



Brunch Menu

Fresh Squeezed Juice 5

Apple, Orange or Grapefruit

Appetizers

Prince Edward Island Mussels Steamed, Sliced Shallots, Saffron Broth, Roasted Garlic Spread, Grilled Crostini 13

Soup Du Jour cup 6 bowl 8

French Garden Salad Assorted Farm Lettuces, Organic Farm Vegetables, Mustard Vinaigrette 8*
add Cheese 5 add Chicken 5 add Wild Fish 7

Goat Cheese Salad Assorted Farm Lettuces, Candied Walnuts, Humboldt Fog Goat Cheese, Crisp Apple Ring, Mustard Vinaigrette 10*
add Chicken 5 add Wild Fish 7

Garden Baby Vegetable Salad Bed of Farm Micro-Greens, Toasted Almonds, Citrus Segments, Meyer Lemon Vinaigrette 10*
add Cheese 5 add Chicken 5 add Wild Fish 7

Cheese Selection

Humboldt Fog Goat Milk Cheese

Bohemian Creamery Boho Belle Semi-Firm Cow's Milk Cheese

Point Reyes Blue Creamy Blue Cheese

Bohemian Creamery Capriago Semi-Firm Goat Milk Cheese

Bohemian Creamery Bo Peep Semi-Soft Sheep Milk Cheese

Served with Local Honey, Seasonal Jams, Fruits, Nuts, Crostinis

Single Cheese 7

Three Cheeses 14

Five Cheeses 18

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

Our bread comes from Full Circle Baking Company in Penn Grove, which is Certified Organic.

\$5.00 split plate charge *Vegetarian

18% gratuity will be added to parties of 6 or more

Entrées

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

BLT Benedict Applewood Smoked Bacon, Two Poached Farm Fresh Organic Eggs, Farm Arugula, Farm Heirloom Tomato, English Muffin, Meyer Lemon Hollandaise, Roasted Organic Potatoes 16

Eggs Florentine Mini Bagel, Two Poached Farm Fresh Organic Eggs, Farm Spinach, Portabella Mushrooms, Caramelized Onions, Meyer Lemon Hollandaise, Roasted Organic Potatoes 13*

Corned Beef Hash Two Farm Fresh Organic Eggs Any Style, Caramelized Farm Onions, Heirloom Tomatoes, Roasted Organic Potatoes, House Made Authentic Oaxaca Mole 16

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

Niman Ranch New York Steak and Eggs Two Organic Farm Fresh Eggs any Style, Roasted Potatoes, Herb Butter 20

Sebastopol Omelette Caramelized Onions, Smoked Salmon, Herbal Cream Cheese, Cherry Tomatoes, Roasted Organic Potatoes, Toast 14

French Garden Omelette Farm Spinach, Wild Mushrooms, Roasted Bell peppers, Farm Asparagus, Goat Cheese, Roasted Organic Potatoes, Toast 14* **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* Spicy Salsa Available Upon Request

Los Chilaquiles Two Organic Farm Fresh Eggs any Style, Crispy Corn Tortilla Chips, Farm Tomatillo Cilantro Salsa, Avocado, Queso Fresco, Crema 13*

French Garden Apple Pancakes Ricotta Cheese, Vanilla Bean, Crème Fraiche, Farm Apples, Maple Syrup 13*

Hamburger House Ground Beef, Lettuce, Rosemary Aioli, Frites 13
Add Cheddar, Gruyere, Avocado, or Bacon 2
Add Blue Cheese 5

Grilled Chicken Club Grilled Chicken Breast, Chipotle Mayonnaise, Avocado, Arugula, Bacon, Focaccia Bread, Frites 16

French Garden Vegetarian Pasta Garlic, Baby Vegetables, Pappardelle Pasta, White Wine Tomato Sauce 13*

Sides 5

Fresh Fruit *

Bacon or Sausage

Roasted Potatoes or Cut Fries *

Medley of Vegetables *