



CHARCOAL

VENICE

Morning Libations

Charcoal Bloody Mary 14 "Golden" Thai Bloody Mary 14
Bubbles and Fruit 14 Charcoal Cold Brew Cocktail 14 Toolbox Adult "Lemonade" 9

Sweets

Blueberry Dutch Boy 10
Market Blueberries, Vanilla
Seasonal Parfait 12
Grilled Fruit, Greek Yogurt, Spiced Granola
Ricotta Toast 8
Seasonal Preserves, Sheep's Milk Ricotta

Starters

Nabal Avocado Toast 12
Pickled Onions and Chiles, Shaved Radish
Grilled Cucumber Gazpacho 9
Persian Cucumber, Calabrian Chili
Cheddar Buttermilk Biscuits 6.5
Pepper Honey

Salads

Collard Greens 15.5
Sweet Potato, Raisin Vinaigrette, Shaved Onion, Aged Cheddar, Bread Crumbs
Arugula and Radicchio 13.5
Cara Cara Orange, Pumpkin Seeds and Citrus Vinaigrette, Feta
Asian Barbecue Chicken 18
Barbecue Chicken, Broccolini, Cipollini Onion, Cilantro, Bean Sprout, Wonton, Sesame Vinaigrette

Plates

Three Egg Omelette 16
Wilted Spinach, Avocado, Aged Cheddar, Grilled Spring Onion
Huevos Rancheros 15
Two Eggs, Quesadilla, Rice, Beans, Molcajete Sauce
Stuffed Yukon Potato 14.5
Poached Egg, Bacon, Aged Gouda, Crème Fraîche, Chives
Smoked Short Rib Hash 18
Fried Egg, Yukon Potato, Sweet Onion, Root Vegetables
Grilled Vegetable Hash 16
Fried Egg, Yukon Potato, Seasonal Market Vegetables
Charcoal Benedict 16
Grilled Ham, Tomato Compote, Poached Egg, Charcoal-infused Hollandaise
Steak and Eggs 22
Crispy Smoked Potatoes, Grilled Tomatoes
Charcoal Burger 14
Lettuce, Tomato, Grilled Onion, White Cheddar, House Sauce
Add Fried Egg 2 / Add Bacon 2
Smoked Short Rib Sandwich 19
Fried Egg, Sourdough, Arugula, Red Wine BBQ Sauce, Aged Cheddar
Smoked Salmon 16
Charred Lemon, Caper, Egg Yolk, Watercress Cream Cheese
Sonora Wheat Berry Bowl 14
Charred, Pickled and Fermented Vegetables, Poached Egg

Sides

Grilled Bacon 5 Grilled Ham 5 Toast 4 Fries 8 Market Fruit 8