



THE RESTAURANT | BRUNCH

APPETIZERS

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 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	30

ENTRÉES

COBB SALAD romain lettuce, 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
SEARED SALMON local baby greens, edamame, red pearl onion nueske lardons, miso sesame oil, dijon, miso	33

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