



CITY BRUNCH



SEA FOR TWO

Chilled Seafood for Two citrus poached maine lobster, jumbo shrimp, local oysters, steamed dungeness crab, yuzu kosho remoulade, cocktail sauce, red wine mignonette 72

BRUNCH FAVORITES

- Straus Greek Yogurt Parfait fresh berries, organic granola 15
- Mission Benedict kalua pork, refried beans, tomatillo, cilantro, chipotle hollandaise 26
- North Beach Omelet buffalo mozzarella, speck americano, olive oil cured tomatoes, basil 23
- Belden Place Omelet sautéed toy box mushrooms, brie cheese, young spinach, beurre blanc 23
- Brioche French Toast amaretto berries, whipped ricotta, toasted almonds 23
- Market Salad asian pear, radicchio, baby fennel, sunflower sprouts, meyer lemon vinaigrette 16
- Ahi Tuna Poke Salad sesame seaweed, avocado, watermelon radishes, aromatic crust 21
- Smoked Salmon Tartare capers, pickled red onion, dill fromage blanc, toasted mini bagels 15
- Kobe Beef Meat Balls romesco sauce, crushed pistachios 19
- Grilled Bone in Rib Eye Steak breakfast potatoes, baby arugula, smoked tomato vinaigrette 35
- Maine Lobster Roll madras curry aioli, sumac, papadum 38
- Wagyu Brunch Burger fried egg, slab bacon, guacamole, french fries 31

SIDES

- Loaded Hash Brown Potatoes bacon, scallions, sour cream, cheddar 9
- Breakfast Potatoes smoked paprika, chives, yuzu roasted garlic aioli 8
- French Fries malt vinegar powder, spicy tomato jam 8
- Sautéed Swiss Chard lemon, garlic 8
- Market Fruit Cinnamon Toast bellwether farms fromage blanc, organic honey 8
- Waffles 8
- Two Delicious Pecan Sticky Buns 5
- Half Dozen Assorted Mini Muffins 7

BEVERAGES

- Smoothie blended fresh berries, artisan yogurt 10
- Juices 7
- Freshly Squeezed Orange, Grapefruit, Apple, Tomato, V-8, Cranberry, Pineapple or Prune Juice
- Milk (Whole, 2%, Non-Fat or Soy) 6
- Coffee, Decaffeinated Coffee 6
- Tea, Decaffeinated Tea 6
- Hot Chocolate 6
- Espresso, Cappuccino, Café Latte, Mocha 7

BUBBLES BY THE GLASS

- Domaine Chandon, Brut, Napa Valley 14
- Domaine Carneros, Brut, Carneros 16
- Scharffenberger Cellars, Brut Rosé, Mendocino 15
- Nicolas Feuillatte, Brut, Épernay 20
- Veuve Clicquot, Brut, Reims 29
- Krug, Grande Cuvée, Reims 45
- Ruinart, Blanc de Blancs, Reims 26
- Chandon Étoile, Brut Rosé, Napa Valley 24

BRUNCH COCKTAILS, MIMOSAS & BELLINIS 14

- Classic Bloody Mary
- Passion Fruit Screwdriver
- Classic Bellini
- Mango Bellini
- Mues Bellini
- Mimosa

BUBBLES BY THE BOTTLE

- CHAMPAGNE
- Veuve Clicquot, Yellow Label, Reims 140
- Perrier-Jouët, Grand Brut, Épernay 90
- Nicolas Feuillatte, Reserve, Épernay 85
- Moët & Chandon, Brut, Épernay 30 Split
- Moët & Chandon, Rosé, Épernay 30 Split

SPARKLING WINE

- Scharffenberger Cellars, Brut Rosé, Mendocino 80
- "J", Cuvée 20, Russian River 70
- Roederer Estate, Brut, Napa Valley 60
- Domaine Carneros, Brut, Carneros 55

15% gratuity will be added to parties of six or more.

Consuming raw or under cooked beef, poultry, seafood, shellfish and eggs may increase your chances of a foodborne illness. All food and beverage consumed in The Garden Court, must be purchased through this venue.