

SEARED **EASTER BRUNCH**

4.20.2025 9:30am-12:00pm

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

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

ASPARAGUS ALA PLANCAHA \$19

Delta asparagus, 5 minut egg, parmesan, Dungeness crab, truffle aioli

DOUGHNUT HOLES \$14

1 dozen cinnamon + sugar doughnut holes, dipping sauce trio

BISCUITS & GRAVY \$15

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

POLENTA \$23

Valley Ford Highway 1 polenta, poached eggs,
spring vegetable succotash, wild mushrooms, roasted tomatoes

SEARED BENEDICT \$22

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

PRIME RIB HASH \$26

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

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 \$15

Vodka, espresso liquor,
cream, fresh espresso

CALL FOR RESERVATIONS 707.762.5997