

BRUNCH

Saturday & Sunday 10am - 2pm

All Breakfast Items Served with
Fresh Buttermilk Biscuits, Honey Butter & Jam

Crispy Fried Chicken & French Toast \$14

Egg Battered Texas Toast, Buttermilk Fried Chicken Breast
Crispy Bacon, Maple Syrup

Monte Cristo Sandwich \$14

Egg Battered Texas Toast, Smoked Bacon and 3 Cheeses
Lightly Dusted w/Powdered Sugar
Served w/Jam and Maple Syrup

Banana Pancakes \$11

Stack of Buttermilk Pancakes, Fresh Bananas

2 Eggs Breakfast \$10

Choice of Bacon or Sausage, Home-Style Potatoes
Cage-Free Eggs

Prosciutto, Scallion & Cheese Frittata \$14.50

Crispy Prosciutto, Arugula, 3 Cheeses
Topped w/ Parmesan Cheese, Served w/ Mixed Greens

Asparagus & Mushroom Frittata \$14

3 Cheeses, Arugula Lemon Pesto
Served w/ Mixed Greens

Artichoke Frittata \$14

Spinach, Artichokes, Kalamata Olives
Feta & Parmesan Cheese, Served w/ Mixed Greens

Crispy Pork Belly & Cheddar Grits \$14.50

Smokey Braised Pork Belly, Creamy White Cheddar Grits
2 Eggs Over Easy, Cajun Sauce

Prosciutto Asparagus Benedict on

Crispy Polenta Cakes w/ Lemony Hollandaise \$14.50

Sliced Prosciutto, Asparagus, Poached Eggs
Mixed Green Citrus Salad

Eggs Benedict \$13.75

Poached Eggs and Canadian Bacon
Hollandaise, Soft Sourdough Pub Muffin
Home-Style Potatoes

Eggs Florentine \$13.75

Poached Eggs, Spinach and Tomato
Hollandaise, Soft Sourdough Pub Muffin
Home-Style Potatoes

Pub Breakfast Sandwich \$9

2 Fried Eggs, Cheddar, Bacon, On a Sourdough Pub Muffin

Corned Beef Hash & Eggs \$13.75

Crispy Corned Beef, Caramelized Onions
Home-Style Potatoes, Eggs Over Easy

Brussels Sprout Bacon Hash & Eggs \$13.75

Fresh Brussels Sprout, Thick Cut Bacon
Fingerling Potato Hash, Eggs Over Easy

MIMOSA \$7

Bloody Mary \$7
Han Rice & Barley Vodka



PUB SCRAMBLES

3 Eggs, Served w/ Home-Style Potatoes

Ham, Swiss, Caramelized Onions \$12

Bacon, Avocado, Tomato, Goat Cheese \$13

Fresh Vegetable & Mushroom w/Cheddar \$12

Kids Breakfast

Kids Pancakes \$5

Kids French Toast \$5

Kids One Egg Any Style w/ Home-Style Potatoes \$5

Sides

Toast \$.99 Sourdough, Rustic Wheat, Rye, English Pub Muffin

Extra Biscuit w/Honey Butter & Jam \$.99

Seasonal Fresh Fruit \$5

Bacon or Sausage \$4

Home-Style Potatoes \$4

To Share

Peach Habanero Chicken Wings \$10
Peach & Spicy Habanero Pepper Glaze

Truffle Parmesan Fries \$10
Hand-Cut Kennebec French Fries
Fresh Parmesan, Garlic Aioli

Sweet Potato Fries \$8
Chipotle Sour Cream

Bacon Potato Nachos \$12.50
Bacon, Green Onion, Chipotle Sour Cream
Petaluma Creamery White Cheddar & Jack Cheese
Baked with House-Made Kennebec Potato Chips
Add Pulled Pork \$3 or Jalapeños \$1

Brussels Sprout Tacos \$12.50
Crispy Brussels Sprouts, Sautéed w/Garlic
& White Wine, Toasted Almonds, 3 Cheese Blend
Flour Tortilla, Avocado, Lime

Ahi Tuna Poke Tacos \$12.50
Ginger-Sesame-Soy Marinated Ahi Tuna
Crispy Wonton, Avocado Wasabi Mousse

Ceviche Seafood Tacos \$12.50
Fresh Cod, Prawns, Avocado, Onion, Cucumber
Serrano Chili, Tomato & Lime Marinade, Cilantro
Crispy Corn Tortilla

Salads

ADD TO ANY SALAD:

Grilled Free-Range Chicken \$5
Grilled Grass-Fed Steak \$6
Grilled Ahi \$9 Grilled Salmon \$7

Pub Caesar
Full \$10 or Half \$8
Chopped Hearts of Romaine
Fresh Parmesan, Garlic Herb Croutons
House-Made Caesar Dressing
Add Grilled Chicken \$5 Add Anchovies \$2

Napa Crunch Salad
Full \$12 or Half \$10
Shaved Napa Cabbage, Baby Kale, Cilantro
Julienned Purple Cabbage, Candied Almonds
Crispy Wonton Strips, Cilantro Lime Yogurt Dressing
Add Fresh Grilled Ahi Tuna \$9

Arugula Pistachio Salad
Full \$12 or Half \$10
Arugula, Mixed Greens, Avocado, Fresh Seasonal Fruit
Pickled Fennel, Toasted Pistachios, Balsamic Dressing

Iceberg Wedge Salad \$11.50
Iceberg Lettuce, Crumbled Bacon
Cherry Tomato, Shaved Red Onion
House-Made Pt. Reyes Blue Cheese Dressing
Add Grass-Fed Grilled Steak \$6

Roasted Beet & Warm Goat Cheese Salad \$13.50
Red and Yellow Beets, Arugula, Fresh Mint
Toasted Almonds, Warm Goat Cheese Croquette
Citrus Vinaigrette

Soups N' Such

Daily Seasonal Soups Cup \$5 or Bowl \$7
Add a Warm Soft Parmesan Pretzel \$4

Burgers

½ lb ALL NATURAL GRASS-FED ANGUS BEEF

Served on a Freshly Baked Soft Burger Bun
w/ Tomato and Organic Greens
and Hand-Cut Kennebec French Fries

Gluten-Free Bun Available \$2

Substitute Grilled Free-Range Chicken on Any Burger

Pub Burger \$14.75

Caramelized Onions, Swiss Cheese, Garlic Aioli
On a Soft Sourdough Pub Bun

Add an Egg \$1.50 Add Bacon .99¢

Jalapeño Burger \$15

Jalapeños, Avocado, Jalapeño-Pickle Aioli
Petaluma Creamery Smoked Pepper Jack

Wine Country Cowgirl Burger \$17

Cowgirl Creamery Mt. Tam Triple Cream Cheese
Roasted Garlic, Bacon Onion Jam
Arugula, Balsamic Reduction

Blue Cheese & Bacon Burger \$16

Pt. Reyes Blue Cheese, Bacon, Grilled Onion, Garlic Aioli

Chipotle Burger \$16

Cheddar, Bacon, Crispy Onion Strings, Chipotle Sour Cream

Veggie Burger \$14.50

House-Made Vegan Chickpea Patty w/ Herbs & Garlic
Pickled Onion, Avocado, Sprouts
Vegan Green Goddess Dressing
Vegan Ciabatta Bread Available on Request

Sandwiches

Pub Reu-Public \$14

Slow-Cooked Corned Beef, Thin-Sliced Pastrami
Swiss Cheese, Sauerkraut, Russian Dressing
Toasted Marble Rye Bread, Served w/ Hand Cut Fries

Grilled Ahi Sandwich \$16

Avocado Wasabi Mousse, Arugula, Tomato, Sprouts
Served on a Soft Bun w/ Sweet Potato Fries

Arugula Pesto Grilled Chicken Sandwich \$14.50

Free-Range Petaluma Chicken Breast
Provolone Cheese, Greens, Tomato
On a Soft Ciabatta Roll, w/ Mixed Green Salad

Large Plates

Fish & Chips \$16.50

Beer Battered Fresh Local Cod
Caper, Pickle, Jalapeño Tartar Sauce
Hand-Cut Kennebec Fries, Signature Coleslaw

Mac & Cheese \$12.50

Organic Spring Hill White Cheddar & Jack
Cheesy Bread Crumbs
w/ Bacon Add \$2



Whenever possible, we use organic and natural ingredients direct from local sources. We would love to try to accommodate any special dietary needs on request. Some menu items may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.