

let's do BRUNCH

FROM THE BAR

GLASS \$3 | CARAFE \$12

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

TASTE & SHARE

GOAT CHEESE BEIGNETS | 6
fresh berry compote + organic honey
chocolate sauce

FIG & GORGONZOLA BRUSCHETTA | 6
fresh mission figs + gorgonzola
balsamic reduction

MINI BELGIAN WAFFLES | 5
strawberry compote
vanilla whipped cream

AVOCADO TOAST | 8
tomato cucumber relish + evoo

SWEETS

MEYER LEMON
MASCARPONE BUDINO | 8
fresh blueberries
blueberry jam + biscotti

CHOCOLATE FONDUE FOR TWO | 15
strawberries + banana + biscotti
pound cake + chocolate wafers

CRÈME BRÛLÉE | 8
vanilla bean custard

MOLTEN CHOCOLATE LAVA CAKE | 9
vanilla whipped crème
raspberry sauce



FRENCH PRESS COFFEE & DECAF | 3

MAINS

SUMMER GARDEN OMELET | 11
baby spinach + zucchini + heirloom tomatoes
fontina + roasted baby yukon potatoes

BLT PIZZA | 12
smoked bacon + heirloom tomatoes
watercress + roasted garlic white sauce

CRÚ CRAB CAKE BENEDICT | 13
baby spinach + organic eggs + fresh herb hollandaise
rosemary yukon potatoes

* STEAK & EGGS | 15
petit filet + soft scrambled eggs + rosemary yukon potatoes

* NAPA BURGER | 13
fig jam + caramelized onion + humboldt fog
arugula + roasted tomato + fries

COBB SALAD | 12
avocado + smoked bacon + marble potatoes
heirloom tomato + point reyes blue + 6 minute egg

CRAB & AVOCADO MELT | 14
roasted corn + fontina + arugula salad

GRILLED CHEESE & TOMATO BASIL SOUP | 10
talleggio cheese panini + white truffle oil

* AHI TUNA TARTARE SALAD | 14
arugula + avocado + cucumber + vine ripened tomatoes
citrus olive tapenade + grilled ciabatta

GRILLED CHICKEN PICCATA SANDWICH | 12
fontina + lemon caper aioli + watercress + radish



* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.