

OAK + VIOLET

BRUNCH

CALIFORNIA CRAFT KITCHEN

O+V BRUNCH

AVOCADO TOAST ^{VEG} - Shaved Radish, Tajin, Poached Egg - \$12, add Salmon \$5

FRUIT & YOGURT PARFAIT ^{VEG} - Local Organic Honey, Granola, Vegan Coconut Whipped Cream \$11

SMOKED SALMON COCOTTE * - Hearth Baked, Brie Cheese, Spinach, Eggs, Smoked Salmon \$16

POWER BREAKFAST * - Poached Eggs, Quinoa, Pumpkin Seeds, Spinach \$15

DUNGENESS CRAB "BENNY" * - Local Crab, Roasted Ham, Avocado, Chia Seed Hollandaise \$18

CROISSANT PUDDING FRENCH TOAST - Bourbon Syrup + Drunken Raisin Butter \$13

CHICKEN & WAFFLES * - Crispy Petaluma Chicken + Buttermilk Waffle, Brown Butter Maple Syrup \$13

CHEESE FRITTATA - Pork Belly, Bell Peppers, Cremini Mushrooms, Shallots, Fine Herbs \$14

O+V BREAKFAST CROISSANT * - Bacon, Avocado, Organic Egg, Cheese \$13



GRAINS & GREENS

Add Salmon \$9 Chicken \$7

GOLDEN BEET QUINOA SALAD ^{VEG} - Baby Arugula, Cauliflower + Avocado, Goat Cheese + Hazelnut \$14

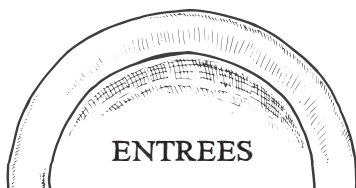
ORGANIC SPINACH, KALE ^{VEG} - Herb Tofu, Avocado, Candy Walnuts, Mint Pesto \$14

APPLE & CRANBERRY CHOPPED SALAD ^{VEG} - Broccoli, Chickpeas, Carrots, Honey Crispy Apple, Smoked Provolone, Cucumber, Cranberry, Light Yogurt Dressing \$14

TUSCAN KALE SALAD - Caesar Dressing, Shaved Radish, White Anchovy, Crumbs \$12

PEAR AND POINT REYES BLUE CHEESE SALAD - Radicchio, Arugula, Celery, Spicy Pecan \$15

MAPLE ROAST WINTER SQUASH AND BURRATA - Farro, Beluga Lentils, Baby Arugula, Capers, Pomegranate, Crispy Shallots, Pumpkin Seeds \$15

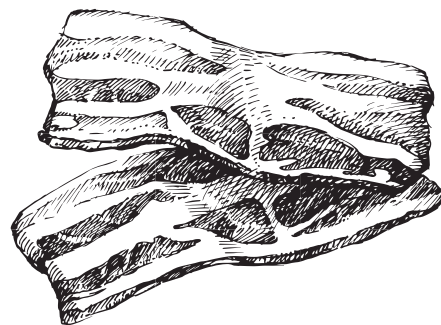


ENTREES

O+V SLIDER - Prime Ground Beef Burger, O+V Signature Sauce + Onion Jam, Avocado, Brioche Bun \$14

MAINE LOBSTER ROLL - Brown Butter Aioli, Petite Local Green Salad \$23

CRAB CLUB SANDWICH - Butter Lettuce, Tomato, Bacon, Grilled Rustic Bread, Avocado \$19



SIDES - ALL \$4

APPLEWOOD SMOKED BACON

HALF GRAPEFRUIT

CRISPY RIPPED POTATOES

SIDE OF TOAST + HOUSEMADE COMPOTE

KIDS MENU - ALL \$6

KIDS WAFFLES

KIDS CHEESY EGGS, TOAST & FRUIT

KIDS FRENCH TOAST

KIDS GRANOLA & MILK

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

O+V restaurant makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. However, there is always a risk of cross-contact in our kitchen as we use products such as milk, eggs, wheat, tree nuts, peanuts, soy, etc. Although we have strict cross-contamination policies, we cannot guarantee a total absence of these products in any of our items. We can not be held responsible for health issues resulting from food allergies.

VEG Vegetarian ✓ Vegan