



SUNDAY BRUNCH MENU

Table Service – Breads & Sweets Served with Fresh Fruit

STARTERS & SHAREABLES

Crab & Shrimp Cakes

Dungeness Crab / Bay shrimp / Citrus / Saffron Reduction / Chipotle Aioli 24

Wild Mushroom Toast

Foraged Mushrooms / Thyme Cream / Charred Sourdough / Poached Egg* 15

Calamari

Semolina Breaded Calamari / Marinara / Chipotle 16

Caesar Salad

Crisp Romaine / Focaccia Croutons / House Dressing / Parmesan / Anchovy
Small 13 / Large 22

BRUNCH CLASSICS

Served with Breakfast Potatoes & Dressed Greens

Crabcake Benny

Wildflour Crabcakes / Biscuits / Hollandaise 28

Biscuits & Gravy

Biscuits / Sausage gravy / 2 Eggs Any Style* 20

Sweet Potato, Kale & Chorizo Hash

Chorizo / Sweet Potatoes / Spinach / Chipotle Crema / 2 Eggs Any Style* 22

Monte Cristo

Battered Brioche / Roast Turkey / Roast Ham / Swiss Cheese / Dijon / Served with Sides of Seasonal
Compote & Maple Syrup 20

House Burger*

5oz Beef Patty / Cheddar / Applewood-Smoked Bacon / Chipotle Aioli 23

Tortellini Piselli

Cheese Tortellini / Prosciutto / Mushrooms & English Peas / Cream Sauce
(No Breakfast Potatoes Included) 23

Pasta Primavera

House-Made Casarecce Pasta / Parmesan Cheese / Spring Vegetables / Garlic Sauce / Fennel Seed
(No Breakfast Potatoes Included) 24

Western Frittata

Ham / Peppers / Onions / Aged Cheddar 20

3 Cheese Frittata

Cheddar / Swiss / Parmesan Cheese 19

Halibut & Chips

Bodhizafa Battered Halibut / House-Cut Fries / Coleslaw / Wicked Tartar Sauce 30

*Please make your server aware of any food allergies or dietary restrictions

* Consuming raw or undercooked meat may increase the risk of food born illness.