



BREAKFAST & LUNCH MENU

Monday to Sunday | 8:00am - 3:00pm

Good Morning, Sunshine

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

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
<i>Served with scrambled eggs, bacon and fresh berries.</i>	
Buttermilk Pancakes n' Scrambled Eggs	13
<i>Luscious, fluffy buttermilk pancakes, two egg scramble and strawberry compote.</i>	

Sides

Egg^ - Your style	5
Roasted Fingerling Potatoes	5
Bacon	5
Ham	6
Focaccia Toast	4

^Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

(V) Vegetarian/Gluten-Free options available-please ask your server for details.

Ladle | Crunchy Greens

Chicken Tortilla Soup	Cup 6 Bowl 8
<i>Our take on the classic with black beans. Avocado and tortilla crisps top this hearty soup.</i>	
Lentil-Cumin Chili (GF, V)	Cup 6 Bowl 8
<i>Hearty and packed with flavor - you wouldn't know it's meatless. Served with shredded cheese and scallions with a touch of creme.</i>	
Cranberry and Almond Salad	13
<i>Mixed greens, dried cranberries, almonds, feta, bacon and sweet red wine vinaigrette.</i>	
California Sunset Salad (V)	13
<i>The ultimate healthy kick! Chopped kale, beets, carrots and fresh guacamole. It is lightly dressed - energizing and cleansing. A local fave.</i>	
Ultimate Garden Salad (GF, V)	18
<i>Mixed greens with strawberry, orange segments, cucumber, radish, tomatoes, pickled red onion, with a lemon vinaigrette. OMG delicious!</i>	
Extras:	
Grilled Chicken^	9
Seared Shrimp^	12

Cheese and Charcuterie Plates

West Coast Cheese Plate	19
<i>A selection of fine West Coast cheeses: Smokey Rogue Blue, Manchego, Brie and Goat cheese with lavender honey. Accompanied with extra goodies.</i>	
Charcuterie and Cheese Plate	25
<i>A beautiful combination of meats and cheeses served with rosemary focaccia.</i>	

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Getting Casual

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

Sparkling Wine | Mimosa | Bellini

House Sparkling	5
Mimosa or Bellini	5
Pitcher of Mimosa or Bellini (750ml & juice)	25

Drinks

Coffee DeCaf	5
Teas Hot	4
Can of Soda - Coke, Diet Coke, Sprite	3
Saratoga Sparkling Water 12 oz. 28 oz.	3.5 7
Unsweetened Ice Tea	3

Light Fare | Shared Plates

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

Sweets for the Sweet

Apple Gateau	10
<i>A buttery rich apple cake with crème anglaise.</i>	
Blueberry Panna Cotta	12
<i>Delicious. Jammy. Creamy. Homemade of course!</i>	
Tres Leche Cake	12
<i>Served with a scoop of coconut almond ice cream and fresh berries.</i>	
Key Lime Pie	10
<i>The best you will ever have. Seriously.</i>	
Key Lime Pie - GF Version	10
<i>Yep, still the best - just gluten free!</i>	
Triple Chocolate Red Wine Brownie	12
<i>Thick and yummy with homemade vanilla ice cream.</i>	

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