



BRUNCH

STARTERS, SALADS, AND MORE

FRENCH ONION SOUP 10

French Baguette, Aged Gruyère Gratinée

ROASTED BEET SALAD 10

Haricot Verts, Fresh Greens, Goat Cheese, and Walnut Vinaigrette

CAESAR SALAD 12

Romaine Lettuce, Rosemary Focaccia Croutons,
Pecorino-Romano, and Caesar Dressing

SHRIMP LOUIE 18

Romaine, Bay Shrimp, Asparagus, Grape Tomatoes
Hardboiled Eggs, Kalamata Olives

UDON SALAD 16

Crispy Rock Shrimp, Snap Peas, Bell Peppers, Asparagus,
Green Onion, Ponzu, Wontons, and Cilantro Cream

ROASTED TURKEY COBB SALAD 15

Grape Tomatoes, Avocado, Hard Boiled Egg,
Applewood Bacon, and Pt. Reyes Blue Cheese Dressing

TUNA TARTARE 11

Avocado, English Cucumber, Scallion,
Ponzu, Wonton Chips, and Wasabi Micro Greens

CHILLED SHRIMP 12

Horseradish Tomato Sauce, Roasted Garlic, Crème Fraîche

MOULES FRITES 16

Mediterranean Mussels, Shoestring Fries, Garlic Aioli, Grilled Bread

BENEDICTS, BENEDICTS, BENEDICTS...

TRADITIONAL EGGS BENEDICT 14

English Muffin, Canadian Bacon, Poached Egg, Hollandaise,
Yukon Gold Potatoes with Peppers and Onions

BLACK BEAN BENEDICT 14

Black Bean Patty, English Muffin, Poached Egg, Tomato, Avocado,
Chipotle Hollandaise, Yukon Gold Potatoes with Peppers and Onions

PORK BELLY BENEDICT 15

English Muffin, Poached Egg, Frisée, Pickled Red Onion,
Hollandaise, Yukon Gold Potatoes with Peppers and Onions

LUMP CRAB BENEDICT 18

Avocado, Pico De Gallo, Poached Egg, Citrus Hollandaise,
Yukon Gold Potatoes with Peppers and Onions

EGGS FLORENTINE BENEDICT 15

English Muffin, Baby Spinach, Tomato, Avocado, Hollandaise,
Yukon Gold Potatoes with Peppers and Onions

BED & BREAKFAST 16

Eggs any style with choice of Smoked Ham, Pork Sausage, Applewood Bacon, or Chicken Apple Sausage. Served with Yukon Gold Potatoes with Peppers and Onions. Includes Coffee and Juice.

BRIOCHE FRENCH TOAST 10

Seasonal Berry Compote and Whipped Cream

SHORT RIB HASH 15

Yukon Gold Potatoes, Caramelized Onions, Poblano Peppers, and Eggs any style

ROCK SHRIMP AND TASSO HAM OMELET 14

Cajun Tomato Sauce, Red Chard, Yukon Gold Potatoes with Peppers and Onions

TRIO OF MUSHROOMS AND ASPARAGUS FRITTATA 12

Leeks, Fontina Cheese, Yukon Gold Potatoes with Peppers and Onions

LUMP CRAB OMELET 18

Avocado, Monterey Jack Cheese, Cilantro Cream, Pico de Gallo, Yukon Gold Potatoes with Peppers and Onions

HAM AND CHEESE OMELET 12

Three Eggs with Diced Ham, White Cheddar Cheese, Yukon Gold Potatoes with Peppers and Onions

BEEF CHILI OMELET 13

Texas Short Rib, Pickled Fresno Chili, Green Onion, White Cheddar, Cilantro Cream, Yukon Gold Potatoes with Peppers and Onions

FRIED CHICKEN AND BISCUIT SANDWICH 12

Applewood Bacon, White Cheddar, Black Pepper Country Gravy, Yukon Gold Potatoes with Peppers and Onions

BRAISED SHORT RIB SANDWICH 15

Gruyère, Pickled Red Onions, Arugula, Grilled Soft Demi Baguette, French Fries

AMERICAN KOBE BURGER 16

Port Salut, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries. Add Fried Egg 2

SMOKED TROUT SALAD SANDWICH 13

Toasted Bagel, Watermelon Radish, Watercress, Yukon Gold Potatoes with Peppers and Onions

CHICKEN CLUB SANDWICH 16

Pickled Red Onion, Applewood Bacon, Smoked Chili Cheddar, Tomato, Arugula, Chipotle Aioli, Herb Ciabatta, French Fries

ROCK SHRIMP PO BOY SANDWICH 14

Shredded Iceberg Lettuce, Tomato, Cajun Remoulade, Soft Demi Baguette, French Fries

PAN ROASTED WILD ISLE SALMON 20

Grilled Asparagus, Romesco Sauce, Yukon Gold Potatoes with Peppers and Onions

GRILLED ANGUS NEW YORK STEAK 30

Garlic and Pt. Reyes Blue Cheese Steak Fries

Executive Chef Julian Vasquez



Proud participant in the Sacramento Farm to Fork initiative utilizing, local seasonal produce when it is available. Local purveyors include but not limited to: Del Rio Botanical; Twin Peaks Orchards; River Dog Farms; Dwelley Farms; Feeding Crane Farms; Haney Organic Eggs.