



Brunch Menu

Entrées

Classic Eggs Benedict English Muffin, Two Poached Farm Fresh Organic Eggs, Meyer Lemon Hollandaise, Roasted Organic Potatoes
Choice of Black Forest Ham or Smoked Salmon 15

French Garden Delicata Squash Benedict (veg)
Two Poached Farm Fresh Organic Eggs, English Muffin, Sliced Delicata Squash, Wild Mushrooms, Braised Greens, Butternut Squash Hollandaise, Roasted Organic Potatoes 15

Vegetarian Benedict Mini Bagel, Two Poached Farm Fresh Organic Eggs, Seasonal Greens, Wild Mushrooms, Caramelized Onions, Meyer Lemon Hollandaise, Roasted Organic Potatoes 13 **(Veg)**

Corned Beef Hash Two Farm Fresh Organic Eggs Any Style, Caramelized Onions, Roasted Organic Potatoes, House Made Authentic Oaxaca Mole 15 **(GF)**

French Garden Breakfast Two Farm Fresh Organic Eggs any Style, Sausage or Applewood Smoked Bacon, Roasted Organic Potatoes, Toast 13

Sebastopol Omelette Caramelized Onions, Smoked Salmon, Herb Cream Cheese, Baby Greens, Roasted Organic Potatoes, Toast 14 **(GF)**

French Garden Omelette Swiss Chard, Wild Mushrooms, Roasted Bell Peppers, Grilled Onions, Goat Cheese, Roasted Organic Potatoes, Toast 14 **(Veg)**
Add Ham 2

Huevos Rancheros Two Farm Fresh Organic Eggs any Style, Black Beans, Chorizo, Crispy Corn Tortillas, Fresh Cotija Cheese, Guacamole, Sour Cream 14 **(GF)**

** this item is fried in the same oil as items containing gluten*

The Australian

House Ground Beef, Organic Farm Fresh Fried Egg, Bacon, Fried Onions, Tomato Aioli, Served on a Village Bakery Milk Bun, Fries 15

Croissant Chicken Club Sandwich

Village Bakery Croissant, Grilled Chicken, Avocado, Bacon, Grilled Red Onions, Dijon-Mayonnaise, Fries 15
Add Cheddar, Gruyere 2 Add Blue Cheese 5

Pumpkin & Chocolate Chip Pancakes

Caramelized Bananas, Maple Syrup 13 **(Veg)**

Red Quinoa

Cumin Scented Quinoa, Greens, Wild Mushrooms, Caramelized Onions, Wild Mushroom Cream Sauce 15 **(Veg/GF)**

French Garden Scrambled Galette

Organic Scrambled Eggs, Gruyere Cheese, Bacon, Wild Mushrooms, Roasted Potatoes, Side of Butternut Squash Hollandaise 15

Our meat, poultry, and fish come from ranches, and fisheries guided by principles of sustainability.

Fresh Squeezed Juice 5

Orange or Grapefruit

Appetizers

Prince Edward Island Mussels

Pernod Cream Sauce, Leeks, Garlic Grilled Crostini
or gluten free crackers available 15

Soup Du Jour cup 7 bowl 9

French Garden Vegetable Salad Assorted Organic Baby Vegetables, Baby Lettuces, French Garden Meyer Lemon Vinaigrette 11 **(Veg/GF)**
Add Chicken 5

Dan's Garden Baby Green Salad

Baby Farm Lettuces, Candied Walnuts, Humboldt Fog Goat Cheese, Sliced Apples, Apple Ring, Mustard Vinaigrette 13 **(Veg)**
Add Chicken 5

Cheese Selection

Cowgirl Creamery Red Hawk Soft Cow's Cheese
Achadinha Cheese Co. Capricious
Firm Goat Cheese

Cowgirl Creamery Chimney Rock
Soft Cow's Milk Cheese

Bellwether Farm Pepato Semi Soft Sheep's Cheese

Bohemian Creamery Capriago
Semi-Firm Goat Cheese

Bohemian Creamery Boho Belle
Semi-firm Cow's Cheese

Bohemian Creamery Bah Boom Semi Soft Sheep Milk Cheese

Single Cheese 7 Three Cheeses 15
Five Cheeses 19

Sides 5 (GF)

Organic Seasonal Fruit

Bacon or Sausage

Medley of Vegetables

Roasted Potatoes

Creamy Mac and Cheese

(Cheddar, Mascarpone, and Reggiano Cheese)

Gluten Free (GF) *Please note* these items have been prepared in a kitchen that uses wheat & other gluten products.

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