

SEARED

MOTHER'S DAY BRUNCH

5.12.24 9:30am-12:00pm

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

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

LOBSTER DEVILED 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

BISCUITS & GRAVY

House buttermilk biscuits, sausage + black pepper gravy, chives

Add Fried Chicken \$10

BUTTERMILK WAFFLE \$13

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

CHICKEN & WAFFLES \$25

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

ASPARAGUS + ZUCCHINI FRITATA \$22

Farm egg fritata, shaved asparagus + zucchini, roasted balsamic tomatoes, whipped goat cheese. Served with home potatoes

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 \$32

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

Espresso Martini \$14

Vodka, espresso liquor, cream, fresh espresso

Grasshopper \$13

Creme de menthe, creme cacao, cream

CALL FOR RESERVATIONS 707.762.5997