



BRUNCH MENU

BRUNCH FARE

10am-3pm

- your choice of fare + bottomless mimosas (2-hour dining period) **39**
- a la carte fare **17**

BASIC BREAKFAST

two eggs any style, sausage or bacon, potatoes

CORNED BEEF HASH

caramelized onions, baby spinach, corned beef, tater tots, two poached eggs

BAKED EGGS

spicy tomato sauce, spinach, polenta

EGGS BENEDICT

canadian bacon, avocado, tomato, poached eggs, hollandaise

MONTE CRISTO

black forest ham, smoked turkey, swiss cheese, dijon mustard, egg batter, powdered sugar, strawberry jam

FRIED CHICKEN SANDWICH

mary's fried chicken, savoy cabbage, red onion, cilantro, serrano, lime, aioli, brioche bun, fries

BACKYARD BURGER

1/2 lb flannery's ground beef, lettuce, tomato, red onion, pickle, aioli, brioche bun, fries (cheese +1, bacon +2)

MARGHERITA PIZZA

tomato, basil, fior di latte

SALSICCIA PIZZA

fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata

GRILLED CHICKEN COBB

mary's chicken breast, bacon, tomato, egg, blue cheese, avocado, red wine vinaigrette

TUNA NIÇOISE

seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon vinaigrette

ADD-ONS

- GRANOLA BOWL **9**
- BACON **7**
- SAUSAGE **7**
- TWO EGGS (CAGE FREE, ORGANIC) **5**
- TRUFFLE FRIES **9**
- SPICY ALMONDS **5**
- BREAD & OLIVE OIL **5**

LIBATIONS

CHAMPAGNE COCKTAILS **12**

- MIMOSA**
fresh orange juice
- PALOMA**
fresh grapefruit juice
- ELDERFLOWER**
elderflower syrup
- BELLINI**
peach nectar

BLOODY MARY **14**

tito's vodka, housemade bloody mary

ROSEMARY SCREWDRIVER **12**

fresh orange juice, peach, tito's vodka, rosemary

MICHELADA **10**

clamato, sriracha, dos xx

SONOMA COFFEE **12**

bailey's, kahlua, house joe

SOUTH OF THE BORDER **12**

patron xo, frangelico, espresso

CITRUS TODDIE **9**

maker's mark, honey, gran marnier, lemon

MID-DAY FARE **3pm-5pm**

SOUP OF THE DAY **7**

OLIVES & GRISSINI **7**

herbs, olive oil, grana padano breadsticks

BURATTA **12**

olives, chili, preserved lemon, crostini

FRIED BRUSSEL SPROUTS **10**

lemon, grana padano

CAESAR **11**

little gem lettuce, grana padano, croutons

BABY KALE SALAD **11**

giardiniera, toasted hazelnuts, coriander, vinaigrette royale, lemon zest

GRILLED CHICKEN COBB **17**

mary's chicken breast, bacon, tomato, egg, blue cheese, avocado, red wine vinaigrette

TUNA NIÇOISE **16**

seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon vinaigrette

MARGHERITA PIZZA **18**

tomato, basil, fior di latte

FUNGHI PIZZA **19**

butter braised leeks, roasted wild mushrooms, grana padano, chives, truffle oil

SALSICCIA PIZZA **22**

fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata

BIANCA PIZZA **22**

castelvetrano olives, fingerling potato, pancetta, fior di latte, pickled red onion, grana padano, lemon zest

Please let us know of any dietary restrictions or food allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.

An 18% gratuity will be added to all parties of 6 or more.

A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.