



Brunch Served Sunday: 11am - 3pm

Appetizers

Kale Salad | 12

Pt. Reyes blue cheese, toasted cashews, pomegranate vinaigrette

Duck Liver Mousse | 16

Grilled sweet potato, cippolini onions, pomegranate seeds, sourdough

Slow Roasted Rainbow Carrots | 12

Poached raisins, almond crumble, yogurt, espresso parsnip puree

Short Stack Buckwheat Pancakes | 11

Fresh berries and fruit, maple syrup

Entrees

House challah French Toast | 14

Whipped cream, banana pudding, maple syrup

Shrimp Caesar Salad | 17

Spinach, parmesan cheese, roasted red onion, caesar dressing

Omelette | 13

Butternut squash, shiitake mushrooms, baby kale

Fish and Chips | 16

Tempura fried, tartar sauce, fries

Fried Chicken Banh Mi | 16

Grilled sourdough, pickled vegetables, jalapeno aioli, cilantro, fries

Kobe Burger | 19

Pomegranate ketchup, 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.