

JORY Brunch

SMALL PLATES

- fresh doughnut** valhrona chocolate glaze 5.
- griddled chocolate banana bread** cinnamon chantilly 4.
- apple bran muffin** amaretto icing 3.
- coffee cake** espresso glaze 4.
- scone** dried cherry, filbert & oats 4.
- fresh fruit** local & seasonal 5.
- parfait** house granola, greek yogurt & berries 9.
- marinated olives** 4.
- spiced marcona almonds** 4.
- mac & cheese** truffled béchamel, toasted breadcrumbs 6.
- buttermilk biscuit** country gravy 5.
- papas bravas** crispy yukon golds, spicy tomato sauce, aioli 6.
- house-made bacon or sausage** 5.
- house smoked salmon plate** toasted bagel, herbed cream cheese, traditional accompaniments 15.

FROM THE GRIDDLE

- cinnamon buttermilk pancakes** 15.
- granny smith apple compote, rosemary scented pecan brittle, maple ice cream
- grand marnier french toast** 15.
- cinnamon raisin bread, spiced fig & cherry compote, hazelnut butter

BENEDICTS

- dungeness crab benedict** 20.
- house potatoes, petite salad & grain mustard hollandaise
- jory benedict** 16.
- jory ham and braised kale on griddled pugliese, petite salad, house potatoes & brown butter hollandaise
- smoked salmon benedict** 17.
- house-smoked salmon, watercress & pickled red onion on an english muffin, petite salad, house potatoes, fines herbs hollandaise

FARM EGGS

- organic eggs any style** 16.
- two eggs, choice of house-made bacon or sausage, crispy potatoes toast, organic butter and jam
- wild mushroom omelet** 17.
- melted leeks, local foraged chanterelles & briar rose chèvre, house potatoes
- baked farm eggs** 16.
- papas bravas, house chorizo, scallions, queso cotija, fennel pollen
- steak & eggs** 21.
- wood-grilled wagyu strip loin, farm eggs, braised garden kale, béarnaise sauce, house potatoes

SANDWICHES & SALADS

- jory green salad** 8.
- dried cherries, red onions, roasted filberts, muscatel vinaigrette, pecorino romano
- bartlett pear salad** 12.
- oregonzola, candied walnuts, heirloom lettuces, white balsamic vinaigrette
- grilled pacific wild king salmon** 17.
- fall chicories, pugliese croutons, navel orange, parmesan reggiano dressing
- wood-grilled 'pinot' burger** 16.
- beecher's flagship cheddar, charred onions & fries
- croque madame on levain bread** 17.
- mornay sauce, dijon, house cured ham, gruyère, sunny side up egg, petite salad
- pan roasted chicken** 18.
- autumn panzanella, butternut squash, cranberries, briar rose chèvre radicchio, maple bacon jus

BEVERAGES

- mulled apple cider 5.
- coffee 4.
- hot tea 4.
- mocha 5.
- fruit juice 5.
- vignette soda 5.
- soft drinks 4.
- cappuccino 5.

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