



Happy Mother's Day Moms!

Brunch 9:30-2:30 may 12th 2024

Soups

Salmon Bisque - our all-time favorite- 8oz | 10 16oz | 18 (contains shellfish)

Shiitake Mushroom and French Onion -8oz | 7 16oz | 12 gfo,v

Salads

Robins Garden - mixed greens, local market vegetables, sesame-citrus vinaigrette | 10 add blue cheese | 2.5 gf, v

Spring Salad- mixed greens, asparagus, sugar snap peas, watermelon radishes, tomatoes, citrus gems, parmesan, goat cheese, meyer lemon dijon vinaigrette | 16 gfo, vo

Salt Roasted Beets - baby arugula, red onion, balsamic vinaigrette, oranges, capers, fine herbs, lemon, olive oil, pistachios | 16 gf, vo

Arugula and Burrata- strawberries, grilled asparagus, prosciutto, manchego, balsamic drizzle, sourdough crisps | 18

Add a Protein to any salad: 6oz chicken breast | 7 tiger prawns (4) | 9 4oz skuna bay salmon | 13

Appetizers

Garlic Bread -cracked wheat sourdough, fresh garlic butter, parmesan | 9 (3 pc) single 3

Meze Plate -muhammara, lemon garlic white bean hummus, pickled vegetables, naan | 16 gfo, v (contains walnuts)

Crispy Brussel Sprouts- bacon, big rock blue cheese, apples, sweet cream vinaigrette | 16 gf

Crusted Calamari- sesame-cabbage slaw, sambal aioli | 18 gf

Entrees

Eggs Benedict- poached eggs, ham, puff pastry, classic hollandaise, market hash, fresh fruit | 21

Florentine Benedict - poached eggs, avocado, spinach, tomato, puff pastry, classic hollandaise, market hash, fresh fruit | 21

Salmon Benedict - poached eggs, skuna bay salmon, pickled onions, spinach, puff pastry, classic hollandaise, market hash, fresh fruit | 24

Shrimp Omelet- roasted asparagus, gruyere, caramelized shallots, hollandaise, market hash, fresh fruit | 24

Steak and Eggs- 6oz flat iron steak, two eggs (over medium) béarnaise sauce, market hash, fresh fruit | 28 gf

Brioche French Toast- fresh berries, maple syrup, whip cream, candied pecans | 20

Quiche Lorraine- bacon, spinach, swiss, seasonal fruit, market hash | 20

Shakshuka- hearty tomato sauce of onions, garlic, bell peppers and spices, two fried eggs, pork maple sausage, feta, naan | 22 gfo, vo

Hearst Ranch Grass Fed Burger- white cheddar, vine-ripe tomato, grilled red onions, house sweet pickles, aioli, butter lettuce, brioche bun, fries or garden salad | 20 add blue cheese and mushrooms | 6 gfo

Roasted Chicken Enchilada- salsa verde, white cheddar, queso fresca, cabbage, corn tortillas, cumin black beans basmati brown rice | 27 gf

Spring Polenta- grilled zucchini, blistered tomatoes, crispy kale, smoked tempeh, sweet pepper coulis | 25 gf, v

Kids

Quesadilla | 6

Spaghettini- marinara, parmesan cheese | 8 with cheese only | 6

Bacon and Eggs- scrambled eggs, bacon, fresh fruit | 14

French Toast- fresh berries, maple syrup, whip cream | 12