

# SEARED

## MOTHER DAY BRUNCH

5.11.2025 9:30am-12:30pm

**OYSTERS ON ICE** 1/2 dz \$19 1 dz \$36

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

**STRAWBERRY SHORT CAKE** \$14

Meyer lemon short bread, strawberry compote,  
chandler strawberries, vanilla bean whip, candied pistachio

**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** \$24

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** 🍷 \$34

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, sparkling wine

**Smoked Bacon Bloody Mary** \$14

Heirloom tomato bloody mix,  
vodka, candied bacon

**Bon Vivant** \$14

Citrus vodka, passion fruit,  
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

**A 3% CONVENIENCE FEE WILL BE APPLIED TO ALL CREDIT CARD PAYMENTS**