

tostart

daily selection of muffins 3

croissant plain or chocolate 3.5

cinnamon roll 3.5

house-made granola, choice of greek, plain or fruit yogurt 8 [v]

mg parfait kefir cheese, pear relish, pomegranate seed, toasted coconut 6 [gv] *add granola* 3

french onion soup sourdough crostini, gruyere cheese 8

caesar salad creamy parrmigiano-reggiano dressing, anchovies, garlic croutons 7

local artisan cheese plate

Point Reyes toma *semi-hard cow's milk*

Cypress Grove purple haze *soft goat's milk*

Point Reyes original blue *firm raw cow's milk*

Bellwether Farms carmody *semi-soft raw sheep's milk*
lavash crackers, marcona almonds, honey 10 | 14 | 17

maincourse

all american two eggs any style, potatoes, applewood smoked bacon, toast 14

california omelet avocado, tomato, broccoli, green onion, jack cheese, dungeness crab, toast 16

menlo omelet roasted leek, kale, wild mushroom, smoked gouda, piquillo sauce 13 [v]

smoked salmon toasted bagel, cream cheese, onion, tomato, capers 12

huevos rancheros two eggs any style, cilantro-crema, pinto beans, roasted tomato sauce, queso fresco 13

eggs benedict canadian bacon, english muffin, hollandaise sauce 14

french toast brioche, toasted pecan, fruit compote, maple syrup 14 [v]

cobb salad chopped romaine, grilled chicken, hass avocado, applewood bacon, egg, cherry tomatoes, Point Reyes blue cheese dressing 14

char-grilled salmon capellini pasta, braised kale, broccoli romanesco, white wine butter sauce 20

grilled or crispy chicken sandwich creamy coleslaw, chipotle aioli 13

bistro burger all natural angus beef, bacon, cheddar & jack cheese, lettuce, tomato, pickles, bistro fries 14

refresh

dave's bloody mary even we don't know the recipe 11

blueberry bellini 13

endless mimosa 14

housemade spritzer (non-alcoholic) 4

sugarcoated

namesake cheesecake our favorite local bakery's traditional cheesecake, ginger snap cookie, fresh berries 9

warm chocolate brownie coffee ice cream 8

seasonal fruit crumble oatmeal cinnamon sugar streusel, vanilla ice cream 8

white chocolate bread pudding mascarpone with orange essence 8

dessert doughnuts made-to-order beignets, accompanied by chocolate sauce, salted caramel and spiced anglaise 3 beignets for 5
5 beignets for 9

mint chip mud pie mint chocolate chip ice cream, oreo cookie crust, hot fudge sauce 10

When dining in the Menlo Grill Bistro & Bar, we offer complimentary corkage service for up to 2 bottles of wine per table



*accommodations can be made for most dietary restrictions and preferences.
[v] suitable for vegetarians | [g] gluten free preparation.*

executive chef saul romero

chef de cuisine mychel brewster