



THE RESTAURANT | BRUNCH

APPETIZERS

SOUP OF THE SEASON chef's selection of fall flavors	12
BURRATA (V) honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini	15
AVOCADO TOAST (V) seven grain toast, purple radish , pickled shallots, herb salad	19
BRUSSELS SPROUTS SALAD (V) toasted hazelnuts, pomegranate, shaved parmesan, maple vinaigrette	14
CHARCUTERIE AND CHEESE pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie cured duck meat, bresoala, spicy calabrese, frida honeycomb peruvian sweetie drops, fig orange jam	30

ENTRÉES

FALL CHICKEN SALAD mixed baby greens, honey walnuts, goat cheese, roasted apples squash, lemon tahini dressing	25
COBB SALAD romaine, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	19
WILD SALMON brown butter beet risotto, lemon, watercress	32
CHITTARA PASTA bacon, shallots, garlic, white wine, chili flakes, tomato, basil, parmesan slow cooked egg	24
FRENCH OMELETTE (V) fines herbs, chevre, green salad, red onion, sherry vinaigrette	24
FRENCH TOAST candied bacon, cinnamon apple, walnut streusel, spiced rum, maple butter	23
BAKED EGGS (V) creamy lemon polenta, wild mushrooms, parmesan, pistou	25

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