

## BRUNCH

### Maple-Glazed Pork Belly Benedict | 18

poached eggs, tomato jam, hollandaise,  
chives, potato rösti, fresh greens

### Dungeness Crab + Avocado Benedict | 22

poached eggs, chives, trout roe, hollandaise,  
potato rösti, fresh greens

### Southwestern Brunch Bowl | 17

bourbon + maple beans, kale, sweet potato hash,  
pickled red onion, fried egg

*avocado +\$4*

### Sterling Springs Buttermilk Fried Chicken | 20

scallion cakes, kimchi mayo, cured egg yolk,  
maple chicken butter, spicy pickles

### Cinnamon Swirl Cloudcakes | 17

whipped sweet mascarpone, caramelized citrus segments,  
organic maple syrup

## SIDES

### Sterling Springs Chicken

Sage + Apple Butter Sausage | 5

Wild Moon Bacon | 5

Poached Egg | 3   Avocado | 4

Roasted Tomato | 3

Fresh Bread, Butter + Seasonal Preserves | \$6

## BRUNCH WINE

### 50th Parallel Estate 2019 Gewürztraminer

6oz | \$10   9oz | \$14   Bottle | \$36

### 50th Parallel Estate 2019

Glamour Farming™ Pétillant

5oz | \$15   Bottle | \$62



**ocean wise.** A SUSTAINABLE CHOICE