



SAMPLE MENU – FALL | WINTER 2018

VINTNER'S BREAKFAST 19.

a glass of fresh-squeezed juice, granola, yogurt & berry parfait, choice of house-made breakfast pastry or toast, choice of locally roasted coffee or premium tea

LOCAL FARM EGGS | ANY STYLE 17.

two eggs with house potatoes, choice of applewood smoked bacon or pork sausage links, toast, whipped butter & jam

CEREALS & FRUITS

our own granola 8. | with berries 12. | with bananas 10.
steel-cut oatmeal with brown sugar & cinnamon 8.
oatmeal with berries 12. | oatmeal with bananas 10.
seasonal fruit & berries 8. | bowl of berries 12.
greek style yogurt 7. | granola, yogurt & berry parfait 12.
breakfast cereals 5.

HOUSE-SMOKED SALMON 16.

toasted bagel, herbed cream cheese, bloody mary marmalade, pickled red onions & capers

BUTTERMILK PANCAKES 16.

bourbon glazed bananas, toasted pecans

BRIOCHE FRENCH TOAST 17.

seasonal fruit, almond streusel, cinnamon anglaise

PASTRAMI HASH 19.

house-cured painted hills beef pastrami, crispy yukon potatoes, sweet peppers & onions, two eggs any style, toast, whipped butter & jam

OMELETTE 18.

maple-sage sausage, whipped chèvre, seasonal vegetables, petite salad, toast, whipped butter & jam

TRADITIONAL EGGS BENEDICT 18.

house-cured ham on an english muffin, hollandaise, house potatoes, petite salad

DUNGENESS CRAB BENEDICT 24.

poached local farm eggs on griddled crab cakes, whole grain mustard hollandaise, house potatoes, petite salad

SIDES

house potatoes 5.
house-made pork sausage links | applewood smoked bacon 6.
breakfast pastry | toast | english muffin 4.
toasted bagel & cream cheese 5.