



LIMEWOOD

BAR & RESTAURANT

BRUNCH

STARTERS

Yogurt & Granola | 10

coconut milk yogurt, hazelnut granola, preserved & fresh strawberries

English Pea Soup | 14

basil pesto, capers, smoked paprika oil

***Fanny Bay Oysters** | 19/38

pink peppercorn & shallot mignonette, grilled lemon

County Line Organic Mixed Greens | 14

shaved spring vegetables, belfiore feta, spiced almonds, verjus

Egg Salad Tartine | 17

sourdough levain, smoked crème fraiche, celery branch, shallot, trout roe

Garden Beets & Citrus | 15

smoked maple crème fraiche, pistachio, frilly mustard greens, champagne vinaigrette

ENTREES

***Smoked Chicken Confit Hash** | 21

asparagus, shemiji mushrooms, chimichurri, poached eggs, pickled fresno chile peppers

***Limewood Signature Burger** | 24

caramelized onion bun, bibb lettuce, heirloom tomato, remoulade, tillamook cheddar
+ Avocado 4

***Fried Chicken & Waffles** | 23

bacon, cheddar & scallion waffle, smoked paprika butter, maple syrup

***Citrus Soaked Brioche French Toast** | 16

macerated berries, cinnamon whipped cream, maple syrup

Housemade Lacinato Kale Tagliatelle | 20

braised maitake mushrooms, meyer lemon, parmigiano-reggiano

***Smoked Salmon Eggs Benedict** | 26

dill & sour cream biscuit, poached eggs, hollandaise
petit field greens with verjus vinaigrette

(\$2 Splitting Service)

41 Tunnel Road, Berkeley, CA 94705 | 510-549-8585 | LimewoodRestaurant.com

For parties of 6 or more an 18% gratuity will be added to the check.

*Items are served raw or undercooked or may contain raw or undercooked ingredients
Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of food borne illness,
especially if you have certain medical conditions.

Rev. 07/11/19



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HOUSE WINE ON TAP VAN RUITEN PINOT GRIGIO, LODI

Glass 14

375mL Carafe 25

500mL Carafe 42

750mL Carafe 52

SPARKLING

Veuve Clicquot, Yellow Label, Champagne	25	100
Maison de Grand Esprit, Crémant	15	56
Roederer Estate, Brut, Anderson Valley	16	60
Jansz, Rosé, Tasmania, Australia	18	68

RED

Etude, Pinot Noir, Carneros	24	92
Kutch, Pinot Noir, Sonoma Coast	24	92
Keenan, Merlot, Napa Valley	16	60
BACA, Zinfandel, Napa Valley	24	92
Deerfield, Zinfandel, Dry Creek Valley	30	120
Cain Cuvée, Bordeaux Blend, Napa	20	76
Stags' Leap, Petite Sirah, Napa	25	96
Niner, Cabernet Sauvignon, Paso Robles	18	68

WHITE

Trinchero, Sauvignon Blanc, Napa	14	52
Paul Hobbs, Chardonnay, Sonoma Coast	16	60
ZD, Chardonnay, California	20	76

ROSÉ

Flowers, Sonoma Coast	24	92
Studio by Miraval, Côtes de Provence	15	56

COCKTAILS

APEROL SPRITZ	15
Aperol, Sparkling Wine, Club Soda	
BASIL SMASH	16
Finlandia Vodka, Seasonal Fruit, Basil, Citrus, Elder Flower	
STAR 75	16
Remy Martin VSOP, Lemon, Champagne	
PIMM'S CUP	15
Pimm's No.1, Ginger Ale, Cucumber, Mint	
FRESHLEY PRESSED	16
Hangar One Vodka, Beet Juice, Lemon, Jalapeno, Ginger	
GRIZZLY GIMLET	16
St. George Terroir Gin, Egg White, Lime	
AHUMADO	15
Mezcal, Lime, Cucumber, Mint	
VISTA	15
Finlandia Vodka, Lime, Cucumber, Ginger	

BEER ON DRAFT 7

Ale Industries, Golden State of Mind, Tea Beer	4.4%
Iron Springs, Kolsch	4.5%
Oakland United Beerworks, Bavarian Hefeweizen	5.2%
Shadow Puppet, Kentucky Uncommon, Amber Ale	5.8%
Altamont Beer Works, Rich Mahogany, Red Ale	6.5%
Temescal, "Hazy IPA"	6.5%
Iron Springs, Sless' Oatmeal Stout	7.5%
Fieldwork, Double IPA	8.5%