



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. we are happy to accommodate your specific dietary requests



ALL AMERICAN 2~COURSE BRUNCH

*vegan english pea & butter lettuce soup
or caesar salad*

*grilled salmon sandwich
or scrambled eggs with sausage 14.95*

*add mini chocolate-peanut butter cheesecake
or mini butterscotch pudding 2.95*



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 IACOPI ENGLISH PEA & BUTTER LETTUCE SOUP(vg) with mint almond pesto 6.75/8.75

CHICKEN CURRY SOUP with fresh chickpeas & mint yogurt 7.25/9.25

YOGURT PARFAIT(v) plain yogurt with housemade granola & berries 5.95

FLATBREAD wood oven-baked, goat cheese, frog hollow farms peaches & duck confit 13.75

PINK PRAWNS ancho chile glazed, melon & avocado salad 12.95

MONTEREY CALAMARI fried fresh, housemade cocktail sauce 9.95

COUNTY LINE BABY LETTUCE SALAD(v) with cherries, goat cheese & basil-baslamic 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 king salmon fillet 8.95 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, shaved ham & citrus hollandaise 10.95

QUICHE served warm with ham, spring onions, broccoli & 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 5.95 each

two eggs "any style" 3.95 blueberry muffin 2.50 american home fries 3.95

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, confit potatoes, romano bean salad & black currant reduction 19.95

CHICKEN CLUB roasted breast, walnut pesto, bacon, cucumber & egg 11.50

KING SALMON SANDWICH grilled, chive creme fraiche, watercress & caper-red onion relish 12.75

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

ALASKAN KING SALMON pan roasted, ruby finger potatoes, braised mustard greens & leek puree 24.95

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