

let's do BRUNCH

FROM THE BAR

GLASS | CARAFE

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

AVOCADO TOAST
tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS
fresh berry compote + organic honey
chocolate sauce

MINI BELGIAN WAFFLES
strawberry compote
vanilla whipped cream

FIG & GORGONZOLA BRUSCHETTA
mission figs + gorgonzola
balsamic reduction

SWEETS

LEMON CURD TART
pistachio cookie crust + raspberry sauce

CRÈME BRÛLÉE
vanilla bean custard

MOLTEN CHOCOLATE LAVA CAKE
vanilla whipped crème
raspberry sauce

FRENCH PRESS COFFEE & DECAF



MAINS

SHORT RIB RANCHEROS
fried eggs, salsa verde & flour tortilla

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

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

BLACK TRUFFLE & WINTER MUSHROOM OMELET
baby spinach + fontina
roasted yukon gold potatoes

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

CHARCUTERIE PIZZA
pancetta + prosciutto + salami + italian sausage

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

GRILLED CHEESE & TOMATO BASIL SOUP
taleggio cheese panini + white truffle oil

CRISPY CHICKEN SANDWICH
buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

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