



## BRUNCH MENU

Saturday & Sunday | 9:00am - 3:00pm

### Good Morning, Sunshine

Pastries du Jour	MP
Quiche du Jour with side salad	12
Prosciutto Eggs Benedict^	18
Served with side salad and roasted potatoes	
Veggie Omelet^	15
Grilled onion, spinach, mushrooms and goat cheese make a perfect brunch dish. Side salad and roasted potatoes on the side.	
Huevos Rancheros^	15
A California standard! Black beans, corn tortilla shell, fried egg with BBQ pulled pork topped with cilantro and cheddar cheese.	
Avocado Tartine Breakfast ^ (V)	15
Gently placed on sourdough rests avocado and poached eggs with the perfect dressings. Roasted wedge potatoes on the side.	

### Waffles! French Toast! Pancakes!

Tater Tot Waffle^ - Two Styles - Both fabulous!	15
#1 - Crispy and cheesy, pulled spicy carnitas and egg - your style^	
#2 - Crispy goodness with 2 eggs (your style) and bacon^	
French Toast^	13
Served with scrambled eggs, bacon and fresh berries.	
Buttermilk Pancakes n' Scrambled Eggs	13
Luscious, fluffy buttermilk pancakes, two egg scramble and strawberry compote.	

### Sides

Egg^ - Your style	5
Roasted Wedge Potatoes	5
Veggies du Jour	5
Bacon	5
Focaccia Toast	4
Grilled Chicken^	9
Seared Shrimp^	12

## Ladle | Crunchy Greens

Chicken Tortilla Soup	Cup 6   Bowl 8
Our take on the classic with black beans. Avocado and tortilla crisps top this hearty soup.	
Lentil-Cumin Chili (GF, V)	Cup 6   Bowl 8
Hearty and packed with flavor - you wouldn't know it's meatless. Served with shredded cheese and scallions with a touch of creme.	
Cranberry and Almond Salad	13
Mixed greens, dried cranberries, almonds, feta, bacon and sweet red wine vinaigrette.	
Ultimate Garden Salad (GF, V)	18
Mixed greens with strawberry, orange segments, cucumber, radish, tomatoes, pickled red onion, with a lemon vinaigrette. OMG delicious!	

## Cheese and Charcuterie Plates

West Coast Cheese Plate	19
Smokey Rogue Blue, Manchego, Brie and Chevre with lavender honey. Accompanied with extra goodies.	
Charcuterie and Cheese Plate	26
A beautiful combination of meats and cheeses served with rosemary focaccia.	

## Getting Casual

Sonoma Cellar Burger^	15
The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette, nutty Gruyere and tomato on brioche. Potato wedges & side salad.	
The Hangover ^	17
Burger, cabbage, Dijonaise, bacon, lettuce, tomato, fried egg Gruyere.	
Pretty Darn Famous SoCel Fish Tacos ^	15
Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.	
Carne Asada Tacos (3)^	15
Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, pico de gallo, chipotle crema and fresh lime.	
Blackened Chicken California Tartine	15
Open-faced grilled blackened chicken, avocado with fresh greens, pickled onions and shaved radishes. Potato wedges & salad on the side.	
Turkey Burger^	15
Our special spiced, revved up burger. Add cheddar cheese, guacamole, lettuce, tomato, & sriracha mayo. Potato wedges and salad on the side.	
Veggie Burger (V)	15
A perfect homemade vegetarian burger made with white beans, chickpeas, veggies and topped with avocado spread and spinach. Potato and side salad.	

## Light Fare | Shared Plates

Brie and Fig Jam Crostini (V)	13
Nicely spiced homemade fig spread layered on toasted bread with warm brie , shredded green apples, pepitas, and cranberries.	
Smoked Salmon Crostini	16
Smothered with tzatziki and topped with capers.	
Beyond Baked Brie	15
Snack-sized brie baked with thyme onion jam and jamon in a pastry shell.	
Hot Cheesy Artichoke Dip (V)	13
Baked in a dish for sharing. Chef Walter's special recipe.	
Nibbles Trio	13
A tasty trio of marinated olives, spiced nuts, and charcuterie/cheese skewers.	

## Sweets for the Sweet

Apple Gateau	10
<i>A buttery rich apple cake with crème anglaise.</i>	
Coconut Buttermilk Pound Cake	10
<i>Filled with yummy toasted coconut goodness.</i>	
Key Lime Pie Regular or GF Version	10
<i>The best you will ever have. Seriously.</i>	
Custard Cake	10
<i>Rich and summery. Ask about which fruit they used this time ☺</i>	
Tres Leche Cake	12
<i>Served with a scoop of vanilla ice cream and fresh berries.</i>	
Triple Chocolate Red Wine Brownie	12
<i>Thick and yummy with homemade vanilla ice cream.</i>	

## Sparkling Wine | Mimosa | Bellini | By the Glass | Pitchers (Start your day right!)

### Drinks

Brewed Coffee   DeCaf	4
Pour Over Coffee	5
Kusmi Tea	
12 oz Cup	5
24 oz. Pot	8
Can of Soda - Coke, Diet Coke, Sprite	3
Saratoga Sparkling Water 12 oz.   28 oz.	3.5   7
Unsweetened Ice Tea (Black & Green Tea)	3