

*celebrating our mamas & our soon to be mamas*

*drinks*

**Coffee by CHILL Coffee 4**  
**Bottled Republic of Tea 5**

**Mimosa 5**

Your choice:

○J

cranberry

passionfruit

**Al Fresco 9**

absolut lime vodka, thai basil, lime,  
watermelon, prosecco

**Juice Cleanse 9**

st. george green chili vodka, beet,  
lemon, egg white, celery bitters

**Bloody Mary 9**

let us know if you like it hot!

**Bottle of Stanford Cava**  
**\$22**

**Sticky Bun 7**

share-able size.... though we're not saying you should

**Warm Seasonal Fruit Toast 9**

frog hollow fruit, burrata, honey, toasted pecans

**Hometown Bowl 11**

mushroom, farro, cauliflower puree, wilted tomatoes, eggs, crispy pork, roasted chicken vinaigrette

**Farmer's Market Frittata 12**

3 eggs, roasted first gen farm vegetables, creme fraiche, herb salad

**Cinnamon Bread Pudding French Toast 14**

honeyed seasonal fruit, warm maple syrup

**Croque Madame 16**

fried egg, ham, cheese sandwich topped with bearnaise and served with fries

**Cured Passmore Ranch Steelhead Eggs Benedict 16**

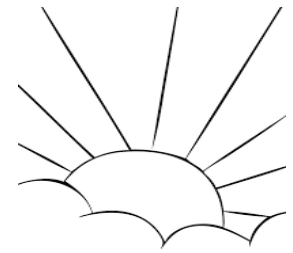
english muffin, creamed horseradish, poached eggs, chopped spinach served with potatoes

**Grilled Angus Rib Steak and Eggs 18**

sunny side up eggs, home fries, bearnaise

**Attraversiamo Burger 16**

griddled onion, shredded lettuce, burger cheeses, tomato, spread, served with fries *add egg +1.5*



*spring 2018*

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We're incredibly proud to support our community. Almost everything on this menu is within 100 miles - including all our tableware made by the talented Clay Club at Heritage High.

CHILL Coffee \* First Generation Farms

Frog Hollow \* Knoll Organic Farms

Miss Bee Haven Honey

Passmore Ranch \* Mary's Chicken

Tomales Bay Oyster Company

Clover Stornetta Farms \* G&S Farms

Comanche Creek Farms \* Tasteful Selections  
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**Weekly Traditions**

*wednesday*

Dinner for 2 with a bottle of wine - \$45

*thursday*

Prime Rib

*sunday*

Fried Chicken

Executive Chef Jourdan de Sanctis