

# 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*

*Crispy Ahi Tuna Wontons | ahi tuna, shiso, hemp seed chili crunch, mayonnaise, tobiko roe 22*

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

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

*Maple Brown Butter Butternut Squash Agnolotti | chanterelle mushroom, foie gras torchon, basil poached egg 29*

*Spicy Nduja | Journeyman spreadable salami, pickled vegetables, grain mustard, crispy sourdough 16*

*Whole Roasted Cauliflower | romesco Sauce, pomegranate molasses, herb chimichurri 16*

*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*

*Pan Bagnat Tuna | romaine, red onion, tomato, herb aioli, on croissant loaf 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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