



Mother's Day Brunch

Served until 1:30pm

\$38/guest | \$24 Minors 11 & Under

Choose 5 Items To Share | add item \$10pp
second service on any item upon request

Choco Pain Perdu french toast, fresh fruit, maple syrup

Cast Iron Cinnamon Roll cream cheese frosting

Cheese & Charcuterie -see back for options-

Deviled Eggs | Add Oscietra Caviar +\$20pp

Chilled Asparagus & Prosciutto miso vinaigrette, parmesan

Belfiore Burrata candied pistachio pesto, saba, sourdough

Buttermilk Biscuits sausage gravy

Avocado Toast | Add Smoked Salmon +\$4pp

Bone Marrow Toast orange marmalade, sesame, sourdough

Malawach yemeni flatbread, tomato, labneh, soft-boiled egg

Smoked Salmon Rösti lemon ricotta, scallion, capers

Fennel Sausage Kebabs tahini, salsa verde, toasted pine nuts

Breakfast Sliders egg, mortadella, cheddar, special sauce

Huevos Rancheros Tostada fried egg, cotija, beans, salsa

Duck Confit Fried Rice fried egg, green onion, sesame

Shrimp & Grits creamy Giusto's grits, shrimp XO

Shakshuka poached eggs, warm pita & crudités

Eggs & Toast Fried or Scrambled, hash browns, bacon

| Add Steak & Béarnaise +\$9pp

Eggs Benedict wilted greens, milk bread, hollandaise

| Add local crab +11pp

Brunch Libations

Coffee or Tea \$6

MOMosas \$15

choice of | Orange, Kir Royale, Passion Fruit-Guava

MOMosas for the table \$70

Bottle of Domaine Carneros + Choice of 2 flavors

Wine Club discounts do not apply to food.

20% gratuity added to groups of 6 or more.
Maximum 2 guest checks/credit cards per table.

No outside food or beverages allowed.
Please inform your server of any allergies.

Select any combination below Choose 3

All cheese and charcuterie served with crackers, fresh and dried fruits, olives, Marcona almonds, and additional accompaniments

Cheese

Holey Cow

- Central Coast Creamery, Paso Robles, CA
Pasteurized Cow's Milk, Swiss Style Semi-Firm
Aromas of fresh cream and strawberries. Its velvety paste boasts notes of melted butter and roasted peanuts with a tangy finish.

Toma

- Point Reyes Farmstead Cheese Co., Point Reyes, CA
Pasteurized Cow's Milk, Toma Style Semi-Firm
Aged for 90 days for a creamy, buttery flavor and grassy tangy finish.

Petite Truffle Brie

- Marin French Cheese Co., Petaluma, CA
Pasteurized Cow's Milk, Bloomy Rind Creamy
The rich flavor of the black truffle seen throughout the paste is balanced by notes of sweet cream and a decadent, smooth texture.

Humboldt Fog

- Cypress Grove, Arcata, CA
Pasteurized Goat's Milk, Soft-Ripened Ash Vein
Enjoy buttermilk & fresh cream, complemented with floral notes, herbaceous overtones and a clean citrus finish.

Charcuterie

Il Pio Salame

- Journeyman Meat Co., Healdsburg CA
Dry Cured Pork Salame with Warm Spices, Garlic, Chardonnay
Traditional Piedmontese style salame. Earthy, with a hint of garlic and white wine, this salame has a firm texture and a nice snap.

Coppa

- P.G. Molinari & Sons, San Francisco CA
Dry Cured Pork Shoulder with Black Pepper Rub
Very rich, nutty, almost fruity with a peppery finish.

Mortadella

- P.G. Molinari & Sons, San Francisco CA
Pork Sausage with Whole Peppercorns
Rich and delicate with wonderful balance, nutty, hints of pepper.

24 Month Prosciutto di Parma

- Galloni Family, Parma, Italy
Cured Leg of Pork
Tradition and multi-generational culture, combine to obtain that delicate, sweet, tasty and aromatic flavor.