

Brunch Menu

**A P P E T I Z E R S**

WHITE CRANE SPRINGS RANCH LETTUCES herb yogurt dressing, candied walnuts, fusion verjus vinaigrette	11
MAINE LOBSTER CAESAR SALAD chilled lobster, crisp romaine lettuce, lobster vinaigrette, croûtons	27
BRUIN FARM TOMATO SALAD burrata cheese, lucy's garden basil, sparrow lane balsamic vinegar	15
CHINCHIOLO FARM WHITE CORN SOUP boneless chicken wings, chanterelle mushrooms, croûtons	13
MONTEREY SHELLFISH "à la grecque" calamari, octopus, prawn, summer vegetable salad	15
HOUSE SMOKED WILD STEELHEAD TROUT rye bread, crème fraîche, sliced onion	15
CHARCUTERIE house made pâtés, fatted calf cured meats, whole grain mustard, cornichons, grilled bread	18
TOMALES BAY OYSTERS six oysters on the half shell, lemon, mignonette	16
LA QUERCIA ORGANIC PROSCUITTO ed george's figs, sherry-honey gastrique regina extra virgin olive oil	13

*a service charge of 18% will be added to all parties of 8 or more*

## MAIN COURSES

CROQUE MADAME house cured ham, gruyère cheese, fried farm egg, mornay sauce, mesclun	14
BRIOCHE FRENCH TOAST preserved strawberry marmalade, spearmint	14
FARM EGG OMELETTE organic eggs, spring onion, piquillo pepper, san andreas cheese crispy little farm potatoes	15
ZUCKERMAN'S FARM ASPARAGUS roasted asparagus, creamy morel mushrooms, grilled bread, poached barret farm egg	18
FALLS MILL GRIDDLE CAKES multigrain, blueberry compote, mascarpone chantilly	13
LITTLE FARM POTATO GNOCCHI sierra porcini mushrooms, summer herb sauce, parmigiano-reggiano	15
HOOK & LINE ATLANTIC COD brandade, lemon-caper brown butter, fried parsley	27
CLUCKY PLUCKY CHICKEN HASH confit leg, artichokes, pearl onions, farm eggs, sylvetta	18
STEAK AND EGGS marin sun farm filet, poached egg, potatoes, new zealand spinach, wild mushroom, beef jus	36

## **ON THE SIDE**

nueskes applewood smoked bacon	6
house cured breakfast ham	8
thick sliced pork belly	8
crispy little farm potatoes	5
herb fries	5
irish cut steel oats, brown sugar, seasonal compote	9
sliced fresh fruit	8
toasted bread, straus butter, preserves	6
rodriguez farm strawberries	7
selection of daily breakfast pastries	7

## **BRUNCH COCKTAILS**

### **BUCKS FIZZ**

orange juice, sparkling wine	14
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### **APERITIVO DI CAMPARI**

campari, lemon, limoncello, sparkling wine	15
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### **RUM MILK PUNCH**

brandy, rum, milk, orgeat	12
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### **BLOODY MARY**

tomato juice, vodka, worcestershire, sriracha, lemon	13
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## COFFEE

blue bottle coffee 'three africans' french press	
17 ounces, 2 cups	6
32 ounces, 4 cups	12
blue bottle coffee 'hayes valley' espresso	
café latte	3.75
cappuccino	3.75
café au lait	3.25
espresso	2.5
macchiato	2.5
americano	3
mocha	4
blue bottle 'new orleans style' iced coffee	3.5
valrhona hot chocolate	3.5

## TEA 6

Gen Mai Cha Green - Japan	
Toasty pop rice with Sencha green tea base	
Yellow Gold Oolong - China	
Orchid filled fragrance, golden liqueur medium roast Oolong	
Wild Greek Mint - Greece	
Invigorating yet soothing and calming at the same time	
High Elevation Black Tea - Nepal	
Dark and malty with mild astringency, grown at 12,000 feet	
Earl Grey Superior - Sri Lanka	
Finest Italian bergamont oil infused in Ceylon black tea	