

Brunch

Spring 2008

Plates

Pain De Mie French Toast 7

Swanton Berry Farm Jam/Maple Syrup

Soft Scrambled Eggs & Sausages 12

House Made Red Wine & Garlic Sausages/Provolone/Crispy Potatoes/
Crème Fraîche/Toast

Adagia Omelet 10

Grilled Asparagus/Spring Onions/Ricotta/Crispy Potatoes/Crème Fraîche/Toast
(Prosciutto \$3)

Eggs, Soft Polenta & Braised Kale 10

Sunny Side Up Eggs/Applewood Bacon/Sheep Feta/Extra Virgin Olive Oil/Toast

Seared Pastrami Tombo Tuna 15

Braised Spring Onions/Pancetta/Garbanzo Beans/
Caper-Lemon Vinaigrette/Watercress

Salads

Roasted Chicken 12

Hoffman Gamebirds Pasture Raised Chicken/Romaine/Walnuts/Feta/
Dried Cranberries/Garlic Croutons

Spinach & Snap Pea Salad 11

Radishes/Artichokes/Red Onion/Pine Nuts/Creamy Sherry Vinaigrette/Bacon

Garden Lettuces 7

Balsamic vinaigrette

Sandwiches

(Served with Salad or Fries)

Hamburger 12

Marin Sun Farms Grass Fed Beef/Pickled Red Onion/Aioli
Add Avocado, Provolone, Bleu Cheese, Gruyere, or Bacon 1.5 each

Grilled Cheese 11

“Fatted Calf” Ham/Gruyere/Caramelized Onions

Slow Roasted Pork Shoulder 12

Achiote Marinated Marin Sun Farms Pork /
Salted Cabbage/Radish/Carrot/Lime/Torpedo Roll

Fig & Brie 9

Honey & Black Mission Fig Spread/Brie/Garden Lettuces/
House Made Potato Chips

Sides

Grilled Levain/”Swanton Berry Farm” Jam 3.5

Applewood Smoked Bacon 4

House Made Red Wine & Garlic Sausages 5

Crispy Potatoes 4

Soft Polenta 4

Today’s Soup 4/6

Mimosa 7

*18% Gratuity added for parties of 8 or more