

SEARED EASTER BRUNCH

3.31.24 9:30am-12:00pm

1/2LBS. CHILLED PRAWNS \$24

01 bay dusted Gulf prawns, Harissa cocktail, Yuzu aioli, lemon

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

Drake's Bay oysters, green strawberry mignonette, lemon, house hot sauce

LOBSTER DEVEILED EGGS \$16

Farm eggs, Maine lobster salad, chives, avocado, citrus

HOUSE MADE CINNAMON ROLLS \$13

Fresh baked cinnamon roll, orange cream cheese frosting, toasted pecans

DOUGHNUT HOLES \$14

1 dozen cinnamon + sugar doughnut holes, dipping sauce trio

CITRUS CURED SALMON TOAST \$18

Della toast, house cured salmon, smashed avocado, capers
arugula, creme fraiche, dill, Meyer lemon

BUTTERMILK WAFFLE \$13

Buttermilk waffle, seasonal fruit compote, whipped butter, real maple syrup

CHICKEN & WAFFLES \$23

Crispy Petaluma chicken, buttermilk waffle, hot honey,
real maple syrup, whipped butter, seasonal fruit compote

GRITS + SPRING VEGETABLE SUCCOTASH \$22

Heirloom grits, roasted spring vegetables + wild mushrooms,
poached farm, chives, hollandaise

PRIME RIB HASH \$25

Wagyu prime rib, Yukon potatoes,
roasted peppers & onions, parmesan, poached farm eggs, chimichurri

SEARED BENEDICT \$22

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

CRAB BENEDICT \$30 🍷

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

FILET + EGGS \$35

6oz. Filet Mignon, Seared scrambled eggs, home potatoes, hollandaise, chimichurri

Libations

Mimosa \$13

Fresh pressed orange juice, champagne

Smoked Bacon Bloody Mary \$14

Heirloom tomato bloody mix, vodka,
candied bacon

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 citrus infused vodka,
strawberry puree, crushed ice

Grasshopper \$13

Creme de menthe, creme cacao,
cream

CALL FOR RESERVATIONS 707.762.5997