



## SUNDAY BRUNCH

*we use only the freshest produce, meats and seafood, and support organic, small family farms whenever possible. all of our seafood is sourced in accord with the monterey bay aquarium's seafood watch program, which emphasizes sustainable practices that are healthy for ocean wildlife and the environment. for more information visit [www.mbayaq.org](http://www.mbayaq.org). we are happy to accommodate your specific dietary requests*



---

### ALL AMERICAN 2-COURSE BRUNCH

*small minestrone soup  
or small caesar salad*

*grilled chicken breast sandwich  
or scrambled eggs with sausage 16.95*

*add mini lemon merengue pie  
or mini white chocolate cheesecake 3.95*



### CHEF & JEFF'S HEALTHY LUNCH

"our all at once lunch that helped us lose over 200 lbs"

*baby lettuce salad with shaved seasonal vegetables,  
fresh herbs and simple vinaigrette*

*grilled chicken sandwich, cranberry mustard,  
butter lettuce on wheat  
& sliced fruit 15.95*

---

## STARTERS (village bakery sourdough rolls available upon request)

BASKET OF WARM HOUSEMADE BREAKFAST BREADS (v) 7.95

SPRING VEGETABLE MINESTRONE SOUP (vg) heirloom beans, broccoli romesco & grilled levain 6.75/8.75

LOCAL ASPARAGUS SOUP smoked steelhead, capers & creme fraiche 7.95/9.95

WOOD OVEN BAKED FLATBREAD housemade fennel sausage, shaved fennel & parmesan 13.25

WOOD OVEN BAKED SPINACH AND ARTICHOKE DIP olive oil crackers & grilled baguette 10.95

FRESH MONTEREY CALAMARI fried, housemade cocktail sauce 10.95

SALT SPRING ISLAND MUSSELS paprika dusted, spanish chorizo & leeks 10.95

COUNTY LINE BABY GREENS(v) goat cheese, shaved asparagus, toasted almonds & lemon vinaigrette 6.95/8.95

CAESAR SALAD bradley ogden's whole leaf romaine & parmesan croutons 6.95/8.95

FUJI APPLE AND ROMAINE SALAD (v) radicchio, shafts blue cheese & spicy walnuts 7.50/9.50

*add to any pasta or salad: pink prawns 8.50 chicken breast 7.95 steelhead fillet 11.95 spicy sausage 7.50*

## BREAKFAST MAIN COURSES

GLAUM RANCH EGG OMELETTE folded with fava leave, fennel and cheddar cheese 13.95

CINNAMON FRENCH TOAST(v) with pineapple and mango compote 9.95

HUEVOS RANCHEROS two fried eggs, crispy corn tortilla, chorizo sausage & fresh salsa 10.95

CORNED BEEF HASH & POACHED GLAUM EGGS with sauteed peppers, asparagus & onions 12.50

EGGS BENEDICT housemade black pepper biscuit, shaved ham & citrus hollandaise 13.95

QUICHE with sundried tomatoes, Laura Chenel goat cheese and asparagus 9.95

THREE SOFT SCRAMBLED EGGS caggiano chicken-apple sausage links & home fries 11.95

NIMAN RANCH HAM grilled, two eggs "any style" & rosemary potatoes 11.95

**SIDES TO SHARE** | two eggs "any style" 3.95 blueberry muffin 2.95 (v) american home fries 3.95 (v)  
french fries (v) or waffle chips (v) 3.95 sourdough or wheat toast 2.50 (v)  
caggiano chicken-apple sausage links 4.95 hobb's applewood smoked bacon 4.95

## LUNCH MAIN COURSES

LARK CREEK MARIN SUN FARMS GRASS FED BEEF BURGER french fries 12.50  
add sharp cheddar, jack, swiss or blue cheese 1.25

HANGER STEAK grilled, confit potatoes, artichokes & shallot-sherry butter 19.95

STEELHEAD pan seared, fennel-green olive puree & braised escarole 21.95

GRILLED CHICKEN BREAST SANDWICH bacon & granny smith apple relish, almonds & swiss cheese 12.50

STEELHEAD SANDWICH grilled, sesame aioli, pickled ginger & shaved red onion 14.50

NAPOLEON SANDWICH(v) grilled vegetables, mozzarella, arugula pesto & red onion jam 10.50

ROASTED CALIFORNIA LEG OF LAMB SANDWICH baby arugula & sun dried tomato-mint relish 12.95

WOOD OVEN BAKED CLASSIC PAELLA pink prawns, chorizo, clams, mussels, chicken & saffron risotto 19.95

PAPPARDELLE PASTA spring onions, asparagus, warm herbed ricotta & green garlic broth 15.95

PENNE PASTA(v) sun dried tomato sauce, kalamata olives, feta & parmesan 9.95/14.95

SOUTHERN FRIED CHICKEN SALAD pickled beets & shaft's blue cheese 10.95/14.95

(v) vegetarian (vg) vegan other items can be prepared vegetarian or vegan. your server can assist you  
many items can be prepared in gluten sensitive fashion upon request

18% service charge for parties of 7 or more all menu items available for take out  
scott wall - chef/partner jeff berretta - general manager/partner