

Brunch Bites

Butterfly Pea Flower Cream Cheese Stuffed French Toast Brioche soaked in a floral-infused custard, stuffed with cream cheese, and topped with maple syrup and Mist Farm strawberries	19
Naturally Dyed Deviled Eggs Organic eggs naturally dyed and filled with a creamy, tangy yolk mix, topped with fresh herbs	12
Homemade Biscuit Eggs Benedict with Poblano Hollandaise Flaky biscuits with poached eggs, ham, smoky poblano hollandaise sauce	20
Dungeness Crab & Avocado on Toast Sourdough toast with creamy avocado, fresh Dungeness crab, and a touch of lemon zest	24
Spring Veggie Frittata Pennyroyal Laychee A light and fluffy frittata with tender asparagus, sweet leeks, baby spinach, creamy sheep & goat cheese	17
Lamb & Rosemary Breakfast Sausages Savory lamb sausages with rosemary and garlic, served with a dab of Dijon mustard	16
Carrot & Ginger Pancakes with Honey Butter Light pancakes with shredded carrots and a hint of ginger, topped with homemade honey butter	19
Smoked Salmon & Dill Cream Cheese Ft. Bragg Bakery Bagel Smoked salmon on fresh bagels with dill cream cheese and briny capers	22
Spring Pea & Whipped Ricotta on Crostini Baguette slices topped with light whipped ricotta and a bright, fresh spring pea puree	14
Roasted Fingerling Potatoes with Herbs & Sea Salt Crispy fingerling potatoes roasted with thyme, rosemary, and coarse sea salt	10
Spring Onion Maple-Glazed Ham & Cheddar Scones Savory scones with roundmans ham and sharp cheddar, with a light spring onion maple glaze	14
Chilled Asparagus with Lemon Aioli Crisp asparagus, lemon-garlic aioli	12
Mendocino Wild Mushroom & Gruyère Tart Buttery tart filled with wild mushrooms and Gruyère cheese	20
Garden Herb Quiche with Leeks & Laychee Classic quiche with a buttery crust, filled with tender leeks, fresh herbs, and creamy pennyroyal laychee	18

**Easter
Brunch Menu**



*Thoughtfully curated,
deliciously designed.*

Sweet Treats

Classic Hot Cross Buns with Citrus Glaze Warm spiced buns with dried fruit, drizzled with an orange glaze	12
Layered Carrot Cake Trifle with Cream Cheese Frosting Spiced carrot cake layered with cream cheese frosting and toasted pecans, in individual servings	12
Lemon Lavender Shortbread Cookies buttery shortbread cookies with lavender and lemon zest	10
Chocolate Mousse Nests with Small Chocolate Eggs Rich chocolate mousse in edible chocolate nests, topped with small chocolate eggs	14

We extend our sincere gratitude to our valued partner vendors:

*Pennyroyal Farm, Sun Run Family Farm, Green Rainbow Farm, Nye Ranch Farm,
Big Mesa Farm, Mist Farm Mendocino, Roundman's Smokehouse, Ft. Bragg Bakery,
Mendocino Coast Produce, MendoFamily Forage, Foods In Season,
Chefs Warehouse and SCP Mendocino Inn & Farm for their exceptional contributions.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.