

Welcome to Sunday Jazz Brunch

From the Bar:

Mediterranean Mary

White Peach Bellini

Ginger Cava

Mimosa

From the Kitchen:

polenta crostini 4.25

sausage-tomato pesto
basil pesto & ricotta salata
walnut & gorgonzola

crostini gialli with truffled-egg salad 4.5

fruit & yogurt fresh berries w/straus organic yogurt & marshall's 'bay area' honey 9.75

organic mixed greens with sherry-dijon vinaigrette 5.75

mix ins 3.5 each
pomory-marinated shitakes
artichoke confit
marinated mozzarella

prawn caesar with wine-poached prawns, romaine, parmesan & croutons 11.75

nicoise house-cured tuna, olives, tomato, green beans, potatoes, hard-cooked egg & greens 13.25

spring fling asparagus, bacon, mushroom, snap peas, tomatoes, carrots & frisee 11.75

soup of the day seasonal & delicious 6.

panini 9.75each

coppa, goat cheese & tapanade
mozzarella, basil & tomato pestos
ham, gruyere & dijon

baked french toast challah in vanilla custard 9.25

wine-poached egg benedict with canadian bacon & salad 10.25

applewood smoked bacon hash with yukon gold potatoes, sweet onion & roasted pepper 9.75