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## JUICE BAR

FRESH MIXOLOGY JUICE  
kale, celery, cucumber, lemon, ginger 9

RISE-AND-SHINE MIXOLOGY  
carrot, apple, ginger 9

WILD BERRY FLAX SEED SMOOTHIE 9

MIMOSA 14

BLOODY MARY 12

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## BREAKFAST

CONTINENTAL  
melon and berries, assorted pastries,  
homemade granola, coffee or tea, juice 23

AMERICAN BREAKFAST  
two Petaluma eggs any style, country potatoes,  
choice of bacon or breakfast sausage, toast,  
coffee or tea, juice 26

DUNGENESS CRAB BENEDICT  
chervil hollandaise, toasted Leadbetter's English muffin  
25

SMOKED SALMON SCRAMBLE  
Redwood Hill goat cheese, chives, dill, country  
potatoes, toast 19

EGG WHITE FRITTATA  
avocado, Vella jack cheese, tomatillo salsa,  
pico de gallo, country potatoes, toast 18

BRIOCHE FRENCH TOAST  
Vermont maple syrup, fresh berries 16

SEMOLINA WAFFLES  
Vermont maple syrup, berry lemon compote  
16

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## STARTERS & SALADS

S&P CLAM CHOWDER  
leek, red potato, thyme, bacon 12

LOCAL ALBACORE TUNA TARTARE  
truffle ponzu, pickled turnip, togarashi 22

RED QUINOA GARDEN SALAD  
mixed greens, roasted oyster mushroom, radish, sherry  
vinaigrette 14

grilled chicken +6

DUNGENESS CRAB LOUIS  
butter lettuce, hard-boiled egg, avocado,  
French breakfast radish, classic Louis dressing 23

GRILLED CHICKEN AND KALE SALAD  
grilled Petaluma chicken, dino kale, cranberry, green  
apple, celery, meyer lemon vinaigrette 18

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## SANDWICHES & PLATES

GRILLED LOCAL SWORDFISH  
beluga lentils, parsnip puree, preserved lemon 26

GRILLED NEW YORK STRIP STEAK AND FRITES  
wild arugula, romaine, endive, cherry tomato, crispy  
shallots, shallot vinaigrette 27

BROWN RICE PASTA with VEGETABLES  
roasted shiitakes, kale, zucchini, tomatoes, garlic, pine  
nuts, Parmigiano Reggiano 19

HOUSE ROASTED DIESTEL TURKEY  
Hass avocado, butter lettuce, tomato, aioli 17

CROQUE MADAME  
Duroc ham, pepato cheese, béchamel,  
fried egg 16

FALLON HILLS RANCH BURGER  
grilled onion, house made pickles,  
hand cut Kennebec fries 19

