

S U N D A Y B R U N C H

We use only the freshest produce, meats and seafood, and support organic, small family farms whenever possible. All 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

We are happy to accommodate your specific dietary requests

ALL AMERICAN 2-COURSE BRUNCH \$17.95

Cauliflower Bisque ~ or ~ Caesar Salad

Grilled Steelhead Sandwich ~ or ~ Scrambled Eggs with Sausage

Pecan Tart ~ or ~ Butterscotch Pudding add \$2.95

STARTERS

BASKET OF WARM HOUSEMADE BREAKFAST BREADS	7.95
CAULIFLOWER BISQUE ~ with Butter Croutons & Cumin Oil	6.75/8.75
CHICKEN SOUP ~ Iacopi Farms Cranberry Beans, Mushrooms & Scallions	6.95/8.95
FLATBREAD ~ Wood Oven Baked with Mozzarella, Artichokes, Grilled Radicchio, Pine nuts & Creamy Pesto	12.75
MONTEREY CALAMARI ~ Fried Fresh with Housemade Cocktail Sauce	9.95
WHITE PRAWNS ~ Peppercorn Glazed with Baked Spaghetti Squash & Crispy Sage	13.95
BABY FIELD GREENS ~ with Baked Laura Chenel Goat Cheese & Pomegranate-Tarragon Vinaigrette	9.75
CAESAR SALAD ~ Bradley Ogden's with Whole Leaf Romaine and Parmesan Croutons	8.75
SIERRA BEAUTY APPLE AND ROMAINE SALAD ~ with Radicchio, Shaft Blue Cheese, Spicy Walnuts	9.25
<i>Add to any Pasta or Salad: White Prawns 8.25 Chicken Breast 7.95 Steelhead Fillet 8.95 Spicy Sausage 6.95</i>	

BREAKFAST MAIN COURSES

GLAUM RANCH EGG OMLETTE ~ with Oregon Bay Shrimp, Avocado & Roasted Red Peppers	11.50
CINNAMON FRENCH TOAST ~ Layered with Cream Cheese Topped with Apple Compote	9.95
HUEVOS RANCHEROS ~ with Two Fried Eggs, Crispy Corn Tortilla, Chorizo Sausage and Fresh Salsa	11.95
CORNED BEEF HASH & POACHED GLAUM EGGS ~ with Bell Peppers and Sweet Onions	14.25
EGGS BENEDICT ~ with Black Pepper Biscuit, Shaved Ham & Citrus Hollandaise	13.95
NIMAN RANCH FLAT IRON STEAK ~ Grilled with Two Glaum Ranch Eggs "Any Style" and Home Fries	19.95
QUICHE ~ Served Warm with Eggplant, Hobbs Pancetta, Spinach & Feta	13.50
THREE SOFT SCRAMBLED EGGS ~ with Caggiano Chicken-Apple Sausage Links and Home Fries	11.50
BERKSHIRE HAM ~ Grilled with Two Eggs "Any Style" and Rosemary Potatoes	14.95

SIDES

Two Eggs "Any Style" 3.95	Blueberry Muffin 2.50	
American Home Fries 3.95	French Fries 3.95	Sourdough or Wheat Toast 2.25
Caggiano Chicken-Apple Sausage Links 4.50	Hobb's Applewood Smoked Bacon 4.50	

LUNCH MAIN COURSES

LARK CREEK CHUCK BURGER ~ "Ground Fresh Here Everyday" with French Fries <i>Sharp Cheddar, Jack, Swiss or Blue Cheese 1.25</i>	11.95
CHICKEN SANDWICH ~ Grilled on Wheat with Chipotle Aioli, Poblano Peppers, Bacon & Jack Cheese	11.75
STEELHEAD SANDWICH ~ Grilled with Sorrel Cream Cheese, Cucumber, Watercress & Pickled Onion Spread	12.75
NAPOLEON SANDWICH ~ Grilled Vegetables with Mozzarella, Arugula Pesto & Red Onion Jam	9.95
STEELHEAD ~ Pan Roasted with Turnip Puree, Escarole, Shaved Granny Smith Apples, & Brown Butter	24.95
PENNE PASTA ~ with Sundried Tomato Sauce, Kalamata Olives, Feta and Parmesan	13.95
SOUTHERN FRIED CHICKEN SALAD ~ with Pickled Beets and Shaft Blue Cheese	13.95

Village Bakery Sourdough Rolls available 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