



SUNDAY BRUNCH

HEIRLOOM TOMATO FESTIVAL AUGUST 2010

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. we are happy to accommodate your specific dietary requests



ALL AMERICAN 2-COURSE BRUNCH

*small vegan corn soup
or small caesar salad*

*chicken club
or scrambled eggs with sausage 15.95*

*add mini chocolate-peanut butter cheesecake
or mini butterscotch pudding 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

VEGAN BRENTWOOD CORN SOUP(vg) with cumin oil 6.75/8.75

HEIRLOOM TOMATO GAZPACHO with avocado mousse & oregon bay shrimp 7.75/9.75

FLATBREAD(v) wood oven-baked, vine ripened tomatoes, fresh mozzarella & baby arugula 12.75

PINK PRAWNS ancho chile glazed, melon & avocado salad 12.95

MONTEREY CALAMARI fried fresh, housemade cocktail sauce 9.95

HEIRLOOM TOMATO SALAD(v) with housemade mozzarella & basil-balsamic vinaigrette 8.95/11.95

COUNTY LINE BABY GREENS(v) with goat cheese, crisp summer vegetables & champagne vinaigrette 5.95/7.95

CAESAR SALAD bradley ogden's whole leaf romaine & parmesan croutons 6.75/8.75

FUJI APPLE AND ROMAINE SALAD(v) radicchio, shafts blue cheese & spicy walnuts 7.25/9.25

add to any pasta or salad: pink prawns 8.25 chicken breast 7.95 wild coho salmon fillet 11.95 spicy sausage 6.95

BREAKFAST MAIN COURSES

GLAUM RANCH EGG OMELETTE folded, chorizo, onions, peppers & sharp cheddar 11.95

CINNAMON FRENCH TOAST(v) with warm peach compote & mascarpone cream 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 & onions 9.95

EGGS BENEDICT black pepper biscuit, heirloom tomato, shaved ham & citrus hollandaise 11.95

QUICHE served warm with bacon, brentwood sweet white corn parmesan & cheddar cheese 9.50

THREE SOFT SCRAMBLED EGGS caggiano chicken-apple sausage links & home fries 9.75

NIMAN RANCH HAM grilled, two eggs "any style" & rosemary potatoes 10.95

SIDES TO SHARE | two eggs "any style" 3.95 blueberry muffin 2.50 american home fries 3.95
5.95 each | french fries or waffle chips 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" french fries 11.95
add sharp cheddar, jack, swiss or blue cheese 1.25

N.Y. STEAK grilled, with chopped heirloom tomatoes, garlic croutons & blue cheese butter 19.95

WILD COHO SALMON pan roasted, yellow wax beans, watercress & charred corn & cherry tomato relish 21.95

BLT heirloom tomatoes, hobbs applewood bacon & basil aioli 12.95

CHICKEN CLUB roasted breast, walnut pesto, bacon, tomato & egg 12.50

WILD COHO SALMON SANDWICH grilled, chive creme fraiche, watercress & caper-red onion relish 14.50

NAPOLEON SANDWICH(v) grilled vegetables, mozzarella, arugula pesto & red onion jam 9.95

PENNE PASTA(v) vine ripened tomato sauce, kalamata olives, feta & parmesan 8.95/13.95

SOUTHERN FRIED CHICKEN SALAD pickled beets & shaft's blue cheese 10.95/13.95

(v) vegetarian (vg) vegan

other items can be prepared vegetarian, vegan or gluten-free, your server can assist you
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