

Brunch July 25, 2010

Starters

- Beef Tartare** five dot ranch / classic preparation / crostini 12
Charcuterie Plate asiago / coppa / duck liver pate / pork rillettes / milano / guanciale 12
Crab Toast grilled ciabatta bread / herbs / lemon / butter 15
Ahi 4 Ways tempura & ponzu / poke & iji / sashimi & soy / seared & nuoc cham 16

Soups and Salads

- Tomato Soup en Croute** roasted tomato / red wine / mint 8
Moroccan Lamb & Rice Soup feta cheese 4/8
Chopped Cobb Salad chicken / ham / turkey / bacon / avocado / blue cheese 12
Organic Baby Lettuces olive crostini / red wine vinaigrette / add cheese? 7/9
Caesar romaine / white anchovy / parmesan / crostini 10

Special Additions

- Grilled Chicken Salad** fulton valley farm / mix greens / orange / apple / pineapple / corn 14
blue cheese / honey & mustard vinaigrette
French Toast blackberries / raspberries / whipped cream / niman ranch bacon 13
Eggs Benedict vegetarian / traditional / pulled pork / dungeness crab 14/14/14/15
Beef Hash angus beef / kennebec potatoes / 2 eggs over easy / hollandaise 15

Burgers, Sandwiches and a Few Others

- Veggie Sandwich** portobello / egg plant / spicy mayo / smoked cheddar / avocado 12
Moody's Burger niman ranch bacon / cheddar / sweet pepper relish 14
Kobe Beef Burger smoked cheddar & mushrooms or bleu cheese & jalapenos 15
Pork Sandwich niman ranch / north carolina barbeque / coleslaw 12
Blackened Chicken Sandwich fulton valley farm / bacon / white cheddar / guacamole 13
Petrale Sole blackened / with slaw as sandwich or atop sautéed spinach and mushrooms 15
No Carb Plate burger / chicken breast / greens / mushrooms/ cottage cheese 12
Fish and Chips petrale sole / fries / organic greens / tartar sauce 15

Sides all sandwiches and burgers get one 4

- french fries / onion strings / cup of soup / coleslaw / caesar salad
sliced fruit / cottage cheese / mixed greens

Desserts

- Warm Chocolate Cake** el rey chocolate / salted caramel sauce / malted ice cream 9
Smores 3 campfire size smores 8
Crème Brulee blueberry & vanilla / lemon bar 8
Sorbet or Ice Cream housemade / ask server for today's selection 7

Our Food Philosophy is "Fresh, Local, Seasonal and Simple"

**We proudly use all the following farms and ranches; Sierra Valley Farm, Del Rio Botanicals,
Niman Ranch, Willis Farm, Durham Ranch,
Maple Leaf Farm, and Fulton Valley Farm**

No antibiotics or hormones, sustainable, organic, humanely raised and always all natural

18% Gratuity will be added to all parties of eight or more