



SWEET

HOUSEMADE DOUGHNUTS	\$6
chocolate, raspberry, dulce de leche dipping sauces	
STUFFED BANANA CINNAMON FRENCH TOAST	\$16
powdered sugar, maple crème fraiche	

SUNDAYS

A GOOD START

TOMATO & BASIL SOUP	\$7 / \$10	SMOKED SALMON BAGEL	\$18
feta & dried olive tapenade, brown butter brioche crouton		dill, cream cheese, traditional condiments	
TUNA CRUDO & CRAB ROLL	\$15	CALIFORNIA FRUIT PLATE	\$13
ponzu, suzie's farm cucumber		vanilla yogurt or cottage cheese	

FROM THE FIELD

RV COBB	\$16
romaine, watercress, avocado, tomato, egg, crispy smoked bacon, pt reyes blue cheese, chicken breast,	
CHOPPED VEGGIE	\$15
roasted peppers, cucumber, charred corn, asparagus, zucchini, hearts of palm, hearts of romaine, roasted tomato & cumin dressing	
DUNGENESS CRAB & SHRIMP LOUIE	\$22
organic butter lettuce, chive, chervil	
MARINATED THAI CHICKEN SALAD	\$15
napa cabbage, bean sprouts, carrots, sesame seed wonton, peanut dressing	

FROM THE FARM

BUTTERMILK OR CORNMEAL CITRUS PANCAKES	\$16
vermont maple syrup, confectioners' sugar, fresh berries	
HUEVOS RANCHEROS	\$16
two eggs, black beans, smoked bacon, corn tortillas, salsa, guacamole	
KNIFE & FORK SWEET CHILI PEPPER & CHORIZO BURRITO	\$15
scrambled eggs, shredded jack & cheddar cheese, avocado, ortega chili sauce	
CLASSIC EGG BENEDICT	\$17
canadian bacon, hollandaise, roasted potato	
QUICHE LORRAINE	\$14
applewood smoked bacon, free range eggs, onion, emmenthal, gruyere cheese, mesclun greens	
TURKEY BACON MUSHROOM GRUYERE OMELET	\$15
roasted potatoes, choice of toast	
DUNGENESS CRAB BENEDICT	\$22
grilled asparagus, chipotle hollandaise	
CHICKEN & WAFFLES	\$19
classic belgian waffle, breaded chicken tenderloin, vermont maple syrup, bacon infused cream	
BAJA WHITE PRAWN PAPPARDELLE	\$19
wild mushroom, cherry tomatoes, fine herbs, parmigiano-reggiano	
RANCHO VALENCIA MEATLOAF	\$18
scarborough farms baby carrots, green beans, buttermilk potato puree, wild mushroom gravy	