



# BRUNCH MENU

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## JUCES AND REFRESHERS

Lemonade/Palmer 4	Sparkling / Still Water 4
Orange Juice 5	Bellini 8
Coca-Cola 3	Flavored Sodas 4

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## STARTERS

Soup of the Day a.q.
Artisanal Cheese Plate, four hand crafted domestic cheeses 14
Smoked Gouda and Porter Fondue, garlic toast, andouille, broccolini 10
Duck Liver Pâté, castelvetro olives, pedro ximénez 11
Beignets, powdered sugar, jam 6

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## SALADS

Butter Leaf, braised beets, candied walnuts, happy acres goat cheese 11
House Chopped, roasted chicken, pecans, pt. reyes blue cheese, bacon, avocado 13
Wild Salmon Tartare, citrus olive oil, capers, sherry mustard vinaigrette 15

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## SANDWICHES

Charter Oak Beef Burger, white cheddar, cracked wheat bun, shoestring fries 13
Ale Battered Fish, malted vinegar rémoulade, coleslaw, old bay potato chips 15
Local Farm Tomato and Burrata Grilled Cheese, piave vecchio, pesto, onion rings 13
Cuban Sandwich, roast pork loin, country ham, emmentaler, sweet potato fries 13

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## BRUNCH

Omelet of the day a.q.
Panettone French Toast, amaretto vanilla custard, cherries, maple syrup 11
Blueberry Cornmeal Pancakes, lavender honey butter 11
Fried Egg BLT Sandwich, arugula, early girl tomatoes, shoestring fries 12
Red Flannel Hash, natural raised pastrami, soft poached eggs 14
Hearst Ranch Grass Fed Flat Iron Steak and Fries, shallots, cabernet butter 19
Bacon and Gruyère Quiche, bloomsdale spinach, green onion hash 12
Dungeness Crab Cake Benedict, puff pastry, hollandaise, market fruit 17
Pork Short Rib Chilaquiles, spanish chorizo, ancho chile, sunny eggs 14

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*artisan supports local, sustainable & organic practices wherever possible*

parties of eight or more an 18% gratuity will be added, please, no split checks, \$15 corkage - two bottle limit