



# SEARED EASTER BRUNCH

Sunday April 4th 9:30am-12:30pm

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## BRUNCH BITES

### CHILLED PRAWNS 1/2LBS \$18

Wild Gulf Prawns, oil bay dust, Tabasco aioli, Harissa cocktail

### HOUSE MADE DOUGHNUT HOLES \$11

Cinnamon + sugar, Mexican chocolate, blackberry puree

### BUTTERMILK WAFFLES \$13

Blueberry puree, whipped butter, Vermont maple syrup

### CLASSIC BENEDICT \$19

Two English muffins, smoked Neuskes bacon, roasted tomatoes, farm egg, hollandaise, roasted Yukon potatoes

### DUNGENESS CRAB BENEDICT \$22

Dungeness crab cake, English muffin, avocado, Meyer lemon hollandaise, roasted Yukon potatoes

### PRIME RIB HASH \$19

Wagyu prime rib, Yukon potatoes, spring onions, Highway 1 fondue, poached farm eggs

### AVOCADO TOAST \$13

Grilled toast, avocado, arugula, lemon, smoked tomato, creme fraiche, dill

### BUTTERMILK FRIED CHICKEN \$20

Buttermilk fried chicken thighs, buttermilk waffle, whipped butter, Vermont maple, house hot sauce

### GRITS + SPRING VEGETABLE SUCCOTASH \$17

Cheesy heirloom grits, roasted spring vegetable succotash, poached farm eggs, basil + Meyer lemon pesto

### STEAK & EGGS \$26

Wagyu hanger steak, roasted Yukon potatoes, Seared scrambled eggs, Calabrian chili bernaïse

## Libations

### RAMOS FIZZ \$12

Gin, fresh lime + lemon, egg whites & cream

### MIMOSA \$12

Slow pressed OJ

### BACON BLOODY MARY \$13

Chili infused vodka, heirloom tomato Bloody Mary mix, house pickles, candied bacon

### STRAWBERRY FROSE' \$12

Rose' strawberry slushie

### BON VIVANT \$13

Citrus vodka, elderflower liqueur, passion fruit puree, fresh lime, simple syrup

**For Reservations Go To [Petalumaseared.com](http://Petalumaseared.com) or Call 707.762.5997**