

BRUNCH

Salads & Light Bites

XO Deviled Eggs | scallion, caviar, fresh herbs 12

Spinach Artichoke Crab Dip | bechamel, gruyere, Parmesan breadcrumbs, lump crab 24

Double Proofed Cinnamon Rolls | house-made pastry, cream cheese icing 10

Pan Fried Bay Scallops | panko, bay scallops, artichoke hearts, lemon, cucumber aioli 16

Chicken Liver Mousse | pani puri, huckleberry, cherry mostarda 13

**Hamachi | passion fruit, purslane, dill, pickled nopales 22*

Baba Ganoush | Japanese eggplant, pistachio, coriander, herb feta, olive oil, flatbread 14

Mini Kolaches | cocktail smokies, puff pastry, California fondue 16

**Tuna Tartare | ahi tuna, nopales, watermelon, lemon olive oil, micro cilantro, shallot, basil, coconut foam, wontons 22*

Avocado Toast | croissant toast, olive oil, chili crunch, radish, cured egg, queso enchilado, basil, mushrooms 15

Baja Watermelon Salad | compressed watermelon, Hope farms arugula, mint, watercress, feta, soy dijon vinaigrette 16

Sides

Egg any Way 3

Fresh Farm Fruit 5

Bacon 4

Sliced Avocado 4

Breakfast Sausage 4

Garden Herb Potatoes 5

Sourdough Toast 2

Succulent
FINE DINING

Please refrain from any form of smoking on our restaurant property. No outside decor allowed. Gratuity of 20% is added to parties of 6+. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illnesses.

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Brunch Entrees

Almond Crusted French Toast | strawberry, Vermont maple syrup, whipped cream 19

Shrimp and Lobster Tostadas | spanish rice, purple cabbage, chipotle hollandaise, salsa 25

Florentine Omelet | spinach, tomato, garlic, ricotta, herb potatoes 14

Steak N Eggs | 6oz Prime Teres Major tenderloin, salsa verde, breakfast potatoes 32

Shrimp Louie | little gem lettuce, cucumber, smoked trout roe, harissa Louie, boiled egg 29

Eggs Al Forno | Italian sausage and roasted peppers, poached eggs, herb potatoes, sourdough 14

Eggs Benedict | rosemary ham, English muffin, sauce Charon, poached eggs, garden herbed potatoes 22

Short Order | two sunny eggs, bacon or sausage, herbed brunch potatoes, croissant n jam 19

Smoked Salmon Bagels | lemon-chive cream cheese, everything spice, red onion, crispy capers, brunch potatoes 18

*Cobb Salad | herbed chicken, romaine, cherry tomato, bacon, Point Reyes blue cheese,
red onion, cucumber, avocado, farmers ranch 19*

Handhelds

Choice of Herbed Kennebec Potatoes, Salt & Vinegar Cucumbers, or Farm Salad

Avocado Crab Sandwich | lump crab, avocado, red onion, grilled tomato, sprouts, herb aioli, croissant 22

Farm Burger | mushroom mix, harissa spread, smoked gouda, lettuce, tomato, onion, pickles 16

Crispy Chicken Tacos | lettuce, succulent salsa, queso enchilado 13

Egg Sandwich | fried easy egg, sun dried tomato, rosemary ham, Midnight Moon, croissant 19

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