

## BRUNCH

### **BLOCK ONE Benedict | 15**

poached eggs, hollandaise, fresh greens, potato rösti  
*pork belly & tomato jam* +\$3  
*Dugeness crab, trout roe & avocado* +\$9

### **Southwestern Brunch Bowl | 17**

bourbon + maple beans, kale, sweet potato hash,  
pickled red onion, fried egg  
*avocado* +\$4

### **Açai Bowl | 20**

açai smoothie, toasted coconut, goji berries,  
Arlo's honey, chia seeds, strawberry, banana, cocoa nibs,  
gluten-free oat granola, lemon foam

### **Cinnamon Swirl Cloudcakes | 17**

whipped sweet mascarpone,  
caramelized citrus segments, organic maple syrup

### **Sterling Springs Crispy Chicken Sandwich | 20**

sesame brioche, spicy aioli,  
carrot + scallion slaw, avocado

### **Brant Lake Wagyu Beef Burger | 22**

milk bun, cheese, bacon, frizzled onions,  
shredded lettuce, tomato, garden pickle,  
roasted garlic aioli, house mustard + ketchup  
*substitute house-made vegan patty* +\$1

## SIDES

**Sterling Springs Chicken Sausage | 5**

**Wild Moon Bacon | 5**

**Poached Egg | 3**   **Avocado | 4**

**Roasted Tomato | 3**

**Fresh Bread, Butter  
+ Seasonal Preserves | 6**



**ocean wise** A SUSTAINABLE CHOICE

## SMALL PLATES

### Hamachi Crudo | 19

yuzu kōsho, white shoyu, fresno chile, cilantro, sesame, sea asparagus, daikon, fried garlic furikake

*50th Parallel Estate 2019 Pinot Gris*

### Crispy Braised Pork Belly | 18

spruce tip vinaigrette, spring garlic, blistered tomatoes, fresh herbs, fry bread

*50th Parallel Estate 2019 Rosé*

### Forno-Roasted Local Asparagus | 22

black pepper halibut, tempura bits, dashi gel, shaved celery  
63° egg + \$3

*50th Parallel Estate 2020 Riesling*

### Dungeness Crabcakes | 24

radish sprouts, Granny Smith, salmon roe, buttermilk, nasturtium oil, squid ink tapioca cracker

*50th Parallel Estate 2019 Chardonnay*

### Glamour Farming™ Salad 14 | 20

Unearthed organic greens, pickled beets, shaved asparagus, strawberries, goat cheese, puffed wild rice, honey balsamic dressing

*jumbo prawns or grilled chicken +\$7 avocado +\$4*

*2020 Glamour Farming Pétillant*

### Korean-Style Duck Wings | 18

gochujang, aioli, garlic chips, scallion, sesame

*50th Parallel Estate 2019 Gewürztraminer*

### Pan-Seared Digby Scallops | 24

forno-roasted cauliflower, n'duja + shallot 'XO' sauce, cauliflower velouté, gremolata, pickled shallots

*50th Parallel Estate 2019 Pinot Gris*

### Cache Creek Beef Tartare | 20

pickled mustard seeds, marrow aioli, yolk gel, puffed tendon, arugula, rye crisps

*50th Parallel Estate 2018 Pinot Noir*



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