



## THE RESTAURANT | BRUNCH

### APPETIZERS

SOUP OF THE SEASON (V) chef's selection of fall flavors	12
SWEET POTATO SPREAD (V) tahini, cumin, pistachio dukkah, california olive oil, warm flatbread	15
CHILAQUILES salsa verde, scramble egg, avocado, cotijo, chorizo, micro cilantro	16
FALL TOAST apples, brie, walnut-sage spread, fig glaze, rocket	16
PARSNIP SALAD (V) frilly mustard, local greens, shaved apple, hazelnut vinaigrette, haloumi	17
TAPAS BOARD chef's selection of cheeses, local cured meats, smoked cauliflower local marmalade, dried fruits, mustard, date walnut bread, warm flatbread	32

### ENTRÉES

COBB SALAD iceberg lettuce, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	23
MARKET PASTA (V)* walnuts, garlic, sage, parmesan, market vegetables, poached egg	24
POKE BOWL* red quinoa, ahi tuna, preserved plum, edamame, wakame, avocado sesame ginger dressing	29
WAGYU BURGER* fried egg, caramelized onions, gruyere cheese, demi, seasoned yukon wedges	30
BISCUITS AND GRAVY* sautéed shrimp, red pepper gravy, poached egg, chives, fresh biscuits, rocket	26
FRENCH TOAST croissant, roasted pears, mascarpone, almonds, vanilla-maple syrup	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