

# BREAKFAST

## MAINS

*Serves 10-12*

<b>Asparagus &amp; White Cheddar Quiche (Vr)</b>	96
<b>Fried Chicken &amp; Pancakes</b>	90
fried jidori chicken breast, lemon ricotta pancake, pure maple syrup, clarified butter	
<b>Egg Strata (Vr)</b>	40
egg, spinach, tomato, goat cheese	
<b>Croissant Sandwich</b>	160
over medium egg, thinly-sliced ham, white cheddar, cultured butter	
<b>Breakfast Bowl (Vr)</b>	85
stir fried wheat berries, freekeh, faro, marinated greens, blistered onions, butternut squash, pepita romesco, lemon-herb vinaigrette, poached egg	

## SIDES

*Serves 10-12*

<b>Niman Ranch Bacon (GF)</b>	60
<b>Chicken Sausage (GF)</b>	72
<b>Breakfast Potatoes (GF +V)</b>	42
<b>Marinated Greens (GF +V)</b>	40
kale, spinach, arugula, lemon vinaigrette	
<b>Seasonal Fruit Salad (GF +V)</b>	48
<b>Grilled Organic Sourdough Toast (Vr)</b>	48
2 slices/person, strawberry jam, cultured butter	

## PACKAGES

*Serves 10-12*

<b>Artisan Bagel Package</b>	160
scottish smoked salmon, tomato, cucumber, red onion, caper berries, chive cream cheese	
<b>Fresh Pastry Package</b>	100
freshly baked assortment of loaves, scones, strawberry jam and butter	
<b>Bagel + Pastry Package</b>	130
combination of our two packages: includes 6 bagels with all toppings and 6 assorted pastries	

GF=Gluten Free V=Vegan Vr=Vegetarian

# LUNCH & DINNER

## MAINS

*Serves 8-10*

<b>Grilled White Albacore Tuna (GF)</b>	70
asian slaw	
<b>Grilled Scottish Salmon (GF)</b>	80
shaved fennel	
<b>Grilled Jidori Chicken (GF)</b>	50
blistered cherry tomatoes	
<b>Fried Jidori Chicken</b>	100
citrus cole slaw	
<b>Pork Carnitas (GF)</b>	60
citrus cole slaw	
<b>Creekstone Filet of Beef (GF)</b>	105
sautéed spinach, confit tomatoes	

## SIDES

*Serves 8-10*

<b>Wood-Grilled Chopped Seasonal Farmers Market Vegetables (GF + V)</b>	50
<b>Roasted Seasonal Farmers Market Vegetables (GF + V)</b>	55
<b>Grilled Organic Bread: Sourdough + Olive (V)</b>	30
<b>Yukon Mash + Shiitake Mushroom Gravy (GF + Vr)</b>	40
<b>Green Beans + Lemon Zest (GF + V)</b>	45
<b>Mac + Cheese (Vr)</b>	45
<b>Creamed Spinach (Vr)</b>	45
<b>Wild Rice + Smoked Bacon (GF)</b>	45
<b>Homemade Potato Chips (GF)</b>	25

## SALADS

*Serves 8-10*

<b>Savory Grains Salad (Vr)</b>	85
green kale, roasted sunchoke, tomatoes, feta, marcona almonds, harissa vinaigrette	
<b>Grilled Chopped Salad (GF + V)</b>	85
seasonal farmers market greens, asparagus, zucchini, red onion, white corn, tomatoes, avocado, lemon-basil vinaigrette	
<b>Brassica Salad (GF)</b>	90
fire-roasted broccoli, cauliflower, tomatoes, romanesco, red onions, parsley, kale, grated reggiano, red wine vinaigrette	
<b>Nicoise Salad (GF)</b>	96
white albacore tuna, soft-boiled egg, roasted potatoes, lemon zest haricot vert, kalamata olives, confit tomatoes, red wine mustard vinaigrette	
<b>Tender Greens Salad</b>	60
carrots, tomatoes, red wine vinaigrette	

## PLATTERS

*Serves 8-10*

<b>Scottish Smoked Salmon + Grilled Bread</b>	160
scottish smoked salmon, tomato, cucumber, red onion, caper berries, tzatziki	
<b>Half Sandwich Platter</b>	100
choice of three: grilled vegetables, shaved vegetables, fried chicken, grilled fish, grilled steak	

## SWEETS

*Priced per person.*

<b>Assorted Cookies, Brownies &amp; Blondies</b>	8
<i>(Can be GF)</i>	

*Our pastry chef is available to make customized desserts and cakes. Please contact us for any special requests or inquiries.*

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