

SNACKS

 Burrata & Apple Tartines	3	Rocky Jr. Chicken Liver Mousse	9
Smoked Salmon Tartines	5	 Wedge & Dip	7

BREAKFAST

 Housemade Granola & Yogurt Parfait	8	Hangtown Fry*	18
local honey, nuts, fresh & dried fruit		eggs, onion, bacon, fried oysters, griddled potatoes	
 Sugar Dusted Ricotta Beignets	6	Chilaquiles*	16
lemon curd		pulled pork, poached eggs, queso fresco, sour cream, avocado, chile rojo, tomatillo salsa	
 Lemon Ricotta Pancakes	14	 Vegetarian Chilaquiles*	14
seasonal preserve, lemon curd whip		Eggs Benedict*	
 Corned Beef Hash*	17	2 sous vide eggs, hollandaise, Acme Green Onion Slab	
potatoes, peppers, onions, poached egg, hollandaise, fresh fruit		classic	16
Traditional Breakfast*	14	smoked salmon	20
two eggs any style, link sausage, griddled potatoes, toast		 vegetarian	15
Omelette of the Day*	AQ	spinach, onion, roasted bell peppers, Acme Green Onion Slab	
griddled potatoes			

*poached eggs are cooked sous vide (soft white & yolk)

LUNCH

Chef's Seasonal Soup	10	Smoked Salmon Sandwich	17
Roasted Bone Marrow	15	bacon, avocado, tomato, ricotta	
salsa verde, charred ciabatta		Fried Chicken Sandwich	16
Seafood Linguini	26	sriracha, house pickles, cole slaw	
mussels, clams, octopus, shrimp, red wine tomato sauce		the only Burger	18
 Sweet Gem Lettuce Salad	12	that belongs on The Table	
shaved apple, candied pecans, pt. reyes blue cheese		aged white cheddar, wedge potatoes	
 Citrus Braised Sugar Beets	11	 The Impossible Burger	20
whipped ricotta, citrus supremes, curry gremolata		the meatless burger	
 Ahi Tuna Salad	18	made for meat lovers	
sesame seeds, wasabi vinaigrette			
 Roasted Chicken Salad	16		
chicory, shaved pear, blue cheese			

SIDES

6 smoked pork loin	griddled potatoes	5
6 sausage link	two eggs	5
6 bacon	seasonal fruit	4
8 fried chicken	side salad	5



BRUNCH CLASSICS

tried and true favorites done our way 12

Bottomless Mimosa

bubbles & fresh OJ. *Served until 3pm.*

Bloody Mary (not bottomless)

House secret recipe, vodka, pickled vegetables

HAIR OF THE DOG

spirit-minded libations meant to shake the morning funk 12

Kentucky Espresso

Buffalo Trace Bourbon, St. George Nola Coffee Liqueur, Benedictine, Amaro, House Bitters

La Rosa

El Charro Tequila, Pomegranate, Lemon, Peychaud's Bitters, Egg White

Secret Garden

House Citrus-Infused Vodka, Fresh Cucumber, Lime, Ginger Beer

Planter's Punch

Flor de Caña Rum, Angostura Bitters, Lime, Club Soda

Ricky Baker

Junipero Gin, Lemon, Cayenne, Cinnamon, Club Soda

Snickerdoodle Flip

Geroge Dickle 12 Year Tennessee Whisky, Housemade Horchata, St. George Nola Coffee Liqueur, Whole Egg

Caipirinha

Avua Cachaça, Lime, Clement Sirop de Canne

Ramos Gin Fizz

Gin, Vanilla Infused Cream, Citrus, Orange Blossom Water

A. B. V. M. I. A.

these sippers pack all the flavor with none of the alcohol

Mexican Coke 3

Hecho en Mexico

Horchata 4

Rice, Almond, Cinnamon

Apple Cranberry Soda 5

Housemade Apple-Cran Syrup, Fresh Lemon

Pomegranate Hibiscus Soda 4

Housemade Hibiscus Infused Pomegranate Syrup, Club Soda

Orange Creamsicle 4

Orange, Vanilla, Club Soda

Lavender Lemonade 4

Housemade Lavender Syrup, Fresh Lemon, Club Soda