

# Mother's Day Brunch

PRIX FIXE ENTREES starting at \$28 per guest include inclusive Market table of fruit, pastries, beverages. Choice of one brunch entree.  
Shareable starters are available as additional and may not be substituted for the Market Table & Entrée Prix Fixe.

## SHAREABLE STARTERS

### FLATBREAD

tomato jam, brie cheese, shaved ham, apple mostarda, hot honey, arugula 16

### DUNGENESS CRAB ROLLS (2)

Dungeness + Jonah crab, red pepper, chive, gruyere, cream cheese, plated with a cucumber, carrot, togorashi-sesame slaw, Kevala dipping sauce 15

### MILLION DOLLAR BACON (5 slices)

applewood smoked bacon marinated in brown sugar with hint of heat, bourbon maple drizzle 9

### DEVEILED EGGS (3 whole eggs - six halves)

everything bagel seasoning, applewood smoked bacon, chives, smoked paprika, micro greens 12

## BRUNCH Prix Fixe ENTREES

Includes Market Table 36.00

### BISCUITS + GRAVY BOWL

smoked cheddar biscuit, chicken sausage gravy, chives, potatoes, two poached eggs, applewood smoked bacon

### BRAISED SHORT RIB HASH

short rib, potatoes, mixed peppers and onion, bacon poached eggs, hollandaise, chives, micro greens

### HG CROQUE MADAME (grilled open faced sourdough)

shaved ham, gruyere cheese sauce, sunny up eggs, chive oil, arugula, apple mostarda, potatoes

### BRAZILIAN RICE BOWL add (3) bacon slices 4.00

jasmine rice, onion, red pepper, black beans, tomato, zucchini, queso, tequila lime crema, chimichurri, chipotle aioli, cotija, scallions, poached eggs

### blackened steak tips or chopped chicken sausage

### STEAK + EGGS\* add 3oz Dungeness crab meat 15.00

two 3oz Bistro Filet Steak Medallions topped with hollandaise and scallions, two poached eggs, potatoes, applewood smoked bacon

sub 5oz New York 6 • 10oz New York 12

6oz Prime Angus Tenderloin 10

(3) Chicken sausage patties no charge

### HG BENEDICT

chicken sausage patties, Applewood bacon, poached eggs, hollandaise, chives, tomato jam, over a large split smoked cheddar biscuit, potatoes

## Mid-Day Prix Fixe ENTREES

available after 11:30am Includes Market Table

### PAPARDELLE PASTA 38

wild mushrooms, mascarpone roasted garlic herb sauce, grilled sweet peppers, shallots, toasted walnut crumble, arugula-truffle pesto drizzle **Chicken Breast** or **Prawns**

### SURF + TURF + FRITES

**5oz NY 40 • 10oz NY 54 • 6oz Prime Angus Tenderloin 46**

blackened chili prawns, rosemary gorgonzola frites, roasted garlic aioli

### GORGONZOLA STEAK SALAD\* 36

6oz of cut bistro filet over chopped romaine, mixed greens, balsamic herb vinaigrette, gorgonzola, applewood bacon, candied pecans, grape tomatoes, pickled red onions

### TOGARASHI AHI SALAD\* 34

ahi, togarashi seasoning, mixed greens, cabbage, carrots, red peppers, cucumbers, honey ginger dressing, Kevala, cucumber wasabi aioli, crisp wonton chips

sub togarashi (5) shrimp • sub togarashi chicken breast

### BIRRIA HONEY CHICKEN 28

crispy chicken breast, birria honey sauce, bianco bun, garlic aioli, jalapeno-cilantro slaw, choice of fries or salad

### SMOKY BLEU MUSHROOM BURGER\* 30

6oz brisket + short rib steak blend mushrooms, smoky bleu cheese and garlic aioli, bacon, tomato, pickled red onion, butter lettuce, bianco bun choice of fries or salad

### FISH + CHIPS 34

Mac & Jacks masa battered cod filets, lemon dill tartar, bistro fries, choice of small salad

## Brunch Cocktails

- Mimosa** champagne with orange juice or passion orange guava 8
- HG Bloody Mary** Heritage Vodka, bacon, pickled green bean, cocktail onion, olive 10
- Blood Orange Cadillac Margarita** blood orange puree, lime juice, sour, Sauza Tequila, Grand Marnier, lime, orange garnish 13
- Spring Fling** lemon juice, raspberry puree, peach schnapps, peach vodka, sugar rim 12
- Cherry Berry Lemon Spritz** strawberry puree, cherry syrup, goose berry vodka, lemonade, club soda, lemon garnish 12
- Pucker Upper** watermelon pucker, grenadine, vodka, orange juice, pineapple juice, cherry garnish 12

### KIDS MENU Kids 12-under. \$15 Includes Market Table

- Traditional** potatoes, egg + cheese scramble  
served with (2) **chicken sausage patty**, (2) **bacon** or 3oz **steak medallion**
- Breakfast Sandwich** egg with melted cheese, **chicken sausage patty** or **bacon**  
Dave's Killer Artisan bun, fries
- Belgium Waffles** pearl sugared waffles, scrambled eggs, **chicken sausage patty** or **bacon**
- Brunch Burger** **Crispy Chicken Breast** or **Beef Patty**  
Dave's Killer Artisan bun, havarti cheese, fries
- Mac + Cheese** cavatappi pasta, cheese sauce, **chicken tenders** or **3oz steak medallion**



*Arnel Gaitan*  
Head Chef + GM

**A 20% service gratuity will be applied to parties of 8 or more. If your experience falls short of expectations or exceeds them and you would like to adjust the gratuity, please let your server know.**

Observe the \* when ordering raw or undercooked meats, seafood or eggs as they may increase the risk of food borne illness. P.C.H.D.

Please inform us of any food allergies, the menu may not declare all ingredients in a particular dish. We use ingredients that contain all major food allergens, there is the possibility of cross contamination. Some dishes can be prepared to meet allergy needs. Dressings may contain egg & dairy. All dishes made to order.

at the bistro!  
B R U N C H

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