

Fathers Day Brunch



Mixed Berry Bellini - House Made Sorbet, Brut, Orange Twist **15**
Bistro Mimosa 14 **Breakfast Bloody Mary** - Prawns & Bacon **18**
Chesapeake Benedict - Main Lobster, Dungeness Crabcake, Cajun Hollandaise Sauce, Country Potatoes **22**
Fried Chicken & Buttermilk Waffle - Citrus Gravy, Mixed Berries, Vanilla Bean Whipped Cream **19**

Chefs' Specialties

Rib Eye Steak & Eggs - Two Eggs Over Easy, 8oz Rib Eye, 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, Arugula, Capers, Meyer Lemon Hollandaise, Hash Browns **21**
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 **25**
Bistro Omelet - Spinach, Fontina Cheese, Grilled Asparagus, Tomato, Avocado, Country Potatoes **18**
Add - Canadian Bacon, Applewood Smoked Bacon, Chicken Apple Sausage or Smoked Salmon 4 (each)
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**
Bosc Pear, Apple & Tangerine - Wild Arugula, Point Reyes Blue Cheese, 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 **13/18**
Additions - Scallops 14 Grilled Prawns 12 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 18/25

Entrees

Fish 'n' Chips - Napa Smith Pilsner Beer 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 **24**
Additions - Scallops 14 Grilled Prawns 12 Grilled Chicken 9 Fresh Dungeness Crab Meat 15 Beer Battered Prawns 12
Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise **39**

Kids Brunch (12 and under)

Our house-made focaccia bread is available upon request

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