terrazza BRUNCH

small & share

Crispy Artichokes
black olive dust, lemon & mint 9.50

Caramelized Ruby Grapefruit
lime-crème fraîche 9.50

Minestrone
tuscan vegetables soup with bread
white beans, kale & black olives 11.50

Roasted Beets
burrata, castelvetrano olives
oranges & capers 15

Burrata Bruschetta
arugula, slow roasted tomatoes
& salsa verde 12.50

Shrimp Cocktail
tarragon & grapefruit aioli 19

East & West Coast Oysters
half dozen, sherry mignonette 20

brunch

Cold Smoked Salmon
capers, lemon, cream cheese
toasted bagel 17.50

Honey Yogurt Parfait
greek yogurt, granola
market berries 14.50

Fried Egg Sandwich
applewood bacon, gruyère, arugula
country bread, fries 17.50

Buttermilk Waffle
vanilla, honey & mascarpone 17.50

Ricotta Pancakes
blueberries & sugarman's
vermont maple syrup 17.50

Spanish Omelette
chorizo, garlic, espelette, manchego
& crispy potatoes 16.50

Dungeness Crab Florentine
two poached eggs, bloomsdale spinach
muffin & citrus hollandaise 21

Pastrami Hash
house made pastrami, sweet onion
sunny side eggs, crispy potatoes 16

large plates

Grilled Fish of the Day
farmers market greens, sofrito
& lemon 29

Steak Frites
grilled rib-cap steak, french fries
salsa verde 34

Lobster Club
tomato, avocado, little gem lettuce
lemon aioli 28

Steak Cobb Salad
romaine lettuce, tomato, avocado
bleu cheese, egg, skirt steak 28

Tuscan Kale & Chicken Salad
almonds, parmesan, chili
lemon vinaigrette 22

Bucatini Pomodoro
san marzano tomatoes
italian basil, olive oil & pecorino 18

Grass-Fed Beef Burger
1000 island, aged cheddar, tomato
bibb lettuce & pickle 22.5
served with malt fries

Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness

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WINES BY THE GLASS

Sparkling

Sparking Rosé, Mumm, Napa Valley, California	17
Sparkling Wine, Mumm Brut, Napa Valley, California	14
Prosecco, Mionetto, Veneto, Italy	12
Champagne, Perrier-Jouët, Grand Brut, France	22
Champagne, Heidsieck Monopole Brut Rose, France	26

White

	glass	carafe	bottle
Vermentino, Antinori Guado al Tasso, Tuscany, Italy, '13	14	26	59
Picpoul de Pinet, Dom. Julie Benau 'Libero', France '12	14	NA	NA
Sauvignon Blanc, Ferrari Carano Fume Blanc, Napa Valley, '12	14	26	58
Gewurztraminer, Trimbach, Alsace, France '11	15	28	59
Pinot Grigio, Stemmari Organic, Sicily '13	14	26	NA
Sauvignon / Semillon Blanc, Graves, France, '11	17	32	71
Chardonnay, Coppola "Director's Cut", Russian River, '13	15	26	58
Chardonnay, Saint-Martin, Chablis, Laroche, France '13	18	34	68
Chardonnay, Cakebread, Napa Valley '12	22	NA	92
Riesling, Schloss Johannisberg, Rheingau, Germany '11	15	NA	58
Viognier-Roussanne, Two Arrowheads, Paso Robles '13	14	26	52

Rosé

Grenache Rosé, *La Gordonne, Provence, France, '13*	*16*	*30*	*45*
Pinot Noir Rosé, *Sokol Blosser, "Organic", Oregon '14*	15	29	42

Red

Pinot Noir, Davis Bynum, Russian River, '12	16	28	59
Pinot Noir, Duckhorn, "Golden Eye", Napa, '11	24	46	101
Merlot, Mantanzas Creek, Sonoma County '11	16	30	67
Merlot / Cabernet, ch. Lamothe-Bouscaut, Graves '09	18	34	76
Malbec, Achaval Ferrer, Mendoza, Argentina '13	15	NA	56
Cabernet Sauvignon, Rodney Strong, Alexander Valley '12	15	28	55
Cabernet Sauvignon, Overture by Opus One, Napa Valley	35	NA	155
Cabernet Sauvignon, Daou Reserve, Paso Robles, '12	25	48	102
Syrah, Kitá,"Camp 4 Vineyard", Santa Ynez '11	24	40	95
Cannonau, Argiolas Costera, Sardinia, Italy '11	14	26	59
Zinfandel, Ridge "Three Valleys", Sonoma County'11	15	28	63

Coffee

Pot of Coffee	8
Cappuccino, Café Latte	6
Espresso, Macchiato	5

Organic Loose Teas, by Art of Tea — 8.5

English Breakfast, Earl Grey, Biodynamic Darjeeling, Liquid Jade, Green Tea

Organic Tisanes, by Art of Tea — 8.5

French Lemon Ginger, Organic Pacific Coast Mint, Velvet, Egyptian Chamomile

START BRUNCH RIGHT — 13

Stoli Mary
Stolichnaya, tomato juice, fresh lemon juice, horseradish, Worcestershire sauce, tobacco, salt & pepper

Mumm Mimosa
Fresh orange juice topped with finely beaded Mumm Napa

Bellini
Prosecco Mionetto, peach puree

Beers

Draft — 7.5

Stella Artois *5%, European Pale Lager, Belgium*
Stone Arrogant Bastard *7.2%, Strong Ale, California*
Guinness *4.2%, Irish Dry Stout, Ireland*
Bitburger Premium Pils *4.8%, Pilsner, german*
Rogue Dead Guy Ale *7.2%, Mailbock Style, Oregon*
Duvel Strong Pale Ale *8.6 %, Belgium*
Reissdorf Kölsch *4.8%, Kölschbiers, German*
Golden Road 2020 IPA *7.4%, India Pale Ale, California*

Bottled

Lagunitas IPA, *California*	7.5
Old Speckled Hen Ale, *England*	8
Allagash, *Belgian White, Maine*	*7.5*
Old Rasputin, *Russian Imperial Scout, California*	*8*
Scrimshaw, *German Pilsner, California*	7.5
Victoria, *Vienna Lager, Mexico*	7.5
Corona Extra, *American Lager, Mexico*	7.5
Amstel Light, *European Light Lager, Netherlands*	7.5
Anchor Steam Beer, *Strong Ale, California*	7.5

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