

## Brunch

### Crepes

*sweet*

winter citrus marmalade, mascarpone smear with candied kumquats  
roasted rutabaga and apples with peanut butter caramel  
spiced pear, nutella with toasted hazelnuts  
persimmons, praline bacon

*savory*

wild mushroom, sunny side up egg  
creamed spinach, bacon crispy parsnips  
beet, goat cheese mousse, balsamic reduction  
pork sausage, egg, savory thyme crème

### Salads

*Beet salad*

micro arugula, goat cheese fritters, pistachios, winter citrus

*House salad*

merlot lettuce, balsamic vinaigrette, dried cherries, black walnuts, radish

*Spinach and pear*

smoked nuts, chili dipped pears, cotija cheese, jicama

### Apps

*Ricotta toast*

pomegranate seeds and toasted pistachios with saba

*Seasonal fruit*

yogurt sauce, house made granola

*Assorted salumi*

dijonaise, pickles, olives, bread crisps

*Chicken liver pate*

on toast with shaved radish, frisee and port cherries

*Moules and frites*

steamed mussels with fries and aioli

## Entrees

### *Eggs n tots*

two eggs and house made tater tots with prosciutto dust and chives

### *Monte cristo*

texas toast, ham, cheddar cheese with marmalade and powdered sugar

### *Marin French toast*

thick sliced bread dipped in granola with seasonal syrup and fresh butter

### *Cinnamon waffles*

persimmons, whipped mascarpone, candied walnuts

### *Short rib hash*

sunny side up egg, pulled short rib, potatoes and beets

### *Chicken Fried Chicken and Waffles*

pumpkin waffle, chicken sausage gravy, sage honey butter, spinach

### *French omelet*

traditional rolled omelet, wild mushrooms, thyme crème, dry jack cheese

## *Sides*

Fries

Biscuits and gravy

Spinach gratin

Granola w/milk

Fruit cup

Toast