

BRUNCH MENU

CHEESE *two cheeses 15 · three 20 · four 27 · full board 41 · 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

aurora 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 12 · half board 32 · full board 60 · served with focaccia & pickled vegetables*

mortadella traditional italian pork sausage with pistachios | italy

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

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

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

SALADS *add local free range chicken pailard +8 · atlantic salmon +12 · head-on prawns +12*

local mixed greens carrots, cucumbers, honey vinaigrette 10

beet salad arugula, heirloom carrots, orange segments, pistachios, whipped goat cheese, citrus vinaigrette 16

watermelon salad watercress, feta, roasted corn, balsamic reduction 14

hawaii ahi tuna niçoise butter lettuce, haricot verts, potatoes, heirloom tomato, quail egg, olive, capers, lemon dressing 23

australian wagyu salad 5oz grilled coulotte steak, mixed greens, heirloom tomatoes, red onion, blue cheese, balsamic 29

FIRSTS

soup of the day ask your server 8

greek yogurt parfait granola, mixed berry compote, local honey 8

greek avocado toast avocado, heirloom cherry tomato, feta cheese, kalamata olives, balsamic 12

french toast vanilla bean maple syrup, hazelnut cocoa spread, whipped cream 15

SECONDS

sonoma breakfast two farm eggs, applewood smoked bacon or pork sausage, house-made focaccia, house salad 15

build your omelette choose cheddar · ricotta · fontina, 14

add tomato · spinach · onion · mushrooms · mixed peppers +1 | bacon · sausage +1.5

wagyu steak & egg hash scrambled eggs, mornay, mixed peppers and potatoes 32

breakfast pizza béchamel, three eggs, applewood smoked bacon, fresh basil 16

margherita pizza crushed san marzano tomatoes, house pulled mozzarella, grana padano, basil 15

add to any pizza arugula · spinach · red onions · mushrooms · olives +1.5

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

BURGERS *served with house salad · sub salad with hand cut parmesan fries +2*

breakfast burger grass-fed dry aged beef, mornay sauce, grilled onion, fried egg, red pepper jam, brioche bun 18

local grass-fed beef burger dry aged beef, bibb lettuce, tomato, onion, pickles, smoked paprika aioli, brioche bun 16

local grass-fed lamb burger tzatziki cucumber relish, red pepper coulis, arugula, brioche bun 19

mushroom 'burger' vegetarian exotic mushroom patty, basil pesto, grilled onion, arugula, brioche bun 15

add to any burger · blue · goat · cheddar · fontina · mushrooms · avocado · applewood smoked bacon + 1.5 | sunny side-up farm egg +2.5

SIDES

two local farm eggs any style 6

home fries mixed peppers, onions, old bay 6

grilled house-made focaccia e.v.o.o., rosemary 6

parmesan hand cut fries fresh herbs 8

applewood smoked bacon or pork sausage 6

french toast organic maple syrup 7

fried brussels sprouts balsamic glaze 9

SPECIAL

sparkling wine bottle & organic fresh squeezed orange juice carafe 35