



Sunday Brunch

Sunday 10-2 PM

BRUNCH CLASSICS

EGGS BENEDICT.....	\$12
<i>Toasted English muffin topped with Canadian bacon, eggs, and hollandaise sauce</i>	
BENEDICT ROYALE	\$16
<i>Everything you love about the classic with smoked salmon gravlax</i>	
OSCAR BENEDICT	\$24
<i>English muffin with asparagus, eggs, jumbo lump crabmeat, and hollandaise sauce</i>	
BLT QUICHE	\$8
<i>Bacon, spinach, cherry tomatoes, and gruyere cheese</i>	
WESTERN OMELET QUICHE.....	\$8
<i>Honey ham, cheddar cheese, grilled onions, cherry tomatoes, and bell pepper</i>	
PANCAKES.....	\$12
<i>Topped with powdered sugar, fresh fruit, butter, and served with maple syrup</i>	
<i>Accompaniments</i>	
BACON.....	\$6 
<i>Smoky, thick cut pork bacon</i>	
SAUSAGE.....	\$6 
<i>Brown sugar and maple pork sausage links</i>	
FRESH FRUIT.....	\$8 
<i>Seasonal fresh fruit</i>	
BREAD BASKET.....	\$7/\$12
<i>one or two of each selection Blueberry muffin, banana bread muffin, and biscuits</i>	



SALADS

HOUSE SALAD.....	\$6 
<i>Mixed greens, sweet peppers, sliced Granny Smith apples, almonds, cranberries, strawberry vinaigrette</i>	
CAPRESE SALAD.....	\$14 
<i>Tomatoes, buffalo mozzarella, fresh basil, olive oil, and balsamic vinegar</i>	


BISTRO FAVORITES

SMOKED SALMON CARPACCIO.....	\$12 
<i>Thinly sliced smoked salmon with olive oil, fresh lemon juice, capers & arugula</i>	
BEEF CARPACCIO.....	\$18 
<i>Thinly sliced beef filet with olive oil, fresh lemon juice, capers & arugula</i>	
“MUSTARD’S” TUNA SANDWICH & FRIES.....	\$16
<i>Grilled tuna, basil pesto aioli, pickled ginger, arugula, and brioche bun</i>	
WAGYU BURGER & FRIES.....	\$18
<i>Pepper jack cheese, shoestring onion rings, sriracha aioli, sweet and hot pickles, and brioche bun</i>	
ENTRECÔTE & FRITES.....	\$28
<i>8 oz steak served with fries</i>	
PETIT JUMBO LUMP CRAB CAKES.....	\$28 
<i>Served with sliced tomatoes, saltine crackers, and arugula</i>	
ORIENTAL SHRIMP PASTA.....	\$18
<i>Tapas portion of our local favorite pasta dish</i>	

RAW BAR

SHRIMP COCKTAIL.....	\$12 
<i>Local jumbo shrimp with tangy avocado cocktail sauce</i>	
FRESH OYSTERS ON THE HALF SHELL.....	\$16 / \$22 
<i>Half dozen dozen - served with mignonette and cocktail sauce</i>	

DESSERTS

KEY LIME PIE.....	\$10
<i>Smooth key lime custard, golden crust, lightly sweetened cream</i>	
CHOCOLATE BROWNIE.....	\$10
<i>with chocolate ganache house-made Chantilly cream & vanilla bean gelato</i>	
GELATO.....	\$10 / \$24 
<i>One or three scoops Sicilian raspberry, sea salt caramel, dark chocolate, raspberry, vanilla bean</i>	

 Gluten Free

Beverages on reverse



Beverages

COFFEE & REFRESHMENTS

ESPRESSO	\$5
AMERICANO	\$6
CAPPUCCINO	\$8
FRESH ORANGE JUICE	\$6

SOFT DRINKS

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

MIMOSA	\$12
BLOODY MARY	\$12

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.