



Sunday Brunch

Sunday 10-2 PM

BRUNCH CLASSICS

EGGS BENEDICT..... \$12
Toasted English muffin topped with Canadian bacon, eggs, and hollandaise sauce

BENEDICT ROYALE \$16
Everything you love about the classic with smoked salmon gravlax

OSCAR BENEDICT \$24
English muffin with asparagus, eggs, jumbo lump crabmeat, and hollandaise sauce

BLT QUICHE \$8
Bacon, spinach, cherry tomatoes, and gruyere cheese

WESTERN OMELET QUICHE..... \$8
Honey ham, cheddar cheese, grilled onions, cherry tomatoes, and bell pepper

PANCAKES.....\$12
Topped with powdered sugar, fresh fruit, butter, and served with maple syrup

Accompaniments

BACON.....\$6
Smoky, thick cut pork bacon

SAUSAGE.....\$6
Brown sugar and maple pork sausage links

FRESH FRUIT..... \$8
Seasonal fresh fruit

BREAD BASKET.....\$7/\$12
*one or two of each selection
Blueberry muffin, banana bread muffin, and biscuits*

SALADS

HOUSE SALAD.....\$6
Mixed greens, sweet peppers, sliced Granny Smith apples, almonds, cranberries, strawberry vinaigrette

CAPRESE SALAD.....\$14
Tomatoes, buffalo mozzarella, fresh basil, olive oil, and balsamic vinegar

BISTRO FAVORITES

SMOKED SALMON CARPACCIO..... \$12
Thinly sliced smoked salmon with olive oil, fresh lemon juice, capers, shredded Parmesan & arugula

BEEF CARPACCIO..... \$18
Thinly sliced beef filet with olive oil, fresh lemon juice, capers, shredded Parmesan & arugula

“MUSTARD’S” TUNA SANDWICH & FRIES..... \$16
Grilled tuna, basil pesto aioli, pickled ginger, grilled red onion, arugula, and brioche bun

WAGYU BURGER & FRIES..... \$18
Pepper jack cheese, shoestring onion rings, sriracha aioli, sweet and hot pickles, and brioche bun

ENTRECÔTE & FRITES.....\$28
8 oz steak served with fries

PETIT JUMBO LUMP CRAB CAKES.....\$28
Served with sliced tomatoes, saltine crackers, and arugula

ORIENTAL SHRIMP PASTA.....\$18
Tapas portion of our local favorite pasta dish

RAW BAR

SHRIMP COCKTAIL.....\$12
Local jumbo shrimp with tangy avocado cocktail sauce

FRESH OYSTERS ON THE HALF SHELL.....\$16 / \$22
Half dozen / dozen - served with mignonette and cocktail sauce

DESSERTS

CHOCOLATE CHIP COOKIE.....\$12
Three warm House-Made Chocolate Chip Cookie

KEY LIME PIE..... \$12
Smooth key lime custard, golden crust, sweetened cream

CHOCOLATE BROWNIE.....\$12
Chocolate ganache, Chantilly cream & vanilla bean gelato

GELATO.....\$8 / \$20
One or three scoops: Sicilian raspberry, sea salt caramel, dark chocolate, raspberry, vanilla bean

Gluten Free

Beverages on reverse

Due to our culinary methods and in order to maintain the integrity of our menu dishes will be delivered to the table as they are prepared. These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Beverages

COFFEE & REFRESHMENTS

ESPRESSO	\$5
AMERICANO	\$6
CAPPUCCINO	\$8

REFRESHMENTS

FRESH ORANGE JUICE, TRACTOR	
MANGO PEACH, LEMONADE	\$6

SPRING WATERS

AQUA PANNA STILL, SAN PELLEGRINO	
SPARKLING	\$6

SOFT DRINKS

COKE, DIET COKE, SPRITE, CHEERWINE,	
ORANGE JARRITOS, TOPO CHICO	\$5

BRUNCH COCKTAILS

MIMOSA	\$12
BLOODY MARY	\$12

WINE BY THE GLASS

6oz / 9oz

WHITE

DAUMAS DE GASSAC CHARDONNAY.....	\$8 / \$12
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SPARKLING

MIONETTO PROSECCO.....	\$10
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PINOT NOIR

EVOLUTION PINOT NOIR.....	\$10 / \$14
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CABERNET SAUVIGNON

QUILT CABERNET SAUVIGNON.....	\$16 / \$24
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BEER

DOMESTIC & CRAFT

SIERRA NEVADA HAZY LITTLE THIN	\$5
LAGUNITAS	\$5

IMPORTS & SPECIALTY

WEIHENSTEPHANER	\$6
HAVOC MEXICAN LAGER	\$6

CIDER & NON-ALCOHOLIC

FLAT ROCK SEMI-DRY APPLE CIDER	\$6
SIERRA NEVADA TRAIL PASS (N/A)	\$5

Full wine list available upon request.