

## Brunch Featured Cocktails

### **Bloody Mary ... 8 each**

Tito's Vodka, house made Bloody Mary mix,  
pickled vegetable, celery, bacon

### **Mimosa ... 6 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

**Steak Bruschetta** flat iron steak, black pepper feta, roasted red peppers, castelvetrano olives, aged balsamic, cured lemon zest ... 13

**Roasted Cauliflower "Buffalo Style"** medium heat buffalo sauce aioli, pickled carrot, celery & onion,  
sriracha garnish & blue cheese crumble garnish ... 11

**Cheese & Charcuterie** pick 3 cheeses, served with soppressata, Marcona almonds, Hoby's Chili jam, dried figs, crispy lavash ... 19  
Cypress Grove Purple Haze, English Cheddar, Manchego, Favrskov Danish Blue,  
Rembrandt Aged Gouda, Double Crème Brie, Cypress Grove Midnight Moon goat cheese

## Salads

**Watermelon & Feta** basil infused watermelon, crumbled feta, cucumber ribbons, toasted pine nuts, baby arugula,  
white balsamic - basil 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

**Sweet Corn Bisque** with grilled corn relish and paprika oil garnish ... 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, flour tortillas ... 14

**Steak & Eggs\*** grilled 8oz. Flat iron steak, 2 fried eggs, datil pepper ketchup, papas bravas potatoes ... 31

**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

**Chocolate Mousse Cake** chocolate sauce and fresh berries ... 8

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

**Season Bread Pudding** ... 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.