

Sunday Brunch

CHEF'S SPECIALTIES

- Classic Eggs Benedict - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 14
 Smoked Salmon Eggs Benedict - Two Poached Eggs, Spinach, Capers, Meyer Lemon Hollandaise, Hash Browns 16
 Huevos Rancheros - Two Eggs Over Easy, House Tortillas, Jack Cheese, Potato, Chorizo - Black Beans, Queso Fresco, Avocado 15
 Grass Fed Short Rib Hash – Two Eggs Over Easy, Potato, Spinach, Onion, Bell Pepper, Jack & White Cheddar, Bordelaise Sauce 18
 Chilaquiles Verdes - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraîche, Queso Fresco 14
 Fresh Dungeness Crab Skillet - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 18
 Chicken Empanadas & Eggs - Black Bean Puree, Two Eggs Over Easy, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 17
 Buttermilk Pancakes – Mascarpone Whipped Cream, Fresh Mixed Berries, Maple Syrup 12
 Brioche French Toast - Chicken Apple Sausage, Fresh Mixed Berries, Maple Syrup 15
 Bistro Omelet - Spinach, Jack & White Cheddar Cheese, Grilled Zucchini, Tomato, Avocado, Country Potatoes 15

Add - Canadian Bacon, Applewood Smoked Bacon, Chorizo 3, Smoked Salmon 4 Sautéed Wild Mushrooms 3

Bistro Bellini – Cava and House Made Sorbet 12
 Breakfast Bloody Mary – 2 Prawns, a Slice of Bacon and John's Secret Mary Mix 16

SMALL PLATES & SALADS

- Wild Mushroom Flatbread – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 14
 Empanadas - Achiote Marinated Chicken, Black Bean Puree, Cabbage, Avocado, Lime Crème Fraîche, Queso Fresco 14
 Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli 14
 Fresh Dungeness Crab Cake – Tangerine Orange Avocado Salsa, Corn, Wild Arugula, Blood Orange Vinaigrette 18
 Fresh Dungeness Crab Louie - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24
 Organic Roasted Red & Gold Beets – Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 14
 Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Honey Mustard Vinaigrette 10/16
 Classic Caesar- Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/14
 Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Crispy Wontons, Sesame Dressing 11/16

Add to any salad - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9 Beer Battered Prawns 9

Substitute - Ahi Tuna 14/19, Beer Battered Prawns 14/19

ENTREES

- Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 14
 Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 17
 Mac 'n' Cheese 'n' Bacon - White Cheddar, Vella Dry Jack, English Peas, Apple Wood Smoked Bacon, Crispy Onions 16
 Rosie's Organic Fried Chicken – Dark Meat, Mashed Potatoes, Sautéed Spinach, House Made Jalapeño Cornbread, Gravy 19
 Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 18
 Potato Mascarpone Gnocchi – Wild Mushrooms, Green Beans, Cherry Tomato, Basil Cream Sauce, Parmesan Cheese 19

Add to any item - Scallops 9 Wild Mexican Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9

SIDES 6

- *Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes
 *Seasonal Fruit *Chicken Apple Sausage *Country Potatoes *Mac 'n' Cheese

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hash Browns 8
 Children's Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns 8

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo
 Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms
 Napa Valley Bistro Caters! Please inquire with our Manager

Our house-made focaccia bread is available upon request