

DAY MENU

BREAKFAST

8AM-12PM

Morning Croissant |16

EGGS | CHEDDAR | ROASTED GARLIC AIOLI | TOMATO | ARUGULA
ADD BACON \$4 | SAUSAGE \$4 | GF BREAD \$2

Breakfast Wrap |16

EGGS | POTATOES | BACON | CHEDDAR
GF CASSAVA TORTILLA \$2

Avocado Toast |14

HOUSEMADE SOURDOUGH | CONFIT GARLIC AIOLI | ARUGULA | RADISH | SUNDRIED TOMATO CHEVRE SPREAD | FIG-INFUSED BALSAMIC VINAIGRETTE
ADD EGG \$3 | ADD BACON \$4 | ADD SAUSAGE \$4 | GF BREAD \$2

Lox Toast |18

HOUSEMADE SOURDOUGH | CREAM CHEESE | SMOKED SALMON | SHAVED RED ONION | CAPER BERRIES | DILL & PARSLEY SALAD
GF BREAD \$2

BREAKFAST ITEMS PAIR WELL WITH
WHITE LOTUS ENERGY MIMOSA
\$14

SMALL BITES

11AM-4PM

Artisanal Olive Melange (GF) |8

ASSORTED OLIVES | CHILI | ROSEMARY | GARLIC
PAIRS WELL WITH ALDO CONTERNO NEBBIOLO \$18

Gigante Bean Mixto (GF) |9

LEMON | CHILI | ROSEMARY | GARLIC
PAIRS WELL WITH VALDEMAR RIOJA TEMPRANILLO \$17

Weekly Hummus (GF) |16

CUCUMBER | HOUSEMADE BLACK PEPPER & FENNEL CRACKERS
PAIRS WELL WITH ZEITGEIST TROUSSEAU GRIS \$15

Weekly Deviled Eggs (GF) |14

CHEF'S WEEKLY RECIPE
PAIRS WELL WITH EL BAJIO SPARKLING WINE \$14

Truffle Parmesan Popcorn (GF) |12

AVOCADO OIL | FRESH PARMESAN | FRESH HERBS
PAIRS WELL WITH BEAU JOIE BRUT CHAMPAGNE \$18

Beef Tallow Fries (GF) |14

AVOCADO OIL | FRESH PARMESAN |
PAIRS WELL WITH DIATOM CHARDONNAY \$16

Petite Fromage (GF) |18

CHEF'S SELECTION ARTISANAL CHEESE | GRAPES | DRIED FIGS | HOUSEMADE CRACKED PEPPER & FENNEL CRACKERS
ADD CHARCUTERIE \$6 EACH
PAIRS WELL WITH HEITLINGER PINOT MEUNIER \$18

Mimosa Flight

ORANGE | GRAPEFRUIT | CRANBERRY | PINEAPPLE
|24

FOR LUNCH

11AM-3PM

Baby Greens (GF) |16

LOCAL BABY LETTUCES | CUCUMBER | TOMATOES | GOAT CHEESE | CANDIED PECANS | HONEY BALSAMIC DRESSING
ADD BACON \$4 |

PAIRS WELL WITH GASSIER ROSÉ \$15

Baby Beets (GF) |18

CARA CARA ORANGE REDUCTION | HERBY WHIPPED GOAT CHEESE | FIG-INFUSED BALSAMIC GLAZE, TOASTED MACADAMIA | MINT

PAIRS WELL WITH KEN WRIGHT PINOT NOIR \$17

Julianne's Wedge (GF) |18

BABY BIG LETTUCE | CHERRY TOMATOES | NEUSKIES BACON | RONCARI BLUE CHEESE DRESSING

PAIRS WELL WITH SURRAU LIMIZZANI VERMENTINO \$13

Wagyu Sliders |19

GROUND BRISKET & CHUCK | SHAVED ICEBERG | WHITE CHEDDAR | GRAIN MUSTARD TRUFFLE AIOLI

PAIRS WELL WITH SAXON BROWN ZINFANDEL \$16

Fig Prosciutto Flatbread |19

CRÈME FRAÎCHE | GOAT CHEESE | BALSAMIC FIGS | FRIED SAGE

PAIRS WELL WITH BEL CASEL VECCHIE UVE PROSECCO \$14

Bacon Leek Flatbread |19

CARAMELIZED LEEKS | CONFIT GARLIC | SMOKEY BACON | GOAT CHEESE | CHIVES

PAIRS WELL WITH DIATOM CHARDONNAY \$16

Fig Prosciutto Flatbread |19

CRÈME FRAÎCHE | GOAT CHEESE | BALSAMIC FIG | FRIED SAGE |

PAIRS WELL WITH BELE CASEL VECCHIE UVE PROSECCO \$14

Pesto Mozzarella Flatbread |19

FRESH PESTO | OVALINE MOZZARELLA | BASIL | ARUGULA | BALSAMIC REDUCTION | ADD BACON \$4

PAIRS WELL WITH BOSCO DE MERLOT PINOT GRIGIO \$14

Veggie on Focaccia |15

HOUSEMADE HUMMUS | SUNDRIED TOMATO-CHEVRE SPREAD | CUCUMBER | BABY LETTUCE | SPROUTS | HEIRLOOM TOMATO | SHAVED RED ONION | PROVOLONE
CHOICE OF BEEF TALLOW FRIES OR SIDE SALAD

PAIRS WELL WITH MARGERUM SAUVIGNON BLANC \$16

The Italian |16

HOUSEMADE FOCACCIA | SALAMI | PROSCIUTTO | MORTADELLA | LTO | GARLIC AIOLI | DIJON | PEPPERONCINI | PROVOLONE
CHOICE OF BEEF TALLOW FRIES OR SIDE SALAD

PAIRS WELL WITH ALDO CONTERNO LANGHE NEBBIOLO \$17

The Grilled Cheese |14

HOUSEMADE SOURDOUGH BREAD | CHEF'S WEEKLY CHOICE
THREE ARTISANAL CHEESES

CHOICE OF BEEF TALLOW FRIES OR SIDE SALAD
PAIRS WELL WITH DIATOM CHARDONNAY \$16

Mezze Plate (GF) |16

GRILLED & CHILLED MARINATED SEASONAL VEGETABLES | LABNEH | HUMMUS | FOCACCIA | MARINATED OLIVES | GIGANTE BEAN MIXTO

PAIRS WELL WITH EL BAJIO SPARKLING WINE \$14

Cheese & Charcuterie Board (GF) |34

CHEFS SELECTION THREE ARTISANAL CHEESES | THREE CURED MEATS | HOUSEMADE CRACKED PEPPER & FENNEL CRACKERS
CHEESE ONLY OR CHARCUTERIE ONLY \$22

PAIRS WELL WITH METHOD CABERNET SAUVIGNON \$18