BIRUDOCHI TUME

BANANA BREAD W/ ESPRESSO PEANUT BUTTER | \$8

EGGS BENEDICT | \$22

Caggiano Ham, Hollandaise

DUNGENESS CRAB BENEDICT | \$27

Tomato, Spinach, Poblano Hollandaise

SHAKSHUKA BAKED EGGS | \$22

Feta, Grilled Foccacia

CALIFORNIA SCRAMBLE | \$21

Avocado, Tomato, Green Onion

FARMERS MARKET OMELET | \$22

Roasted Mushroom, Local Vegetables, Herbs

JALISCO CHILAQUILES | \$20

Two Sunnyside Up Eggs, Cotija, Cilantro,

Avocado, Corn Tortilla Chips,

Manny's Red Sauce, Lime Crema

Add Chorizo | \$5

LUIS BREAKFAST TACOS | \$21

Chorizo, Scrambled Eggs, Avocado,

Black Beans, House Made Hot Sauce

LEMON COTTAGE CHEESE PANCAKES | \$21

Creme Fraiche, Orange Marmalade

BRIOCHE FRENCH TOAST | \$21

Seasonal Fruit, Ricotta, Honey

BACON CHEDDAR SCONES &

GRAVY | \$18

Delicious.

APPLEWOOD SMOKED BACON | \$7

THICK CUT CANDIED BACON | \$9

CHICKEN APPLE SAUSAGE | \$7

BREAKFAST POTATOES | \$7

MIXED BERRIES | \$10

TOAST W/ BUTTER & JAM | \$3

BRUNCH BURGER | \$24

Caramelized Onions, Local Cheddar, Fried Egg, Pancetta, Roasted Garlic Aioli, Brioche Bun

STEAK & EGG FRITES | \$38

Niman Ranch Skirt Steak,

Bearnaise Sauce, Watercress Salad,

Sherry-Shallot Vinaigrette, Fries

DUCK CONFIT BOWL | \$23

Red Flint Polenta, Poached Eggs,

Braised Kale, Red Chimichurri

SMOKED SALMON AND POTATO LATKES | \$22

5 Onion Dip, Tomato, Capers

AVOCADO TOAST | \$17

Baby Kale, Cherry Tomato,

Everything Seasoning

Add Smoked Salmon | \$8

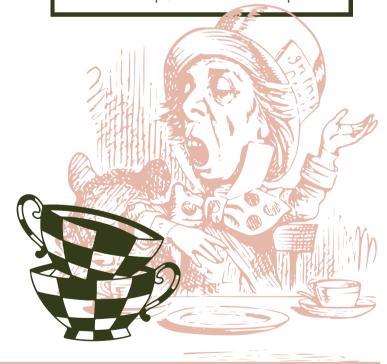
Add Poached Eggs | \$6

LITTLE GEM CAESAR | \$16

Garlic Breadcrumbs, Shaved Parmesan,

Egg, White Anchovy

Add Chicken | \$8 Add Prawns | \$12



THE SIDE

CLASSIC MIMOSA

Gloria Ferrer | \$12

Veuve Clicquot | \$25

BLOODY MARY

Tito's or Hanson Sonoma | \$15

- Coffee or Lot 35 Teas | \$6
- **Specialty Coffee Drinks | \$7** Espresso | Latte | Cappuccino | Mocha
- Chef's Juice of the Day | \$10
- Juice | \$6
 - Orange / Apple / Grapefruit

