



SUNDAY BRUNCH

ORGANIC FIELD GREEN SALAD  
FRESH HERBS & SHERRY VINAIGRETTE \$7

HOUSE CURED SALMON  
CAPERBERRIES, PICKLED SHALLOT, HERBED CREAM CHEESE & TOASTED  
BAGEL \$12

OYSTERS ON THE HALFSHELL  
½ DOZEN OYSTERS WITH CHAMPAGNE MIGNONETTE \$15

BRIOCHE FRENCH TOAST  
DRIED MISSION FIGS & ORANGE-LAVENDER HONEY \$9

BUTTERMILK PANCAKES  
BLUEBERRY SYRUP \$9

POTATO-ROSEMARY FRITTATA  
MARCONA ALMOND ROMESCO & FIELD GREENS \$9

MAINE LOBSTER & WHITE CORN CREPE  
ROASTED TOMATO, BASIL & TRUFFLE \$15

EGGS BENEDICT WITH CON PANE FOCCACIA  
PROSCIUTTO, OVEN ROASTED TOMATO, ARUGULA  
& CHAMPAGNE HOLLANDAISE \$14

OMELET 'A LA FLORENTINE'  
SHIITAKE MUSHROOM, SPINACH & COMTE CHEESE \$11

MEYER RANCH BURGER  
TOPPED WITH A SUNNY SIDE UP EGG, APPLE WOOD SMOKED BACON,  
GRUYÈRE CHEESE & POMMES FRITES \$16

MEYER RANCH FLAT IRON STEAK & EGGS  
TWO EGGS, ITALIAN STYLE SALSA VERDE & POMMES FRITES \$17

SIDES

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TWO EGGS \$5  
FRESH FRUIT \$5  
CON PANE TOAST \$3

APPLEWOOD SMOKED BACON \$4  
POMMES FRITES \$4

DESSERTS \$6

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BITTERSWEET CHOCOLATE POT DE CRÈME  
LEMON CHIFFON PARFAIT  
SEASONAL SORBET

BEVERAGES

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BOTTOMLESS CLASSIC &  
SEASONAL MIMOSAS \$8  
(BLOOD ORANGE-MINT, ELDERBERRY,  
LAVENDER-BLUEBERRY & ORANGE)  
SPICY BLOODY MARY WITH PICKLED VEGETABLES \$6  
BLOODY BEER \$6

ORANGE JUICE, CRANBERRY,  
LEMONADE, ICED TEA,  
TOMATO & APPLE \$3