



THE RESTAURANT | BRUNCH

APPETIZERS

SOUP OF THE SEASON chef's selection of fall flavors	12
FIG TART (V) puff pastry, neuske bacon, local fig jam, chevre, baby kale, spiced dressing	17
CALIFORNIA BAKED BRIE (V) marin petite camembert, mama's preserves marmalade, pistachio butter larder baguette	15
ROASTED SQUASH AND QUINCE SALAD kabocha squash, kale, shaved prosciutto, crisp fennel, maple-miso dressing pepitas	15
CHARCUTERIE AND CHEESE bellwether farms san andreas, fiscalini bandaged cheddar cypress grove midnight moon, shaved prosciutto, salame etna dried cranberries, mixed nuts, local honeycomb, crostini farmers market jam, cornichons	32

ENTRÉES

COBB SALAD romaine lettuce, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	20
ARTICHOKE FLATBREAD (V) house dough, cashew sauce, wild mushrooms, baby spinach, parmesan, chili flakes	25
FISH TOSTADAS local bass, avocado mousse, cabbage cortido, radish, salsa roja	30
FALL FRITATTA (V) poblano chile, roasted corn, tomatoes, local greens, red onion cider dressing	25
WAGYU BEEF FRIED RICE jasmine rice, kimchi, scallion, ginger, sesame, ponzu, poached egg	28
BENEDICT poached eggs, focaccia, spanish chorizo, avocado, chipotle hollandaise, frisée	26
PUMPKIN SPICE FRENCH TOAST (V) brioche, pumpkin mousse, fall spiced syrup, toasted pepitas	26

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian