



Mixed Berry Bellini - House Made Sorbet, Cava, Orange Twist 15
Bistro Mimosa 14 Breakfast Bloody Mary - Prawns & Bacon 18
Chesapeake Benedict - Dungeness Crabcake, Cajun Hollandaise Sauce, Country Potatoes 21
Fried Chicken & Buttermilk Waffle - Citrus Gravy, Mixed Berries, Vanilla Bean Whipped Cream 19

CHEF'S SPECIALTIES

Steak & Eggs - Two Eggs Over Easy, Kobe Flat Iron, Heirloom Tomato Salsa, Fennel, Bordelaise Sauce, Country Potatoes 28
Classic Eggs Benedict - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 19
Smoked Salmon Eggs Benedict - Two Poached Eggs, Spinach, Capers, Meyer Lemon Hollandaise, Hash Browns 20
Buttermilk Pancakes - Bananas, Fresh Mixed Berries, Maple Syrup 15 *Chicken Apple Sausage or Applewood Smoked Bacon 4*
Brioche French Toast - Bananas, Fresh Mixed Berries, Maple Syrup 17 *Chicken Apple Sausage or Applewood Smoked Bacon 4*
Fresh Dungeness Crab Skillet - Two Scrambled Eggs, Potatoes, Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 27
Bistro Omelet - Spinach, Fontina Cheese, Grilled Asparagus, Tomato, Avocado, Country Potatoes 18
Add - Canadian Bacon, Applewood Smoked Bacon, Chicken Apple Sausage 4 Add - Smoked Salmon 4
Chilaquiles - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraiche, Black Beans, Chorizo, Queso Fresco 19

SMALL PLATES & SALADS

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 17
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 10/18
Add - Scallops 14 Prawns 10 Grilled Chicken 9 Fresh Dungeness Crab Meat 15 Beer Battered Prawns 12
Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Sesame Dressing 17/23
Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/26

ENTREES

Fish 'n' Chips - Napa Smith Pilsner Batter, Coleslaw, Tartar Sauce, French Fries 25
Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, Fries 19
Mac 'n' Cheese 'n' Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 23
Add Dungeness Crab 14 - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 13
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 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

Our house-made focaccia bread is available upon request