

SEARED

EASTER BRUNCH

4.9.23 9:30am-12:00pm

FRESH CINNAMON ROLLS \$13

Vanilla bean glaze, caramelized rum + banana drizzle

DOUGHNUT HOLES \$13

Maple bourbon glaze, smoked bacon jam

OYSTERS ON ICE 1/2DZ \$19 OR DZ \$36

Drake's Bay oysters, green apple + jalapeno mignonette, lemon, hot sauce

BAGEL + LOX \$19

Bagel Mill everything bagel, dill + citrus cream cheese,
house cured salmon, arugula, capers, shaved red onion

CRAB BENEDICT \$28

Dungeness crab cake, avocado, farm egg, English muffin,
Meyer lemon hollandaise, home potatoes

SEARED BENEDICT \$21

Smoked bacon, avocado, farm egg, English muffin,
Meyer lemon hollandaise, home potatoes

CHICKEN & WAFFLES \$21

Crispy Petaluma chicken, buttermilk waffle, hot honey,
real maple syrup, house strawberry jam

BUTTERMILK WAFFLE \$13

Buttermilk waffle, strawberry puree, whipped butter, real maple syrup

STEAK + EGGS \$32

Wagyu flat iron, sous vide farm eggs, home potatoes, Bordelaise,
roasted tomatoes, bacon + jalapeno butter

GRITS + SPRING VEGETABLE SUCCOTASH \$20

Heirloom grits, roasted spring vegetables + wild mushrooms,
farm eggs, chimichurri, charred lemon

PRIME RIB HASH \$22

Wagyu prime rib, Yukon potatoes, smoked bacon,
bell pepper & onions, parmesan, sous vide farm egg

Libations

Mimosa \$13

Fresh pressed orange juice, champagne

Smoked Bacon Bloody Mary \$14

Heirloom tomato bloody mix, vodka,
candied bacon, pickled veggies

Bon Vivant \$14

Citrus vodka, passionfruit,
Elderflower liquor, fresh lime

Ramos Fizz \$14

Gin, fresh lemon + lime, orange flower water, egg white, cream

Strawberry Froze \$13

Rose, house strawberry infused vodka,
strawberry puree, crushed ice

Grass Hopper \$13

Creme de menthe, creme cacao,
cream

CALL FOR RESERVATIONS 707.762.5997