

BREAKFAST

RECOVER

BLOODY MARY 14

Your choice of gin, mezcal, or vodka, house made spicy bloody mary mix with pickled vegetable

MIMOSA 14

Orange juice Mango White Peach
Grapefruit Passion fruit Prickly pear

MIGUEL'S MICHELADA 13

Trumer pilsner, house made tomato and spice mix

WINE AWAY JUICE 8

Coconut water, melon, ginger, apple, carrot pineapple

REHYDRATE

GREEN SMOOTHIE 8

Apple, banana, kale, spinach, grape, pear, peach

FRESH-SQUEEZED ORANGE JUICE 8

California oranges

FRUIT & VEGETABLE JUICES 5

Apple, carrot, cranberry, grapefruit, orange, tomato

RECHARGE

NAPA VALLEY COFFEE ROASTING COMPANY

Coffee 4
Pour over 5
Espresso, americano 4
Cappuccino, latte, macchiato 6
Housemade Cold brew 6

ADAGIO HOT LOOSE LEAF TEAS 5

Irish breakfast Earl grey
Peppermint Chamomile
Green sencha Darjeeling
Valilla rooibos Blood orange
Decaf earl grey

INSPIRED

FARMER'S BREAKFAST 22

GLAUM EGG RANCH, SANTA CRUZ

Two eggs any style with potatoes, farmers toast, choice of bacon, chicken apple sausage, or ham. Choice of juice and coffee or tea. choice of pastry, greek yogurt with granola, fruit salad or steel-cut oatmeal with quinoa*

WINE COUNTRY 15

MODEL BAKERY, NAPA

BREAKFAST PAMBAZO

Model muffin dipped in red guajillo sauce, chorizo & potato fried egg, pepper jack cheese, heirloom tomato, napa cabbage, Spiced potatoes

CHILIQUILES 17

GLAUM EGG RANCH, SANTA CRUZ

Two eggs any style, rojas con crema, chorizo, chipotle hollandaise, avocado, cotija cheese*

HOUSE-CURED GRAVLAX 19

MARKET AVAILABILITY

House-cured salmon, arugula, tomato, onion, pickled cucumber, fromage blanc. Served with fresh toasted Model Bakery muffin*

MILLED

LOBSTER BENEDICT & GRITS 28

ANSON MILLS, CALIFORNIA

Lobster cakes, poached eggs, sauteed baby kale spicy hollandaise, Model muffin, cheesy Anson Mill's grits*

ENGLISH MUFFIN 8

MODEL BAKERY, NAPA

The world's best English muffin, served with fromage blanc and Hurley Farm's jam*

COUNTRY LOAF FRENCH TOAST 14

MODEL BAKERY, NAPA

Macerated strawberries & figs, fig balsamic syrup

TRIO OF FRESH PASTRIES 12

SWEETIE PIES BAKERY, NAPA

Chef's daily selection

WAFFLE 14

Whipped butter, maple caramel, candied pecans

FARMED

FILET & EGGS 40

GLAUM EGG RANCH, SANTA CRUZ

6oz choice center cut filet cooked to your preference, two eggs any style, arugula & heirloom tomato salad, Arbequina EVOO

CARNIVORE'S OMELET 18

GLAUM EGG RANCH, SANTA CRUZ

Bacon, sausage, ham, cheddar*, Spiced potatoes

CALI FRESH OMELET 18

GLAUM EGG RANCH, SANTA CRUZ

Tomato, pesto, goat cheese, avocado, Spiced potatoes

AFT HASH & DUCK EGG 20

VINEYARD HILL FARM, NAPA

Corned beef, Yukon gold potatoes, onions, peppers, mushrooms, fresh herbs, spicy hollandaise, duck egg any style* cheese trio

HEALTHY CHOICE

EGG WHITE OMELET 18

GLAUM EGG RANCH, SANTA CRUZ

Tomato, onion, bell pepper, mushroom, zucchini. side of sautéed kale.

LOW CAL EGGS 18

GLAUM EGG RANCH, SANTA CRUZ

Whole poached or scrambled egg whites, onion, sautéed mushroom, tomato, arugula, side of fruit*

GREEK YOGURT PARFAIT 10

CLOVER FARMS, PETALUMA

Hurley Farm's jam, granola, fresh fruits

MARKET FRUIT SALAD 10

MARKET AVAILABILITY

Honey, toasted nuts & seeds

STEEL CUT OATMEAL 10

Quinoa, dried fruit, toasted almonds, brown sugar

SLICED HEIRLOOM TOMATO 10

Arbequina evoo, smoked maldon sea salt

SIDES

Glaum farms organic chicken eggs (2) 6

Vineyard hill farm duck egg (1) 6

Corn cobb smoked bacon (3) 8

Aidells chicken apple sausage(3) 8

Anson Mills cheesy grits 6

Small Giusto's steel cut oatmeal 6

Small seasonal fruit 6



Vegetarian



Gluten Free

Before placing your order, please let us know if you have any food allergies or special dietary needs. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of 6 or more are subject to a 20% gratuity. Your check includes a 3% surcharge to help offset state and city minimum wage increases. The surcharge is not a tip or gratuity