



2026 Summer Restaurant Week Brunch \$35 Per Person

Three Course Brunch Menu One Choice Per Course

Bartender Cocktail Pairing \$30



Cream Puffs with Meyer Lemon Pastry Cream

Heirloom Tomato Salad with Chickpeas, Baby Arugula, Basil & Whipped Goat Cheese

Warm Chocolate Banana with Caramel & Chantilly Cream

Fresh Ricotta with Fresh Cherries, Really Raw Honey, Mixed Greens, Grilled House Bread

Coconut Chia with Mango, Banana, Berries & Pumpkin Seed Granola



Grilled Lemon Garlic Chicken Breast with Quinoa, Lentils, Heirloom Tomatoes, Feta, Jalapeno Yogurt

Penne Pasta with Spicy Pork Ragout Sofrito, Thyme, Pecorino Romano

Soft Scrambled Eggs with Shiitakes, Peppers, Ham & White Cheddar

Norwegian Salmon with Cucumbers, Piquillo Peppers, Olives, Dill Labne



Rut's Cinnamon Sugar Donut with Chocolate Ganache

Vanilla Panna Cotta with Strawberry Puree, Toasted Oat Crumble, Blueberries

Olive Oil Citrus Cake with Peach & Nectarine salad, Cardamom Whipped Labne

◆Please inform your server about any allergies. No substitutions. Menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*20% gratuity is added to parties of 7 or larger.

*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L.

*Cake fee is \$6 per person.

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