

## Brunch Featured Cocktails

**Bloody Mary ... 5 each**

Tito's Vodka, house Bloody Mary mix, pickled vegetable garnish

**Mimosa ... 4 each**

Veuve de Vernay champagne, fresh squeezed orange juice

## Starters

**Truffle Deviled Eggs** (4) with black truffle egg yolk mousse, tomato - mustard seed jam ... 9

**Salmon Tartare** Faroe Island salmon with lemon oil, shallot and capers, butter toasted rye croutons, lemon dill aioli, lavash ... 15

**Royal Red Shrimp** sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14

**Steamed Edamame** steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds ... 9

**Steak Bruschetta** flat iron steak, black pepper feta, roasted red peppers, castelvetrano olives, aged balsamic, cured lemon zest ... 12

**Cheese & Charcuterie** Purple Haze (goat's milk), English Cheddar (cows's milk), aged Manchego (sheep's milk), prosciutto, Marcona almonds, Jalapeno Chili jam, dried figs, crispy lavash ... 19

## Salads

**Poached Pear** Anjou pear, crumbled Purple Haze cheese, dried blueberries, toasted cashews, sliced radish, mixed baby lettuces, champagne vinaigrette ... 13

**Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vin ... 13

**Caesar** grape tomato, herbed garlic loaf croutons, baby romaine, Caesar dressing ... 10

**Garden Salad** grape tomato, shaved carrot, pickled onion, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette ... 10

*Salad Additions:*

*Fresh Catch... 12\**

*Argentinian Red Shrimp ... 9*

*Grilled Flat Iron Steak ... 9*

*Faroe Island Salmon ... 9\**

*Grilled Chicken Breast ... 8*

## Soup

**Minorcan Seafood Chowder** garnished with basil oil ... 7

**Soup du Jour** ... market price

## Brunch Plates

**Crab Benedict** 2 poached eggs, citrus butter poached lump crab, Nueske's bacon, asparagus, English muffin, hollandaise ... 17

**Salmon Benedict** 2 poached eggs, seared Faroe Island salmon, pickled red onion, sliced roma tomato, dill - shallot oil, avocado, English muffin, hollandaise ... 18

**Eggs Sardou** 2 poached eggs, lightly creamed marinated artichokes, spinach & Pernod, English muffin, hollandaise ... 16

**Huevos Rancheros** 2 fried eggs, braised black beans, guacamole, ranchero sauce, cilantro-tomatoes, cotija cheese, corn tortillas ... 14

**Steak & Eggs\*** grilled flat iron steak, 2 fried eggs, datil pepper ketchup, papas bravas potatoes ... 21

**French Toast** griddled vanilla - egg battered texas toast bread, fresh blueberries, Nueske's bacon, pecan syrup ... 16

## Sandwiches

*choice of side: Caesar Salad, Garden Salad, Pommes Frites or Truffle Frites +\$1*

**California Brunch BLT** fried egg, avocado, Nueske's bacon, artisan lettuce, roma tomato, warm croissant, Crystal Sauce aioli ... 15

**Local Fresh Catch** lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun ... 16

**Steak Sliders\*** ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls ... 13

## Desserts

**Cranberry and Pecan White Chocolate Bread Pudding** bourbon caramel... 8

**Vanilla Ice Cream** ... 5

**Vanilla Crème Brulee** with fresh berries ... 8

**Chocolate Ice Cream** ... 5

**Cookies & Cream** flourless chocolate & hazelnut cookie, chocolate mousse, cream cheese icing, vanilla ice cream ... 8

**Raspberry Sorbet** ... 5

**A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Salads, Sandwiches and Brunch Plates.**

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.