

\$5 Sparkling Wine / Mimosas \$6 Screwdrivers + Bloody Marys

EGGS, ETC.

*TWO, TWO & TWO18

2 eggs any style | 2 bacon strips | 2 chicken apple sausages | brunch potatoes | sourdough toast

*CLASSIC EGGS BENEDICT19

poached eggs | canadian bacon | garlic butter crostini | hollandaise sauce| smoked paprika | brunch potatoes

*NAPA STYLE EGGS BENEDICT20

poached eggs | tomatoes | avocado | arugula | hollandaise sauce | crisp prosciutto | balsamic glaze | brunch potatoes

– A twist on an original

SHORT RIB BENEDICT25

poached eggs | braised short rib | garlic butter crostini | hollandaise sauce | smoked paprika | brunch potatoes

v CALIFORNIA OMELET19

sautéed mushrooms | green onions | tomatoes | shallots | garlic | gruyere cheese | cheddar cheese | sliced avocado | creme fraîche | brunch potatoes | sourdough toast

MEAT LOVER'S OMELET20

bacon | sausage | canadian bacon | assorted peppers | onions | gruyere cheese | cheddar cheese | brunch potatoes | sourdough toast

CRAB & PRAWN OMELET27

blue crab | chopped prawns | peppers | green onions | cheddar & mozzarella cheese blend | hollandaise sauce | avocado | brunch potatoes | sourdough toast

SPECIALTIES

v CLASSIC FRENCH TOAST17

Dipped in cinnamon & vanilla custard | cooked golden brown | fresh berries | whipped cream | served with maple syrup

*STEAK FRITES27

bistro filet | herb sauce | french fries | mixed greens | balsamic vinaigrette

CAJUN SHRIMP PENNE PASTA26

jumbo shrimp | soy | garlic | tomatoes | cajun spices | sweet cream butter | basil | grilled garlic crostini

WILD COD FISH & CHIPS25

Served with French fries, house-made tartar sauce & lemon.

VEGAN MEDITERRANEAN PESTO PASTA22

penne pasta | red & yellow peppers | mushrooms | sun-dried tomatoes | broccoli florets | vegan mozzarella | pesto basil sauce | coconut milk | spinach | butternut squash

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

Due to shared cooking + prep area in our full service kitchen, we cannot guarantee that any menu item will be completely free of allergens that may be of issue to you. Please consult your server in detail regarding any food allergies so we can better assist you.

SOUPS

SEAFOOD CHOWDER salmon seasonal fresh fish sea bass potatoes bacon	8/CUP 11/BOWL
BUTTERNUT SQUASH SOUP dollop of sour cream	8/CUP 11/BOWL

SALADS

GINGER CHICKEN SALAD crispy fried chicken or grilled chicken coleslaw carrots jicama wonton strips asian ginger vinaigrette fresh ginger	19
CHICKEN COBB SALAD romaine arcadian field greens grilled chicken breast avocado bleu cheese crumbles apple-wood smoked bacon hard-boiled egg cherry tomatoes choice of dressing	23
*STEAK SALAD grilled & sliced bistro filet arcadian field greens bleu cheese heirloom cherry tomatoes caramelized onions balsamic vinaigrette	23

SANDWICHES & BURGERS

*CHEF'S BRUNCH BURGER cheddar cheese apple-wood smoked bacon over easy egg pretzel bun side of chipotle mayo french fries	20
PRIME RIB DIP toasted french roll creamy horseradish au jus – add cheese - \$2	26
TOASTED TURKEY SANDWICH bacon cranberry onion jam havarti cheese toasted sliced sourdough	18

SIDES - \$4

- APPLEWOOD SMOKED BACON
- 2 EGGS ANY STYLE
- CHICKEN APPLE SAUSAGE

For groups of 10+ an automatic 20% gratuity will be added to the final check.

Corkage Fee - \$15 per 750 ml bottle.
Corkage fee waived for any Contra Costa County wine.
Limit 2 bottles per table. For each bottle purchased from our list,
we will grant one complementary corkage during the same visit.