

b
L **brunch**

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b/L beignet with espresso sugar	9
toasted acme breads	7
organic apricot jam sweet butter	
compote of citrus and dried fruits	12.5
cara cara and blood oranges, oro blanco	
dried cherries, dates and currants	
warm gateau basque with crème chantilly	10
chestnut breakfast mousse and milk chocolate <i>cremeaux</i>	15
cup of hot chocolate	
roasted local sardines and sautéed red cabbage	18
warm vinegared potatoes, pickled vegetables	
sunday chicken	20
italian sweet and sour chicken leg and roasted breast	
tomato compote, blanched cauliflower	
southern fried quail	18.5
escarole salad with caesar dressing, parmesan reggiano	
olive oil roasted levain rusks	
lucky dog ranch braised beef and poached eggs	18.5
carrots and celery	
scrambled eggs with local dungeness crab	20
crab shell emulsion	
poached eggs with creamed cardoon and brussel sprouts	18
parmesan reggiano	
moroccan soup	14
braised greens in chicken broth with chickpeas and french boiled egg	
poached chicken breast, toasted almond browned butter	

no split orders, please

cookies: russian tea cakes, chewy peanut & sea salt, chocolate chip, chocolate brownie & sea salt, coconut macaroons, pistachio macaroons lavender shortbread, cashew shortbread quince thumbprint cookies

.75 ea
1 ea

b e v e r a g e s

please ask for our seasonal beer and wine selection

gl/btl

organic peach, winter white earl grey, pomegranate oolong, african autumn teas

6

orange juice (carafe/glass)

12/6

iced english breakfast tea

4.5

iced mint tea

4.5

iced soy milk with cinnamon

4.5

iced eastern european chocolate milk

6

pure swiss mineral water

5.25

lauretana natural sparkling water (.75 l.)

7

grapefruit sparkling soda

5.5

sparkling lemon press (lg)

11

elderflower presse (sm/lg)

6/11

ginger beer

11

blue bottle organic coffee, french press (large / small)

11/5.5

assorted teas: *chamomile, mint verbena, earl grey, sencha, english breakfast, paris (black tea, vanilla, fruit & citrus)*

5

eastern european style hot chocolate

6.5

corkage

20

[\$12 minimum/person/table service] 20% service charge/six and above

b/L hours: breakfast and lunch m-f, sunday brunch

m-f 8:00 – 6:00, sat 8:00 – 2:30 retail only, sun 10:00 – 2:30

executive chef amaryll schwertner and her staff articulate and enliven **organic** ingredients from local northern california producers: mcevoy ranch; the sherman island foragers; 4 sisters, mariquita, marin roots, full belly, county line harvest, fowler creek farm, hamada, knoll, riverdog and star route farms; acme bread; anna's daughter's rye; andante dairy; llano seco rancho and many other local foragers and artisans that supply us with their beautiful products.

thank you for dining with us today