

Mixed Berry Bellini - House Made Sorbet, Brut, Orange Twist 15

The Bistro Mimosa 14 Breakfast Bloody Mary - Prawns & Bacon 18

Chesapeake Benedict - Dungeness Crabcake, Cajun Hollandaise Sauce, Country Potatoes 26

Fried Chicken & Buttermilk Waffle - Citrus Gravy, Mixed Berries, Vanilla Bean Whipped Cream 22

Dark Chocolate Mousse Cake — Scharffenberger Dark Chocolate, Hazelnut Crunch, Mango & Raspberry Coulis 11

Chef's Specialties

Steak & Eggs - Two Eggs Over Easy, Filet Mignon, Heirloom Tomato Salsa, Fennel, Bordelaise Sauce, Country Potatoes 28

Classic Eggs Benedict - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 21

Smoked Salmon Eggs Benedict - Two Poached Eggs, Spinach, Capers, Meyer Lemon Hollandaise, Hash Browns 22

Buttermilk Pancakes - Bananas, Fresh Mixed Berries, Maple Syrup 16 Chicken Apple Sausage or Applewood Smoked Bacon 4

Brioche French Toast - Bananas, Fresh Mixed Berries, Maple Syrup 18 Chicken Apple Sausage or Applewood Smoked Bacon 4

Fresh Dungeness Crab Skillet - Two Scrambled Eggs, Potatoes, Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 28

Bistro Omelet - Spinach, Fontina Cheese, Grilled Asparagus, Tomato, Avocado, Country Potatoes 19

Add - Canadian Bacon, Applewood Smoked Bacon, Chicken Apple Sausage 4 Add - Smoked Salmon 6

Small Plates & Greens

Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Ancho Chili-Lime Aioli 17
Bartlett Pear, Apple, Strawberry – Arugula, Point Reyes Bleu Cheese, Candied Pecans, Light Curry Vinaigrette 18
Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 24/35
Classic Caesar - Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 12/18
Add - Grilled Chicken 9 Prawns 10 Beer Battered Prawns 12 Fresh Dungeness Crab Meat 18
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Sesame Dressing 18/23
Substitute - Ahi Tuna 18/25 Beer Battered Prawns 18/26

Main

Fish 'n' Chips - Napa Smith Pilsner Batter, Coleslaw, Tartar Sauce, French Fries 24

Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, Fries 18

Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39

Children's Brunch (12 and under)

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hashbrowns, Fruit 12

Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns, Fruit 12

Sides 8

*Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes *Seasonal Fruit *Chicken Apple Sausage *Country Potatoes Hours: 9:00 am to 2:00 pm / 4:00 pm to 8:00 pm