



## BRUNCH

\*Organic produce from local farms\*

\*Organic poultry, SunFed grass fed beef, Llano Seco Pork, Seafood Watch "Best Choice" fish\*

\*We use Organic bread, dairy, eggs, flour, Coffee Works organic coffee & organic fair trade tea\*

\*We cook with organic butter, olive oil & rice bran oil\*

\*Non-GMO zone\*

### SOUP, SALADS, SANDWICHES



Today's Soup 9



Baby Kale Salad, Roasted Delicata Squash, Asian Pears, Walnuts, Parmesan, Vinaigrette



Beet Salad, Chèvre, Vinaigrette 10



Green Salad, Seasonal Fruit & Vegetables, Walnuts, Point Reyes Blue, House Vinaigrette 9

Add Chicken to Salad 4



Mushroom French Dip, Gruyere, Spicy Aioli, Mixed Lettuce Salad 12

Cubano Sandwich, Ham, Braised Pork, Housemade Pickles, Gruyere, Dijon 14

### SIDES

Acme Bread, Cultured Butter 3

Housemade Bacon 5

Pappas Bravas, Spicy Aioli 6

Seasonal Vegetables 7

Nina's Grapefruit Brûlée 5

### MAINS

Baked Caramel French Toast,  
House Caramel Syrup 12

Seasonal Vegetable Quiche,  
Side Salad 14



Shakshuka,  
Fried Egg, Feta, Olives 16



Autumn Vegetable Plate 16

Buttermilk Battered Fried Chicken,  
Cornmeal Cheddar Waffle,  
House Caramel Syrup 19



Wild King Salmon Hash 17



Bob's Red Mill Steel Cut Oats, Milk 7

### SWEETS

Dark Chocolate Pot de Crème 8



Seasonal Fruit Crisp 8

Apple Tart 8