ENTREES

BRIOCHE FRENCH TOAST | 18

HUCKLEBERRY COMPOTE, MASCARPONE WHIP, TOASTED HAZELNUTS

CLASSIC BENEDICT | 20

POACHED EGGS, HAM STEAK, TARRAGON HOLLANDAISE, ENGLISH MUFFIN, + HOME FRIES OR FRESH FRUIT

DUNGENESS CRAB BENEDICT | 29

POACHED EGGS, TARRAGON HOLLANDAISE, ENGLISH MUFFIN, + HOME FRIES OR FRESH FRUIT

BISCUITS AND GRAVY | 18

2 BISCUITS TOPPED WITH SAGE GRAVY AND LOCAL SAUSAGE. (ADD POACHED EGGS | 3)

FARM FRESH SCRAMBLE | 20

LOCAL VEGETABLES, SCRAMBLED EGGS, POINT REYES TOMA, + HOME FRIES OR FRESH FRUIT (VEGAN SUB TOFU)

EVA'S WILD SALMON | 28

MEYER LEMON & HERB POACHED SALMON, GRILLED ASPARAGUS, WILD RICE PILAF

TUNA NICOISE SALAD | 26

HARD-BOILED EGG, BABY POTATOES, GREEN BEANS, CAPERS, OLIVES, RADISH, DIJON VINAIGRETTE

PARFAIT | 12

HOUSE MADE GRANOLA, GREEK YOGURT, FRESH FRUIT

DESSERT

CHOCOLATE TORTE | 11

RASPBERRY CHEESECAKE | 11

DRINKS

DILL BLOODY MARY | 14

BROVO VODKA, ICELANDIC DILL AQUAVIT, AMENDMENT 21 BLOODY MARY MIX, FRESH DILL, PICKLED RHUBARB

PASSION FRUIT BELLINI | 11

PASSION FRUIT PUREE, PROSECCO.

MIMOSA OR ZERO PROOF NOMOSA | 12

CHOOSE FROM: GRAPEFRUIT, ORANGE, PASSION PINEAPPLE, POMEGRANATE, HUCKLEBERRY HIBISCUS MAKE IT A PITCHER (SERVES 4) | 40

N/A

FRESH SQUEEZED ORANGE JUICE | 7 COFFEE | 5 TEA | 5

SAN PELLEGRINO | 6

AMENDMENT

BAR & FARE