



RAW BAR

Tuna Ceviche <i>Pickled Onions, Coriander, Lime (GF/DF)</i>	\$16
West Coast Oysters <i>6pc, Mignonette, Lemon (GF/DF)</i>	\$26
Poached Shrimp <i>4pc Shrimp, Spicy Cocktail Sauce (GF/DF)</i>	\$18
Yellowtail Crudo <i>Crispy Leeks, Espelette, Coconut (GF/DF)</i>	\$22
Plateau de Fruits de Mer <i>Dozen West Coast Oysters, 4pc Poached Shrimp, 1/2 Dozen Snow Crab Claws, Steamed Mussels, Seafood Ceviche, Toasted Baguette</i>	\$135
Grand Crudités <i>Market Vegetables, Grilled Baguette, Dill Aioli, Avocado Dip (VG)</i>	\$32



SIDES

Grapefruit Brulée	\$6
Roasted Potatoes	\$5
Yogurt & Granola	\$6
Side Avocado	\$5
Side Fruit	\$6
Side Protein	\$6

GREENS & GRAINS

Cesar Salad <i>Little Gem, Lemon, Parmigiano</i>	\$18
Tuna Nicoise <i>Bluefin Tuna, Haricots Verts, Soft Egg, New Potatoes, Fines Herbes (GF/DF)</i>	\$31
Avocado Tartine <i>Country Sourdough, Cherry Tomatoes, Red Pepper Marmalade, Quinoa Crunchies (VG)</i>	\$20
Hippie Bowl <i>Heirloom Quinoa, Farro, Chopped Tuscan Kale, Grilled Vegetables, Avocado, Sunflower Seed Dressing (VG/GF)</i>	\$21
Smoked Salmon Plate <i>Bagel or Baguette, Tomatoes, Marinated Beets, Red Onion, Cream Cheese, Cucumber</i>	\$26



DES OEUFS & ENTRÉES

Culver Breakfast <i>Two Eggs Any Style, Rosemary Potatoes, Choice of Protein: Bacon, Chicken Apple Sausage or Turkey Bacon, Toast with Whipped Brown Butter & Jam</i>	\$24
Smoked Salmon Benedict <i>English Muffin, Poached Eggs, Tarragon Béarnaise</i>	\$32
Egg White Frittata <i>Broccolini, Garlicky Kale, Gruyere, Boursin Cheese, Fines Herbes (V)</i>	\$20
Baked Eggs <i>Roasted Tomato, Ratatouille, Chevre Cheese, Toasted Baguette (V)</i>	\$20
Breakfast Burrito <i>Bacon, Soft Scrambled Eggs, Beemster Cheese, Crispy Tater Tots</i>	\$18
Smash Burger <i>Caramelized Onions, American Cheese, Kimchi Thousand Island</i>	\$18
Culver Club <i>Grilled Chicken Breast, Gruyere, Crispy Bacon, Herb Aioli</i>	\$23
Steak Frites <i>8oz American Wagyu Bavette, Pommes Frites, Béarnaise (GF)</i>	\$39

SWEETS

Pastry Basket <i>From our friends at Pitchoun! Bakery</i>	\$15
Vanilla Bean Waffle <i>Maraschino Cherries, Whipped Cream, Pistachio (V)</i>	\$18
Almond Butter Toast <i>Sourdough, Strawberry Jam, Toasted Almonds (VG)</i>	\$16
Coffee Crème Brûlée <i>Mallick Family Farm Coffee (GF/V)</i>	\$12

(GF) Gluten Free (DF) Dairy Free (VG) Vegan (V) Vegetarian