



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, Hoby's 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, 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, 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

- Seasonal Bread Pudding** vanilla ice cream...8
- Vanilla Crème Brulee** with fresh berries ... 8
- Cookies & Cream** flourless chocolate & hazelnut cookie, chocolate mousse, cream cheese icing, vanilla ice cream ... 8
- Vanilla Ice Cream** ... 5
- Chocolate Ice Cream** ... 5
- 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.

Curbside Takeout For Our Complete Brunch Menu is Available, call 904 - 686 - 2128