

**BRUNCH SUMMER 2010**

<b>SOUP</b>	SWEET CORN & BASIL SOUP	crisp pancetta		5.00 / 7.25
	SEASONAL SOUP OF THE DAY			5.00 / 7.25
<b>SALAD</b>	ORGANIC GREENS	candied walnuts, roasted shallot vinaigrette, blue cheese cream		8.75
	ASIAN CHICKEN SALAD	crisp rice noodles, toasted almonds, soy vinaigrette		12.75
	CAFE COBB SALAD	smoked turkey breast, bacon, avocado, blue cheese, green goddess		13.75
	THAI LETTUCE WRAPS	chicken, cilantro, mint, peanuts, crispy noodles		12.25
	CAESAR	garlic croutons, aged romano add blackened chicken	3.25	6.50 / 10.50
<b>SHARE</b>	WARM CAMBOZOLA	oven roasted garlic, tomato fondue, crostini and flatbread		11.00
	CALIFORNIA ARTISANAL CHEESE PLATE	today's selection served with accompaniments		13.75
	SEARED POTSTICKERS	pork, cilantro pesto, sweet soy, chili garlic aioli		8.00
	DUNGENESS CRAB CAKE	mango-red onion relish, gingered mango coulis		7.25
	CALAMARI FRITO MISTO	shiitake mushrooms, tarragon aioli, puttanesca sauce		10.50
	PETITE LAMB CHOPS	moroccan spice, fresh apricot, pickled red onion, spicy harissa		11.75
<b>BRUNCH</b>	CALIFORNIA OMELET	tomato, lara chanel goat cheese, spinach, brunch potatoes		12.25
	CLASSIC EGGS BENEDICT	english muffin, canadian bacon, poached eggs, lemon hollandaise		12.25
	EGGS SAN FRANCISCO	crab cakes, poached eggs, lobster butter béarnaise, brunch potatoes		15.00
	FRENCH TOAST	citrus fromage blanc sauce, fresh berries, bacon, brunch potatoes		12.00
	BREAKFAST BURRITO	spiced beef, eggs, roasted peppers, andouille tomato sauce		11.50
	SALMON GRAVLAX CROISSANT	herbed whipped cream cheese, tomato, onions, spinach salad		11.00
<b>SANDWICH</b>	GRILLED CHICKEN SANDWICH	blackberry bbq, brie, basil, fries		10.50
	SAN FRANCISCO CRAB MELT	cheddar, toasted sourdough, organic greens, almonds		14.00
	GRILLED ANGUS CHUCKBurger	cheddar, applewood bacon, avocado, sourdough roll, fries		12.00
<b>PASTA</b>	ANGEL HAIR PRAWNS POMODORO	roma tomatoes, basil, virgin olive oil, garlic		11.25 / 16.25
	SEARED BEEF & BASIL PASTA	garlic, ginger, fennel, cherry tomatoes, lemon grass		11.50 / 16.50
	VEGETARIAN RISOTTO	spring asparagus, tomato, baby spinach, parmesan cheese		15.50
	PAPPARDELLE PASTA	roast chicken, mission figs, prosciutto, basil, fig cream		10.75 / 15.75
<b>MAIN</b>	PAN SEARED CHICKEN BREAST	caramelized onion mashed potatoes, red wine reduction		14.50
	GRILLED PORK TENDERLOIN	bacon mashed potatoes, herbed demi		14.50
	GRILLED FLANK STEAK	garlic mashed potatoes, asparagus, chipotle demi		15.50
	SEARED SALMON	spring vegetable risotto, english pea sauce & spicy sprouts		18.00
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<b>TRIO</b>	fish tacos	grain mustard potato salad	sautéed spinach	15.50
	open face steak sandwich	penne pasta salad	cream corn	
	1/2 crab melt	4 cheese mac n cheese	classic cole slaw	
	bbq pulled pork sandwich	cup of sweet corn soup	caesar salad	