

brunch.



small plates

soup of the day a.q.
cheese: mt. tam, melted lamb chopper, paradise blue 16
charcuterie: foie gras torchon, salumi, duck pâté 16
gouda and porter fondue, andouille, broccolini, garlic bread 12
salmon tartare, soft poached egg, horseradish cream 13
beignets, jam, powdered sugar 6

brunch

mushroom and spinach omelet, gruyere, ham croquettes, tomato jam 14
broccoli quiche, white cheddar, potato hash, market fruit 14
apple french toast, vanilla custard, brioche, sausages 14
shrimp and pan fried cheese grits, andouille, soft poached egg 17
king salmon, broccoli, cauliflower, chestnuts, sun dried tomato 21
dungeness crab cake benedicts, puff pastry, hollandaise 19
“chicken in a biscuit”, sawmill gravy, sage, basted egg 17
ranchero eggs, pork belly, blue corn tortillas, black beans 17

salads

butter leaf lettuce, beets, walnuts, pt. reyes blue cheese 12
los osos valley greens, chicken, bacon, avocado, vella dry jack, soft boiled egg 14
chopped caesar, market romaine, white anchovy, parmigiano-reggiano 11

sandwiches

fried egg b.l.t., caper thyme aioli, arugula 11
charter oak beef burger, white cheddar, brioche bun 11
lamb leg french dip, goat cheese, pickled chilies 11
cuban, roast pork loin, country ham, emmentaler 11
peacock’s tomato and burrata cheese, basil pesto 12

sides...

shoestring fries, caper aioli 5
bacon tater tots, blue cheese 5
jalapeño cornbread, honey butter 5
crispy squash, parmigiano-reggiano 5
onion rings, ketchup 5
market salad, buttermilk vinaigrette 6

artisan supports local, sustainable & organic practices

for parties of six or more a 20% gratuity will be added, no split checks, \$15 corkage - two bottle limit