

EASTER BRUNCH & DINNER

CHEESE *two cheeses 14 · three 19 · four 26 · full board 39 · served with crostini & seasonal accents*

marco polo (cow) hard, rich, savory, peppery | washington

reny picot camembert (cow) milky, buttery, earthy, tangy | michigan

bleu d'auvergne (cow) crumbly, mellow, meaty, grassy | france

manchego (sheep) hard, fruity, nutty, sweet | spain

midnight moon (goat) hard, nutty, buttery, hints of caramel | netherlands

cremont (cow & goat) creamy, mushroomy, nutty, smooth | vermont

CHARCUTERIE *each 11 · half board 30 · full board 59 · served with focaccia & pickled vegetables*

pâté de campagne rustic pork butt pâté with pistachios | house made

chicken liver mousse smooth, buttery, rich, hints of brandy | house made

duck prosciutto juniper berry, orange zest, thyme | house made

bresaola air-dried cured beef, tender and sweet | italy

sopressata traditional calabrese style dry cured salami, spicy and smokey | italy

prosciutto di parma dry cured ham, soft and supple with slight saltiness | italy

FIRSTS

soup of the day ask your server 7

arugula salad grilled bartlett pear, gorgonzola, toasted pepitas, walnut vinaigrette 16

crispy calamari petite herbs, frisée, chili vinaigrette, aged parmesan 15

SECONDS

sonoma breakfast two farm eggs, homestyle potatoes, mixed green salad, sausage or house cured lamb bacon 14

squab pappardelle house made pasta, slow cooked squab, smoked pancetta, local wild cherries, fresh herbs 25

grilled mediterranean bronzini grilled baby eggplant, chili lime sauce 25

baked local cornish hen buttermilk herb marinade, sage cornbread stuffing, roasted root vegetables, white gravy 21

hudson valley duck hash duck confit and hominy hash, fried egg, tarragon hollandaise 16

grilled colorado lamb chops rosemary lamb chop, fava bean, grilled swiss chard, honey balsamic, mustard seed demi 30

breakfast burger dry aged beef, mornay, grilled onions, sunny side up farm egg, bacon pepper jam, house salad 17

sub house salad with parmesan fries +1.5 or brussels sprouts +2.5

margherita pizza crushed san marzano tomatoes, house pulled mozzarella, grana padano, basil 12

add arugula · spinach · red onions · mushrooms · olives +1.5

add meatballs · sausage · bacon · prosciutto · sopressata · pepperoni · capicola +2.5

SIDES

grilled focaccia e.v.o.o., rosemary, sea salt 4

sautéed broccoli & cauliflower garlic, lemon 7

lobster mac & cheese béchamel, bread crumbs 12

fried brussels sprouts balsamic glaze 6

polenta grana padano 5

sautéed spinach garlic, white wine, chili flakes 6

DESSERTS

sour cream donuts old fashioned sour cream donuts, caramel gelato 10

butter pecan french toast pan seared foie gras, vanilla bean maple syrup 13

seasonal house made gelato two scoops, please ask your server for daily selection 9

DRINKS

green tomatillo bloody mary vodka, roasted jalapeño, lime, cilantro, horseradish, cumin, wasabi 12

lavender sour bourbon, house made lavender syrup, egg white, fresh lemon, angostura bitters 12

strawberry spritz gin, garnacha sparkling rosé, fresh muddled strawberry, elderflower, fresh lemon, citrus bitters 12

mango peach sangria viognier, grand marnier, fresh mint 10

beaujolais cobbler red wine, raspberry shrub, cherry brandy, fresh citrus 10

mimosa sparkling wine, organic fresh squeezed orange juice 10/35