

THE BREAKFAST TABLE | 17

house made granola • flavored greek yogurts • fresh fruits • steel cut irish oatmeal
bircher muesli • mini breakfast pastries & breads • house made preserves • almond & apple butter • artisan cheeses • mixed charcuterie • dried california fruits & nuts

BREAKFAST TABLE ADDITIONS | 22

with choice of additional small plates
buttermilk or lemon soufflé pancakes • belgian beer waffle
classic egg benedict • two eggs any style with herb roasted potatoes

SENSE BASED • SLOW JUICES | 8 no heat = more nutrition

INNER CALM carrot • celery red cabbage	WELLNESS JOURNEY apple • kale • celery	VITAMINS & MINERALS beet • carrot • fennel	ABC'S apple • beet cucumber
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A GOOD START

ACAI BREAKFAST
BOWL | 14
banana • granola • bee pollen

VALENCIA PROTEIN
SMOOTHIE | 10
chocolate • banana
peanut butter • protein

SUNRISE
SMOOTHIE | 8
w/ protein boost | 10
banana • strawberry
honey • yogurt

TOMATO & BASIL
SOUP | 7 CUP / 10 BOWL
soda crackers
reggiano parmesan cheese

DAILY SOUP
INSPIRATION
7 CUP / 10 BOWL

VALENCIA SPECIALTIES

SAN DANIELLE PROSCIUTTO &
EGG BREAKFAST FLAT BREAD | 20
sunny side up eggs • shaved asparagus • truffle chive cream cheese

BAJA CALIFORNIA CHORIZO & EGG BURRITO | 17
salsa molcajete • avocado • lime cilantro crema

CLASSIC EGG BENEDICT | 20
nueske's canadian bacon • hollandaise • herb roasted potatoes

HUEVOS RANCHEROS | 18
two eggs • black beans • smoked bacon • crispy corn tortilla • salsa • guacamole

DUNGENESS CRAB BENEDICT | 24
roasted vine ripe tomatoes • grilled asparagus • country bread • chipotle hollandaise

BUTTERMILK OR LEMON SOUFFLÉ PANCAKES | 18
100% maple syrup • confectioners sugar • fresh berries

BELGIAN BEER WAFFLE | 16
powdered sugar • fresh berries • apple butter

WEDGE OF QUICHE LORRAINE | 16
with cup of soup & house salad
applewood smoked bacon • free range eggs • emmenthal & gruyere cheese

LOBSTER SALAD ROLL | 24
with cup of soup & house salad
herb mayonnaise • butter lettuce • top slit portuguese roll

DUNGENESS CRAB & SHRIMP LOUIE | 26
organic butter lettuce • hard boiled egg • tarragon • chives • chervil

TOASTED QUINOA & VEGETABLE SALAD | 16
cranberry • butter lettuce • roasted vegetables • goat cheese crisp
roasted tomato & sherry vinaigrette

MEDITERRANEAN SPINACH & ROASTED CHICKEN SALAD | 18
herbed couscous • kalamata olives • pickled onions • cucumber • marinated feta

DAILY MARKET FISH | 28
chino farms vegetable succotash • herb roasted baby potatoes • celery & citrus relish

THE RANCHO BURGER | 18
brandt beef • crispy pancetta • shaved lettuce • tomato • "the sauce
house kennebec fries • black truffle aioli

HOUSEMADE TURKEY MEATBALL SUB | 17
fresh pomodoro • oregano & thyme • provolone • roasted garlic spread • soft hoagie bun