

BRUNCH

LOCALLY SOURCED INGREDIENTS | BRUNCH 11AM-230PM SATURDAYS & SUNDAYS

NY STEAK & EGGS | 59 GF
Eggs Any Style, Fully Loaded House Potatoes

CREOLE FRIED CHICKEN AND WAFFLE | 43
Pepper Sauce Maple Country Gravy

WAGYU PASTRAMI HASH | 29 GF
Sunny Side Eggs, Charred Tomato Relish, Garlic Aioli

SANTA BARBARA SEA BASS ADOBADO | 45 GF DF
Hominy Corn Velouté, Pineapple Relish

MISO BRAISED TOFU | 39 VEGAN DF
Ginger Fried Rice, Golden Kimchi

CRISPY CAULIFLOWER | 38 VEGAN GF
Calabrian Chili Vodka Sauce, Parmesan Gremolata

EGGS & MORE

"HI DESERT EGG" OMELET | 36 GF
Includes House Potatoes

Choice of (3) Three Ingredients:
Valdivia Tomato, Caramelized Onion, Sharp
Tillamook Cheddar Cheese, Camembert Cheese,
Smoked Bacon, Baby Bell Peppers, Cremini
Mushrooms, Chicken Sausage, Prosciutto, Shrimp,
Fine Herbs

additional ingredients | 4

**DULCE DE LECHE CROISSANT
FRENCH TOAST | 34** V
Espresso Chantilly, Toasted Hazelnut

LA BOUCHERIE BENEDICT | 41
Housemade Muffin, Poached Eggs, Choron
Hollandaise, House Breakfast Potatoes

Choice of (1) One Protein:
Nueske's Applewood Smoked Canadian Bacon,
Wagyu Bresaola, Native Cured Smoked Salmon or
Arugula & Avocado

HUEVOS RANCHEROS | 36 V GF
Fried Eggs, Nixtamal Corn Tortilla, Heirloom Bean
Puree, Cherokee Purple Tomato Salsa,
Crema, Cotija

SUN GOLD TOMATO SHASHUKA | 36 V
Poached Eggs, Turmeric Tinted Naan Bread

BANANA ALMOND WAFFLE | 31 V
Cara Cara Orange Syrup

WILD MUSHROOM TOAST | 33 VEGAN DF
Country Rustic Toast, Tofu Ricotta,
Onion Sprouts

RIPE HASS AVOCADO TOAST | 33 VEGAN DF
Beetroot Sourdough Bread, Pickled Fresno,
Marinated Heirloom Cherry Tomatoes,
Finger Lime Pearls

add salmon | 16

KIMCHI RISOTTO | 38
Up Fried Eggs, Goji Berries

SIDES & PASTRIES

HOUSE BREAKFAST POTATOES | 10 V GF
PORK OR SMOKED CHICKEN APPLE SAUSAGE | 10 GF DF
NUESKE'S THICK CUT BACON | 16 GF DF
SMOKED SALMON & CHIVE CREAM CHEESE | 16 GF
HALF RIPE AVOCADO | 12 VEGAN GF DF
HALF HAWAIIAN PAPAYA | 12 VEGAN GF DF
SLICED FRUIT | 12 VEGAN GF DF
CALIFORNIA BERRIES | 12 VEGAN GF DF
FRENCH STYLE YOGURT | 12 GF

TOAST | 10 V DF
Whole Wheat, Country Rustic, Sourdough, Beetroot Sourdough,
Charcoal Sourdough

MUFFIN | 10 V
Raisin Bran, Blueberry, Orange Cranberry

CROISSANT | 10 V
Butter, Pain au Chocolate, Almond,
Vegan Blueberry & Chocolate Chip

BAGEL | 10 V DF
Everything, Cinnamon Raisin, Plain

DANISH | 10 V
Raspberry, Maple Pecan, Lemon Cream Cheese

DESSERTS

DECADENT CHOCOLATE SOUFFLÉ | 22
White Chocolate Amaretto Sauce,
Madagascar Vanilla Ice Cream

LEMON BRÛLÉE PIE | 20
Toasted Meringue Cream

"NOT CHEESECAKE" | 20
Tofu Cream Cheese, Drunken Berry Coulis

BAKED CALIFORNIA | 25
California Orange Ice Cream, Sweet Meringue Peaks,
Almond Sponge, Valrhona Chocolate Sauce,
Candied Almond
(served tableside)

RASPBERRY & CREAM | 20
Raspberry Macaroon,
Passion Fruit Mousse, Fruit Compote

TRIO OF SORBETS | 15
Red Anjou Pear & Champagne
Foraged Berry & Cabernet Wine
Sweet Chili Lime

Pricing does not include tax & gratuity.

An 18% automatic gratuity will be added for parties up to 5 guests and 20% gratuity will be added for parties of 6 guests or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WARNING: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm.