

let's do BRUNCH

FROM THE BAR

GLASS \$6 | CARAFE \$24

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

CRÚ SPRITZ
prosecco, martini & rossi fiero
orange wheel
\$10

TASTE & SHARE

AVOCADO TOAST | 12
tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS | 13
fresh berry compote + organic honey
chocolate sauce

MINI BELGIAN WAFFLES | 8
strawberry compote
vanilla whipped cream

TOMATO & BURRATA BRUSCHETTA | 12
garlic confit + torn basil + evoo

SWEETS

CRÈME BRÛLÉE | 10
vanilla bean custard

TIRAMISU | 10
leghorn sauce + chocolate shavings

MOLTEN CHOCOLATE LAVA CAKE | 10
vanilla whipped cream + raspberry sauce

FRENCH PRESS COFFEE & DECAF | 3



MAINS

* SMOKED SALMON BOARD | 18
whole grain crostini + avocado cream cheese
pickled red onions + capers + soft egg

* FRIED EGG & AVOCADO TOAST | 15
multigrain bread + vine-ripened tomato + sprouts

* CRÚ CRAB CAKE BENEDICT | 20
baby spinach + poached eggs + fresh herb hollandaise
rosemary yukon potatoes

* STEAK & EGGS | 22
petit hanger steak + soft scrambled eggs +
rosemary yukon potatoes

MARGHERITA PIZZA | 17
san marzano tomato sauce + basil + fior di latte

LITTLE GEM LETTUCE SALAD | 16
radish + pickled cauliflower + english cucumber
cherry tomato + shaved manchego + dill vinaigrette
(buttermilk fried chicken or fried shrimp)

COBB SALAD | 17
grilled chicken + avocado + prosciutto + potatoes
heirloom tomato + point reyes blue + 6 minute egg

* NAPA BURGER | 16
fig jam + caramelized onion + humboldt fog
baby greens + roasted tomato + fries

GRILLED CHEESE & TOMATO BASIL SOUP | 14
cambozola cheese panini + white truffle oil

CRISPY CHICKEN SANDWICH | 15
buttermilk fried chicken + fontina
cabbage slaw + tomato + fries

* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.