



BRUNCH

HOUSE-MADE GRANOLA 9

caramelized bananas, *Clover Organic* yogurt, honey

VI COUNTRY BREAKFAST 15

two *Shiloh Hill Farm* fresh eggs any style, hash browns, *Costeaux* wheat or sourdough toast, your choice of *Hobbs'* apple wood smoked bacon, pork links or chicken-apple sausage

ROASTED BEET SALAD 12

mixed organic greens, *Redwood Hill* chèvre, grapefruit & honey vinaigrette **GF**

HUEVOS RANCHEROS 14

Shiloh Hill Farm eggs any style, *Rancho Gordo* black beans, cheddar cheese, salsa, avocado, sour cream, *La Tortilla Factory* handmade corn tortillas **ADD chorizo 3**

WINE COUNTRY EGGS BENEDICT 16

poached *Shiloh Hill Farm* eggs, toasted English muffin, *Hobbs'* Canadian bacon, chardonnay hollandaise sauce, hash browns

CINNAMON WALNUT FRENCH TOAST 13

Costeaux's cinnamon walnut bread, rich egg custard
ask about our seasonal topping

DENVER OMELETTE 14

three *Shiloh Hill Farm* fresh eggs, ham, green peppers, onions, cheddar cheese, toast, hash browns

BISCUITS and GRAVY 14

Hobbs' sage sausage gravy, house made buttermilk biscuits, 2 farm eggs any style

VEGETARIAN QUICHE OF THE WEEKEND 13

organic mixed green salad, *KJ* verjus dressing

SMOKED SALMON AND TOASTED BAGEL 15

cream cheese, capers, red onions

HOUSE CURED LIBERTY DUCK CONFIT 19

warm lentil salad, garden arugula **GF**

PERUVIAN SHRIMP AND GRITS 19

gulf shrimp, aji amarillo peppers, tomatoes, roasted poblano chili & *Fiscalini* cheddar grits **GF**

HOUSE SMOKED BN RANCH CORNED BEEF REUBEN 16

pineapple braised sauerkraut, gruyère cheese, rye bread, chips, chipotle tartar sauce

SIDES

One *Shiloh Farm* egg, any style 2

Two *Shiloh Farm* eggs, any style 3.5

Scrambled egg whites 3

Hobbs' applewood smoked ham 4.5

Hobbs' applewood smoked bacon 4.5

Hobbs' pork or chicken-apple breakfast sausages 4.5

Hash browns 3.5

English muffin or *Costeaux Bakery* toast 3

Fresh fruit salad 6

Clover Organic yogurt 3.5

Bagel and cream cheese 5

Our menu does not list every ingredient used in the preparation of our dishes. If you are allergic to or intolerant of specific foods, please tell your server when ordering. An 18% gratuity will be added for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In consideration of others, please refrain from using cellular phones in the restaurant.

Due to the extreme drought situation in California, water is available upon request.