



## THE RESTAURANT | BRUNCH

### APPETIZERS

SOUP OF THE SEASON (V) chef's selection of winter flavors	12
BEEF MEDLEY (V) boursin, pistachio, rocket, balsamic gastrique	14
CALIFORNIA BAKED BRIE (V) marin petite camembert, mama's preserves marmalade, almond butter larder baguette	15
ROASTED SWEET POTATO AND APPLE SALAD kale, shaved prosciutto, crisp fennel, maple-miso dressing, pepitas	15
TAPAS BOARD marinated olives, confit baby vegetables, zatar spiced cauliflower chefs selection of cheeses, spanish chorizo, marcona almonds, local jam, crostini	30

### ENTRÉES

COBB SALAD iceberg lettuce, radicchio, free-range chicken, pecans, bleu cheese cranberries, apple cider dressing, apples, bacon	20
MARKET PASTA (V)* seasonal vegetables, harissa-tomato pesto, poached egg, garlic breadcrumbs	24
BRUNCH FLATBREAD* house dough, roasted garlic sauce, tomato jam, parmesan, neuske bacon chives, soft poached egg	24
FISH TOSTADAS* local bass, avocado mousse, cabbage cortido, salsa roja	28
MUSHROOM FRITATTA (V)* wild mushrooms, cage free eggs, winter herbs, chevre, local greens, red onion maple miso dressing	23
SHRIMP AND GRITS* white cheddar coarse grits, sweet peppers, cajun andouille gravy, grilled bread	28
BENEDICT* poached eggs, focaccia, spanish chorizo, avocado, chipotle hollandaise, frisee	26
PASSIONFRUIT FRENCH TOAST (V) brioche, mascarpone, vanilla syrup, macadamia nuts, crispy coconut	25

\* 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