



WEEKEND BRUNCH

Homemade breakfast treats \$12

spiced donut holes, banana bread, muffins

House-made organic yogurt \$7

roasted strawberries, granola

Farmer's market fruit salad \$7

mint, honey

Broken farro porridge \$7

brown sugar, raisins, almonds

Local oysters \$3/ea

on the half shell with horseradish mignonette

or

Spicy BBQ

Deviled ham scotch egg \$8

spicy aioli

Smoked trout rillettes \$8

grainy mustard, seeded crackers

House-made pickles \$3

or

Spicy pickled egg

Little gem, sweet pea & bacon salad \$12

radishes, scallions, egg, creamy garlic vinaigrette

Market chop salad \$11

butter lettuce, beets, peas, carrots, radishes, house ranch

*add chicken to a salad \$3

Griddled French toast \$5/\$11

lemon fromage blanc, raspberry-apricot compote

Olive oil fried egg sandwich \$12.50

two eggs, bacon, provolone, sweet onion butter

Bacon & cheddar beans on toast \$13

two fried eggs, garlic toast, spicy chow chow

Slow scramble \$12.50

avocado toast, crescenza cheese, dandelion greens

Smoked duck hashbrowns \$15

poached eggs, calabrian chile relish

Mushroom & kale frittata \$13

smoked ham gravy, crispy spring onion rings

Big breakfast platter \$15

two eggs, bacon, griddled ham, hashbrowns, beans, toast

Crispy pork trotter burger & fries \$14

spicy pickle relish, mustard aioli

House-ground classic beef burger & fries \$14

smoky ketchup, sweet onions, marrow butter, sharp cheddar

Avocado toast \$5

Crispy hashbrowns \$5

Crisp bacon \$3

Single fried, scrambled or poached egg \$3

Avocado \$3

Toast or English muffin \$3

Butterscotch pot de creme \$8

vanilla whipped cream, salted toffee

Grasshopper pie semifreddo \$8

chocolate sauce, creme de menthe



WEEKDAY LUNCH

BAR SNACKS

Local oysters \$3/ea
on the half shell with horseradish mignonette
or
Spicy BBQ

Deviled ham scotch egg \$8
spicy aioli

Smoked trout pate \$8
grainy mustard, seeded crackers

House-made pickles \$3
or
Spicy pickled egg

STARTERS

Mariquita Farm turnip soup \$7
pickled beet relish, horseradish

Smoked mussel & pancetta chowder \$9
new potatoes, fennel, chervil

Escarole, plum and celery salad \$11/\$5.50
walnuts, blue cheese, mustard vinaigrette

Little gem, sweet pea & bacon salad \$11/\$5.50
radishes, scallions, egg, creamy garlic vinaigrette

Market chop salad \$11/\$5.50
butter lettuce, beets, carrots, radishes, pickles, house ranch

*add chicken to a salad \$3.50

DESSERTS

Apricot-blueberry crisp \$8
brown butter streusel, lemon creme

Butterscotch pot de creme \$8
vanilla whipped cream, toffee

Dark chocolate cake \$8
creme fraiche, salted caramel,
hazelnut praline

Grasshopper pie semifreddo \$8
chocolate sauce, creme de menthe

Homemade cookies \$2/ea

SANDWICHES

Crispy pork trotter burger & fries \$14
spicy pickle relish, mustard aioli

House-ground classic beef burger & fries \$14
smoky ketchup, sweet onions, sharp cheddar

EXPRESS LUNCH COMBOS

½ sandwich, ½ salad, cookie \$15

Soup, ½ sandwich, cookie \$15

Soup, ½ salad, cookie \$14

Spicy curried lamb sandwich \$14
spicy chow chow

Italian albacore tuna melt sandwich \$14
olives, burrata, chile relish

Mary's BBQ chicken sandwich \$13
blue cheese dressing, celery root-carrot slaw

Open faced warm organic egg salad sandwich \$12
provolone cheese, anchovy-garlic butter

Avocado & crescenza cheese sandwich \$12
walnut-mint pesto, arugula

*sandwiches and burgers come with fries or market
lettuces

SIDES

Salt-brined fries \$5

Marinated beets & farro
dill, feta

Quinoa & roasted asparagus

Thick as Thieves

gin, carpano antica, cynar, grappa, bitters

Vieux Carre #2

Bourbon, rye, carpano antica, benedictine, bitters

Coffee and Cigarettes

Scotch, amaro nonino, firelit, grapefruit bitters

Malabar

Vodka, cardamom, agave, lime, orange bitters

Mayahuel Punch

mezcal, tequila reposado, punt e mes, blackberry shrub, lime, bitters

El Presidente

Tequila reposado, cointreau, agave, lime and a float of Mexican brandy

BEER

DRAFTS

Speakeasy "Big Daddy" IPA \$6
San Francisco, 16 oz

Trumer Pils \$6
Berkeley, 16 oz

**Triple Voodoo "Inception"
Belgium style ale \$6**
San Francisco, 12 oz

Drake's "Nitro" stout \$6
San Leandro, 16 oz

Ommegang "Hennepin" saison \$6
Cooperstown, NY, 12 oz

Anchor Brewing CA lager \$6
San Francisco, 16 oz

BOTTLES

Pacifico Clara \$5
Mexico

Miller High Life \$4
Milwaukee, WI

Angry Orchard Hard Cider \$6
Cincinnati, OH (gluten-free)

Clausthaler non-alcoholic \$5
Norwalk, CT

WINE

SPARKLING

	Glass	500ml	Bottle
Chandon Rosé California	12		55

Gruet Brut New Mexico	11		42
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Veuve Clicquot Brut France	20		95
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WHITE

Alfaro Chardonnay Santa Cruz Mountains, 2012	12	30	44
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Acacia Chardonnay Napa Valley Carneros, 2010	16	40	56
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Mira Chardonnay Napa Valley, 2011	12	30	44
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Heitz Cellar Sauvignon Blanc Napa Valley, 2013	12	30	44
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New Harbor Sauvignon Blanc New Zealand, 2013	8	20	28
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Teira Sauvignon Blanc Dry Creek Valley, 2013	12	30	44
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Minuty Rosé Côte de Provence, 2013	12	30	44
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RED

Provenance Cabernet Sauvignon Napa Valley, 2011	18	45	68
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Chalone Pinot Noir Chalone, 2010	12	30	44
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Morgan Pinot Noir, 2012	15	37.5	56
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Rosenblum Zinfandel Contra Costa County, 2011	12	30	44
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