

LUNETTA

Weekend Brunch



Starters

ROSEMARY CITRUS OLIVES 10 gf + v

CHIPS & DIP 14
housemade potato chips, shallot dip

PAN CON TOMATE 19
manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette

PASTRY BOARD 24
chocolate & butter croissant, loaf slice, blueberry scone

FROMAGE BOARD 22
fourme d'ambert, ash goat, manchego, quince jam, petite tender greens, whole grain mustard champagne vinaigrette, grilled sourdough

ROCK SHRIMP CEVICHE 25
avocado, heirloom tomato, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, cassava chips

Sandwiches

CRISPY JIDORI CHICKEN SANDWICH 24
jidori chicken, beefsteak tomato, ranch slaw, preserved meyer lemon aioli

L.A.D. BURGER 25
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce

WOOD-GRILLED SALMON SANDWICH 25
cucumber onion relish, tomato, slaw, cilantro aioli

Sides

WOOD-GRILLED SEASONAL VEGGIES 16 GF + V

FRESH-CUT KENNEBEC FRIES 10 1V

PARMESAN BREAKFAST POTATOES 10

GRILLED ORGANIC SOURDOUGH 7 V

ROSEMARY CIABATTA 10 GF+V

Mains

CRISPY JIDORI CHICKEN & PANCAKES 24
marinated peppers, maple syrup, clarified butter

TWO + TWO + TWO 23
lemon ricotta pancakes, almonds, bacon, eggs, blueberry butter, maple syrup

POLENTA & EGGS 22
poached chino farm eggs, thinly sliced ham, creamy polenta, shiitake mushrooms, arugula, blistered cherry tomato

LEMON RICOTTA PANCAKES 16
almonds, blueberry butter, pure maple syrup

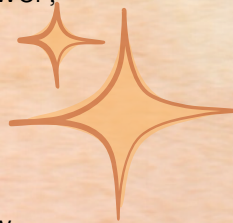
MUSHROOM & CHEESE OMELET 22
white cheddar, shiitake mushrooms, arugula salad gf

SMOKED SALMON OMELET 26
creme fraiche, parmesan fingerling potatoes, arugula salad, grilled sourdough

EGGS BENEDICT HAM 24
shaved white ham, hollandaise, arugula salad, parmesan fingerling potatoes

12 OZ N.Y. STEAK & EGGS 32
two eggs any style, breakfast potatoes, grilled asparagus, tomato & olive panzanella

STEAK FRITES 32
12 oz N.Y. steak, pinot noir sauce, fresh cut kennebec fries



Salads

GRILLED CHOPPED SALAD 20
market greens, asparagus, zucchini, onion, sweet white corn, tomatoes, avocado, lemon-basil vinaigrette gf + v

NIÇOISE SALAD 29
seared white albacore tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette gf

GARDEN OF LITTLE GEM CAESAR 20
plum tomatoes, endive, torn croutons, white anchovy dressing

ADD ONS

jidori chicken (grilled or crispy) 10
seared ahi tuna or grilled salmon 12
wood grilled 12oz n.y. steak 16

ask about our fresh
baked goods

CHEF PROPRIETOR: RAPHAEL LUNETTA | EXECUTIVE CHEF/PARTNER: EMILIO CUYUCH
We kindly ask for no modification or substitution. Some items may have limited availability.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items listed gluten-free may not be celiac-free. Please let us know of any food allergies. gf (gluten free) v (vegan) vr (vegetarian)