



## Brunch Served Sunday: 11am - 3pm

### Appetizers

Kale Salad | 12

Pt. Reyes blue cheese, toasted cashews, pomegranate vinaigrette

Salmon Tartare | 14

Bell pepper, red onion, cilantro, pickled ginger emulsion, corn tortilla

Crab Salad | 15

Roasted butternut squash puree, pickled shallots, crispy chicken skin

Slow Roasted Rainbow Carrots | 12

Poached raisins, almond crumble, yogurt, espresso parsnip puree

Short Stack Buckwheat Pancakes | 11

Black plum coulis, peach, honey/thyme butter

### Entrees

House challah French Toast | 14

Whipped cream, maple syrup

Shrimp Caesar Salad | 17

Arugula, parmesan cheese, roasted red onion, caesar dressing

Eggs Benedict | 17

Grilled sourdough, lightly cured salmon, horseradish mustardo, juiced beet hollandaise

Fish and Chips | 16

Tempura fried, tartar sauce, fries

Fried Chicken Banh Mi | 16

Baguette, pickled vegetables, jalapeno aioli, cilantro, fries

Kobe Burger | 19

Maple bbq sauce, fried egg, house-made brioche bun, fries

Proprietor: Jack Tagmouti

Executive chef: Joe Beninato

a 20% gratuity is included for all parties of 5 or more. please let your waiter know if you have food allergies or concerns. (v) vegetarian (\*) can be made vegetarian upon request. as advised by the local health department, consuming raw or undercooked meat, seafood + eggs may increase your risk of foodborne illness.