

BRUNCH

Saturday & Sunday 10am - 2pm

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

Maple Bourbon Fried Chicken & French Toast \$14.50
Egg Battered Texas Toast, Buttermilk Fried Chicken Breast
Crispy Bacon, Bourbon Maple Syrup

Monte Cristo Sandwich \$14.50
Egg Battered Texas Toast, Smoked Bacon and 3 Cheeses
Lightly Dusted w/Powdered Sugar
Served w/Jam and Maple Syrup

Banana Pancakes \$11.50
Stack of Buttermilk Pancakes, Fresh Bananas

2 Eggs Breakfast \$10.50
Choice of Bacon or Sausage, Home-Style Potatoes
Cage-Free Eggs

Prosciutto, Scallion & Cheese Frittata \$15
Crispy Prosciutto, Arugula, 3 Cheeses
Topped w/ Parmesan Cheese, Served w/ Mixed Greens

Asparagus & Mushroom Frittata \$14.50
3 Cheeses, Arugula Lemon Pesto
Served w/ Mixed Greens

Artichoke Frittata \$14.50
Spinach, Artichokes, Kalamata Olives
Feta & Parmesan Cheese, Served w/ Mixed Greens

Crispy Pork Belly & Cheddar Grits \$15
Smokey Braised Pork Belly, Creamy White Cheddar Grits
2 Eggs Over Easy, Cajun Sauce

**Prosciutto Asparagus Benedict on
Crispy Polenta Cakes w/ Lemony Hollandaise \$15**
Sliced Prosciutto, Asparagus, Poached Eggs
Mixed Green Citrus Salad

Eggs Benedict \$14.25
Poached Eggs and Canadian Bacon
Hollandaise, Soft Sourdough Pub Muffin
Home-Style Potatoes

Petaluma Benedict \$14.25
Poached Eggs, Spinach, Tomato
Avocado, Hollandaise, Crispy Shallots
Soft Sourdough Pub Muffin, Home-Style Potatoes

Pub Breakfast Sandwich \$10
2 Fried Eggs, Cheddar, Bacon, on a Sourdough Pub Muffin

Corned Beef Hash & Eggs \$14.25
Crispy Corned Beef, Caramelized Onions
Home-Style Potatoes, Eggs Over Easy

Brussels Sprout Bacon Hash & Eggs \$14.25
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 \$12.50

Bacon, Avocado, Tomato, Goat Cheese \$13.50

Fresh Vegetable & Mushroom w/Cheddar \$12.50

Kids Breakfast

Kids Pancakes \$6

Kids French Toast \$6

Kids One Egg Any Style w/ Home-Style Potatoes \$6

Sides

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

Extra Biscuit w/Honey Butter & Jam \$1.25

Seasonal Fresh Fruit \$5

Bacon or Sausage \$4

Home-Style Potatoes \$4

To Share

Vodka Lemon Cured Salmon Crostini \$13.50
House-Cured Salmon, Creamy Goat Cheese
Capers, Preserved Lemon, Shaved Red Onion
Served on Grilled Rustic Wheat Crostini

Peach Habanero Chicken Wings \$11
Peach & Spicy Habanero Pepper Glaze

Truffle Parmesan Fries \$11
Hand-Cut Kennebec French Fries
Fresh Parmesan, Garlic Aioli

Sweet Potato Fries \$9
Chipotle Sour Cream

Bacon Potato Nachos \$14
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 \$13.50
Crispy Brussels Sprouts, Sautéed w/Garlic
& White Wine, Toasted Almonds, 3 Cheese Blend
Flour Tortilla, Avocado, Lime

Ahi Tuna Poke Tacos \$13.50
Ginger-Sesame-Soy Marinated Ahi Tuna
Crispy Wonton, Avocado Wasabi Mousse

Salads

ADD TO ANY SALAD:

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

Pub Caesar
Full \$11 or Half \$9
Chopped Hearts of Romaine
Fresh Parmesan, Garlic Herb Croutons
House-Made Caesar Dressing
Add Grilled Chicken \$5 Add Anchovies \$2

Napa Crunch Salad
Full \$12.75 or Half \$10.75
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 \$12.75 or Half \$10.75
Arugula, Mixed Greens, Avocado, Fresh Seasonal Fruit
Pickled Fennel, Toasted Pistachios, Balsamic Dressing

Iceberg Wedge Salad \$12.50
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 Chioggia Beets, Arugula, Fresh Mint
Toasted Almonds, Warm Goat Cheese Croquette
Citrus Vinaigrette

*We would love to try to accommodate any special dietary needs on request. However, during normal cooking/kitchen procedures, foods may come into contact with any given allergen on our shared kitchen equipment or fryer oil. **Therefore, we cannot guarantee that any single menu item is completely free of any given allergen. Some menu items may contain raw ingredients. Consuming raw or under-cooked meats, eggs, seafood and shellfish may increase risk of food borne illnesses.*

Soups N' Such

Daily Seasonal Soups Cup \$6 or Bowl \$8
Add a Warm Soft Parmesan Pretzel \$5

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, Lettuce Wrap or
Veggie Patty on Any Burger

Pub Burger \$15.50
Caramelized Onions, Swiss Cheese, Garlic Aioli
On a Soft Sourdough Pub Bun
Add an Egg \$1.50 Add Bacon 1.25¢

Wine Country Cowgirl Burger \$17.50
Cowgirl Creamery Mt. Tam Triple Cream Cheese
Roasted Garlic, Bacon Onion Jam
Arugula, Balsamic Reduction

Blue Cheese & Bacon Burger \$16.50
Pt. Reyes Blue Cheese, Bacon, Grilled Onion, Garlic Aioli

Chipotle Burger \$16.50
Applewood Smoked Bacon, Crispy Onion Strings
Petaluma Creamery Smoked Pepper Jack Cheese
Chipotle Sour Cream
Add Jalapeños \$1.25

Veggie Burger \$15
House-Made Vegan Chickpea Patty w/ Herbs & Garlic
Pickled Onion, Avocado, Sprouts
Vegan Green Goddess Dressing
Vegan Sourdough Wheat or Lettuce Wrap on Request

Sandwiches

Pub Reu-Public \$15.50
Slow-Cooked Corned Beef, Thin-Sliced Pastrami
Swiss Cheese, Sauerkraut, Russian Dressing
Toasted Marble Rye Bread, Hand Cut Fries

Grilled Ahi Sandwich \$16.50
Avocado Wasabi Mousse, Arugula, Tomato, Sprouts
Served on a Soft Bun w/ Sweet Potato Fries

Large Plates

Fish & Chips \$17
Beer Battered Fresh Local Cod
Caper, Pickle, Roasted Garlic Tartar Sauce
Hand-Cut Kennebec Fries, Signature Coleslaw

Mac & Cheese \$13.50
Organic Spring Hill White Cheddar & Jack
Cheesy Bread Crumbs
w/ Bacon Add \$2