



BRUNCH MENU

BRUNCH SPECIALTIES

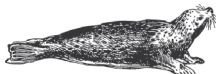
CHICKEN & WAFFLES	16
corn meal waffle, fresh berries, honey whipped butter, red pepper jelly, maple syrup	
FARMER'S OMELET*	18
eggs, roasted mushrooms, chives, bellwether farms jersey ricotta, mixed lettuces, home fries, cumin sour cream / ham +3	
SMOKED PETALUMA CHICKEN HASH*	17
sweet potatoes, poached eggs, smoked white onions, bell peppers, red creamer potatoes, chile hollandaise sauce	
ROASTED CHICKEN CREPES	18
mushrooms, apple, spinach, goat cheese, garlic cream sauce, mixed lettuces	
EGGS HOLLANDAISE*	18
the following are served with poached eggs, thick English muffin, mixed greens, home fries:	
<ul style="list-style-type: none"> benedict – Canadian bacon florentine – wilted spinach blackstone – bacon & tomato 	
CORN MEAL WAFFLES	12
strawberries, blackberries, blueberries, chantilly cream, maple syrup	

MIMOSA 12

ORANGE HIBISCUS PINEAPPLE GRAPEFRUIT POMEGRANATE SEASONAL

BUILD A BLOODY MARY

<u>VODKA</u>	<u>BLOODY BASE</u>	<u>ADDITIONS</u>
TITO'S 12	CLASSIC	OLIVE, ONION, CELERY
CHOPIN 14	TOMATILLO VERDE	BLUE CHEESE OLIVES 1.5
HANSON HABANERO 13	tomatillo, cucumber, serrano	SALAMI 2
	chilies, cilantro	CHILI SALT RIM .25
	BLOODY CEASAR	CALABRIAN PEPPERS .25
	clam juice	PEPPERONCINI .50
ADD A SHOT		PICKLED VEGGIES 1
FERNET ON THE SIDE 7		PEPPERONI 2



We carefully source our food from local fishers, farmers and ranchers to highlight the best California has to offer and proudly serve on heath Ceramics made locally.

**Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*