

BRUNCH *by Seasons*

- Chef Cullen Newhoff -

sparkling wine cocktails

Bellini 7
peach nectar

St. Germain Cocktail
st. germain · soda water

Mimosa
orange juice

Kir Royale
chambord

starters

**Asparagus & Potato
Bisque** 3/5
crème fraiche · olive oil

**Warm California
Olives &
Marcona Almonds** 4
house marinade

**Wood-Fired Sonoma
Goat Cheese** 7
extra virgin olive oil
grilled toast points

Salads

Caesar 8
hearts of romaine
croutons · parmesan

Wedge 8
bacon cracklings
hard cooked egg · radish
gorgonzola dressing

Pickled Beets 9
fennel · almond · mache
zinfandel vinaigrette

ADD CHICKEN 4 / SHRIMP 5
TO ANY SALAD

pizzas

**Quattro
Formaggio** 9
feta · gorgonzola
mozzarella · parmesan

**Artisan
Pepperoni** 10
mozzarella
tomato sauce · basil

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Salmon Picatta 11
swiss chard · lemon caper sauce

Market Frittata 9
fried potatoes

Eggs Benedict 10.5
canadian bacon · poached eggs · hollandaise · fried potatoes

Crab Cake Eggs Benedict 12.5
poached eggs · hollandaise · fried potatoes

Corned Beef Hash 10
two fried eggs · sourdough toast

Banana-Walnut Pancakes 9
vermont maple syrup

sandwiches

Tuna Melt 9
alfalfa sprouts · tomato · sunflower seeds · havarti · grilled sourdough

Dungeness Crab Cake Sliders 12
arugula · dijonnaise

Grilled Chicken 9.5
peppered bacon · vine ripe tomato · romaine · aioli · torpedo roll ADD AVOCADO + 2

Niman Ranch Burger 10
shaved onion · lettuce · pickle · swiss · horseradish aioli ADD AVOCADO + 2 ADD PEPPERED BACON +1

Pulled BBQ Short Ribs 10
caramelized onion · provolone · torpedo roll

all sandwiches include
kennebec french fries