BRUNCH
BRUNCH PRIX FIXE

42.00 Per Person. Available 12-2:30pm

Appetizer

FAVA AND GREEN PEA SOUP

GARDEN MARKET GREENS

CRAB CAKE

Main Course

ORGANIC SAGE CHICKEN

EGGS BENEDICT WITH CANADIAN BACON

RIGATONI

Dessert

GOAT CHEESE MOUSSE

HOUSE MADE SORBET

APPETIZERS

FAVA AND GREEN PEA SOUP $14
Green Pea Salsa and Avocado Oil

GARDEN MARKET GREENS $15
Wild Berries, Gorgonzola, Pecans, Fines Herbes, Agave Champagne Vinaigrette

BURRATA PANZANELLA $16
Heirloom Tomato, Thai Basil, Black Garlic Balsamic Vinaigrette

OCTOPUS $19
Green Garbanzo, Blood Orange, Cerignola Olives, Watermelon & Purple Radishes, Rock Chives

CRAB CAKE $19
Petite Salad, Saffron Aioli, Charred Lemon

CHALLAH FRENCH TOAST $19
Dulce de Leche Chantilly, Caramelized Pineapples

MAIN COURSE

WILD MUSHROOM OMELET $22
Spinach, Goat Cheese, Truffle Aioli, Pee Wee Potatoes

RIGATONI $23
Pomodorso Sauce, Artisanal Ricotta, Basil Oil

SPAGUETTINI SQUASH $26
Zucchini, Heirloom Carrots, Pinenuts, Pepperoncini Emulsion, Périgord Black Truffle

WAGYU BURGER $25
Aged Cheddar, Fig Tomato Marmalade, Yucca Steak Fries, Meyer Lemon Aioli
ORGANIC SAGE CHICKEN $30
Carrot Purée, Brussels Sprouts, Herbed Brown Chicken Au Jus

SCRAMBLED EGGS & CAVIAR $27
Nova Scotia Smoked Salmon, Dill Crème Fraîche, Brioche Toast, Salmon Roe

EGGS BENEDICT $24/29/31
Choose Canadian Bacon, Crab Cake or Lobster. Market Greens, Hollandaise Sauce

CREEKSTONE PETIT FILET MIGNON $34
Glazed Asparagus, Potato Pave, Horseradish Crème Fraîche, Sauce Robert

SIDES
GLAZED BABY CARROTS $9

FRESH FRUIT $9

CHICKEN SAUSAGE $9

YUCCA FRIES $9

APPLE SMOKED BACON $9

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BRUNCH COCKTAILS

BELLINI $16
La Marca Prosecco, Peach Purée

BACIO DEL LIMONE $16
Caravella Limoncello, La Marca Prosecco

PAMPLEMOUSSE & BUBBLES $16
Giffard Crème De Pamplemousse Rose, Gloria Ferrer Brut

Please advise your server of any food allergies.