



SAMPLE MENU SUBJECT TO CHANGE

VINTNER'S BREAKFAST

a glass of fresh squeezed juice
granola, yogurt and berry parfait
basket of house made breakfast pastries or toast
choice of locally roasted coffee or premium tea 15.

ORGANIC EGGS ANY STYLE

two eggs with fried potatoes & onions
choice of smoked bacon or pork sausage links
toast, organic butter & house-made jam 16.

CEREALS & FRUITS

our own granola 9. with berries or bananas 14.
organic steel-cut oatmeal with brown sugar & cinnamon 8.
breakfast cereals 6. greek-style yogurt, flavored with honey 7.
seasonal fruit & berries 12. bowl of berries 15.
granola, yogurt and berry parfait 9.

SPECIALTIES

HOUSE SMOKED SALMON

toasted bagel, cream cheese & egg salad
with traditional condiments 15.

LEMON BUTTERMILK PANCAKES

berry compote, hazelnut butter & berry syrup 15.

BRIOCHE FRENCH TOAST

seasonal fruit, berry compote, hazelnut butter, maple syrup 15.

CHILAQUILES

corn tortillas, frijoles refritos, red onions, crema
avocado, guajillo salsa & cheese 14.
with eggs any style 16.
add a chilled Corona 5.

DUNGENESS CRAB BENEDICT

poached local farm eggs on griddled crab cakes
petite salad, griddled tomato & whole grain mustard hollandaise 20.
traditional benedict 16.

MUSHROOM OMELET

leeks, mushrooms & creamy truffle goat cheese 17.

SIDES

fried potatoes & onions 6.
housemade sausage links or applewood smoked bacon 5.
breakfast pastry, toast or english muffins 6.
toasted bagel & cream cheese 6.