



Brunch
January, 2012

garden **pumpkin soup** with almond milk and curried apple butter 8
rabbit chili with rabbit bacon, chile broth and cornbread croûtons 14
salad of **beets, baby carrots, radishes** with avocado and kumquat-lemongrass vinaigrette 10
bibb lettuces with bellwether farm san andreas cheese, walnuts, lemon marjoram dressing 10
wente vineyards classic **caesar salad** with garlic croûtons and vella dry jack cheese 10
lamb pastrami with coriander aioli, pickled onion and rye crisps 9

eggs florentine with housemade canadian bacon, creamed spinach and focaccia 17
cheddar polenta verde with housemade andouille sausage, grilled scallions and poached eggs 15
buttermilk pancakes with brandy-molasses butter and pear preserves 12
farm egg **omelet** with spiced squash, caramelized onion, barinaga besseri and rustic potatoes 16
corned duck hash with potatoes, red cabbage, sunnyside egg and tomato hollandaise 18
country breakfast with two eggs, rustic potatoes, grilled chicken sausage and honey biscuit 17
smoked sturgeon salad with potatoes, olives, garden lettuces and green goddess dressing 23
smoked hampshire **pork chop** with braised cabbage, pickled apple and shallot 28
angus burger with clothbound cheddar, bacon and onion aioli 18

housemade **sticky bun** with caramel and pecans 7
squash popovers with point Reyes blue cheese 7
side of housemade thick-cut **bacon** or grilled **chicken sausage** patty 5
side of **honey biscuit** 3
side of **rustic potatoes** 4

executive chef matt greco - general manager tracy dunne - master gardener diane dovoluk

FAMILY OWNED. ESTATE GROWN. SUSTAINABLY FARMED.
consuming raw or undercooked food may increase your risk of food borne illness
18% gratuity will be added to parties of six or more guests