

BREAKFAST STARTERS

Basket of Breakfast Pastries • \$12

Smoked Salmon

Rye Bread, Fixins • \$13

Domestic Charcuterie Spanish Style Breakfast

Preserves, Focaccia, Farmer's Cheese • \$15

Granola

House Made Yogurt, Seasonal Fruit • \$9

Selection of Cereals • \$5

Steel Cut Oats

Raw Cane Sugar, Roasted Bananas • \$8

Acai Bowl

Blueberries, Bananas, Granola • \$9

BIGGER PLATES

Sourdough Huckleberry Pancakes

or Custard French Toast

Huckleberry Syrup, Maple Syrup • \$9

Omelette

3 Egg or Egg White Omelette,

Choice of Mushrooms and Spinach

or Roast Chicken, Pepper and Onions • \$12

Eggs any style

2 eggs, bacon/sausage/chicken sausage, Sourdough

Scallion Biscuits • \$11

Roast Chicken Hash

Slow Cooked Egg, Hen Jus Hollandaise,

Horseradish • \$13

BIGGER PLATES (cont.)

The Sando!

Bacon, Fried Farm Egg, Spinach, Cheddar Cheese, Aioli

on English Muffin • \$10

Eggs Benedict

Benton's Country Ham, Bloomsdale Spinach, Poached

Eggs, Hollandaise on English Muffin • \$14

Toad in the Hole

Brioche, Wild Mushroom Fricassee • \$12

SIDES

Bacon, Sausage, Chicken Sausage • \$5

Seasonal Fruit • \$5

Sourdough Scallion Biscuits • \$5

Toast and House Made preserves • \$4

BEVERAGES

Equator Coffee • \$4

OJ • \$5

Grapefruit • \$5

Tea • \$4

RAW

Oysters, Kohlrabi Mignonette • \$3 ea.

*Hamachi, Smoked Olive Oil, Cara Cara,
Sliced Chili • \$8*

*Alaskan Halibut, Chopped Yellow Beets,
Chive Blossoms, Puffed Rice • \$8*

Diver Scallops, Radish, Blood Orange • \$8

APPETIZER + SALADS

*Seared Diver Scallop and Cotechino Sausage, Sweet
Potato and Orange Puree, Chorizo Oil, Pistachio,
Orange Segments • \$14*

*Kale Salad, Currants, Toasted Almonds, Ricotta Salata,
Sprouting Legumes, Banyuls Vinaigrette • \$12*

*Spring Salad, Asparagus, Artichokes, Heirloom Grain,
Meyer Lemon, Sprouting Beans, Fennel • \$13*

*Wild Greens Salad, Strachino Cheese, Applewood
Smoked Olive Oil, Focaccia, Savory Blossoms • \$12*

Green Garlic Soup, Pepper Cress • \$8

NOSH

Deviled Eggs, Chive, Shallot, Mustard, Aioli • 3 for \$5

*Flatbread / Spreads, Romesco Sauce, Fennel and Dill,
Fire Roasted Eggplant • \$8.*

*Charcuterie, Benton's Ham, Domestic Salamis, Pickles
and Mustard • \$15*

*Smoked Salmon, Rye Bread, Celery Root Remoulade,
fixins • \$13*

PASTAS

*Black Chitarra and Lobster, Dried Cherry Tomatoes,
Calabrian Chiles, Bottarga, Arugula • \$18*

Tagliarini, Hen Jus, Slow Cooked Egg, Turnip • \$14

*Raviore, Kale, Garlic, Parmesan, Sunchoke Fondue,
Herbs • \$14*

Mafalde, Pancetta Bolognese • \$15

ENTREE

*Organic Farm Chicken, Garlic Jus, Pearled
Barley, Bloomsdale Spinach, Sourdough
Biscuits • \$23*

*Fire Roasted Farro Risotto, Kohlrabi, Crispy Kale and
Sage, Egg Yolk • \$19*

*Black Kingfish, Black Trumpet Mushrooms, Meyer
Lemon Confit, Cauliflower Puree, Treviso • \$25*

*New York Strip, Braised Oxtail, Whipped Bone Marrow,
Broccoli Raab, Potato Croquette • \$34*

*Black Cod, Fennel Cream, Bloomsdale Spinach,
Lobster Grits • \$26*

SIDES

Herb Roasted Beets, Smoked Yogurt, Wheat Berries • \$6

*Baked Heirloom Grits, Slow Cooked Egg, House Made
Sriracha • \$6*

Fries! Sriracha, Aioli, Ketchup • \$6

Sauteed Kale, Marcona Almonds, Meyer Lemon • \$6

COCKTAIL

Cava Punch

Aperol, Yellow Chartreuse, lemon • \$12 / \$40

Peninsula Punch

Kappa Pisco, Lemon, Pineapple • \$12 / \$40

P.D.

Smirnoff Vodka, Rhubarb, Lemon • \$10

Steinberg Sting

Aviation Gin, Dolin Blanc Vermouth, Benedictine, Orange Bitters • \$12

Rum Old Fashioned

Ron Zacapa, Velvet Falernum, Orange Bitters, Angostura Bitters • \$12

Olga's Cooler

Partida Blanco, Solerno Blood Orange, Lemon, Jalapeño • \$12

Bright Idea

La Vida Mezcal, Prickly Pear, Lemon, Agave Nectar, Absinthe • \$12

Shmandy

Brandy, Mint, Angostura Bitters, Lemon, Scrimshaw Pilsner • \$10

The Constituent

*Jim Bean Rye, Luxardo Maraschino, Cocchi Sweet Vermouth,
Orange Bitters • \$8*

Porch Swing

Apple Shrub, Evan Williams Whiskey, Lemon • \$10