacos 15

raw salsa verde | guacamole | onion | cilantro

GARDEN

Butternut Squash Salad 13

grana padano cheese | roasted cipollini | salted seeds | farmers greens | honey vinegar | pistachio & mint pistou

Grilled Baby Romaine 12

miso caesar dressing | ponzu | parm | bread crumb

Wedge Salad 13

baby iceberg | smoked blue cheese | fresno chili buttermilk dressing | roasted tomato | pork lardon

Baby Greens Salad 11

fromage blanc mousse | garden pickles | truffled focaccia crouton | citrus herb vinaigrette

Add Protein

free-range chicken 8 | gulf prawns 12



PANTRY

Bob's Red Mill Oats 9

dried cranberries | brown sugar

Morning Parfait 12

yogurt | seasonal berries | house granola

Lox and Bagel 15

cold smoked salmon | red onion | caper | heirloom tomato | onion cream cheese | toasted bagel

GRIDDLE

Belgian Waffle 14

bananas foster | confectioners' sugar | maple syrup

Churro Waffle 14

dulce de leche | powdered raspberry

Brioche French Toast 13

seasonal berries | confectioners' sugar | maple syrup

Buttermilk Pancakes 13

chantilly cream | maple syrup

choice of blueberry, strawberry, raspberry, or chocolate chip

COCKTAILS

Bottomless MOM-osa 14

choice of seasonal juices

CFK Garden Bloody Mary 14

Sangria 12



Parties of six or more will have an eighteen percent service charge added to the final bill.

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

We adhere to the monterey bay aquarium seafood watch guidelines.