



THE RESTAURANT | BRUNCH

APPETIZERS

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| SOUP OF THE SEASON chef's selection of fall flavors | 12 |
| CITRUS FENNEL SALAD (V) local greens, confit kumquat, pistachio, chevre, blood orange vinaigrette | 16 |
| BRUSSELS SPROUTS SALAD (V) toasted hazelnuts, pomegranate, shaved parmesan, maple vinaigrette | 14 |
| CARROT CUMIN HUMMUS (V) olive oil baked naan, shaved carrot, basil oil | 14 |
| SALMON TOAST (V) seven grain toast, shaved onion, herb cream cheese, capers | 20 |
| CHARCUTERIE AND CHEESE pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie angels duck salami, prosciutto, spicy calabrese, local honeycomb fig orange jam | 27 |

ENTRÉES

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| COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese, cranberries apple cider dressing, apples, bacon | 19 |
| FLATBREAD house made dough, black bean puree, roasted potato, chorizo, red salsa cabbage, cotija, crème fraiche, slow cooked egg | 27 |
| CHITTARA PASTA bacon, shallots, garlic, white wine, chili flakes, tomato, basil, parmesan slow cooked egg | 25 |
| FRENCH OMELETTE (V) wild mushroom, béchamel sauce, local greens, red onion, balsamic vinaigrette | 24 |
| FRENCH TOAST candied bacon, cinnamon apple, walnut streusel, spiced rum, maple butter | 24 |
| SHORT RIBS (V) kimchi, rice, scallions, sesame oil, onion | 27 |

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian