

RADIUS Sunday Brunch



Local Oysters... 6 for 15 12 for 26
Cucumber mignonette

Cheese Tasting... 5 each / 15 for all five
Camellia, Carmody, Dry Jack, Bucheret, and Pt. Reyes Blue cheeses served with SOMA honey and Lagier Ranch almonds

"Pop Tart" Fruit Turnover... 6
Stonefruit Compote

House Cured Salmon... 11
Beets, crème fraiche, herb salad, rye crumble

Duck Liver Mousse Crostini... 9
Pickled carrot, Black berry gastrique, frisee

French Toast... 11
Pear & walnut conserve, honey crème fraiche

Fried Chicken & Waffle... 14
Maple syrup, Vanilla, Little gem salad

Two Eggs with Hobbs Bacon or House Breakfast Sausage and Toast... 10

Spanish Tortilla... 11
Charred onion, Tomato bread, Romesco sauce

Crispy Pork Belly Eggs Benedict... 13
Two poached eggs, black pepper biscuit, Basil hollandaise

Baked Egg... 10
Duxelle, veloute, spinach, bread crumbs

**All sandwiches served with mixed greens*

Pork Sandwich... 11
Fig jam, whole grain mustard, pickles, swiss cheese

Fried Chicken Sandwich... 13
Herb slab, lettuce and remoulade

Heirloom Tomato Sandwich... 9
Pesto, Tofu, arugula, tapenade

SIDES: Fresh Cut Fruit, Breakfast Potatoes, Bacon or Sausage...7 each

Mimosa • 7 | Orange Juice • 4 | Milk • 3.5
Ritual Coffee, Decaf • 2.75 | Espresso • 2.5 | Macchiato • 3 | Cappucino, Café Latte • 3.5
Calistoga Sparkling Water • 2.5 | Shasta Soda • 2 | Vignette Wine Country Soda • 4
Mighty Leaf Iced Tea • 2.5 | Hot Tea • 2.75