



Private Dining

BRUNCH

\$24 Per Person

Included with Brunch

Assorted Pastries

Fresh Fruit

Chocolate Covered Strawberries

Unlimited Coffee/Tea

Fresh Fruit Juices

For groups of 24 or less you may select up to 4 entrées.

For groups 25+ you may select up to 3 entrées.

GF Huevos Rancheros

Corn tortilla topped with refried black beans, chorizo & over easy eggs. Served with ranchero salsa & queso fresco. Served with brunch potatoes.

Jose's Portuguese Scramble

Scrambled eggs & Portuguese linguica with sautéed peppers, onions, tomatoes & mushrooms. Topped with melted Sao Jorge Toppo cheese. Served with brunch potatoes & sourdough toast.

Classic Eggs Benedict

Poached eggs & Canadian bacon on a toasted English muffin. Topped with Hollandaise sauce & smoked paprika. Served with brunch potatoes.

Napa Style Eggs Benedict

A twist on an original. Poached eggs served over heirloom tomatoes, avocado & arugula. Topped with Hollandaise sauce & crisp prosciutto. Drizzled with balsamic glaze. Served with brunch potatoes.

The Classic Quiche

Eggs, onions, peppers, Herbs de Provence & Gruyere cheese baked in a puff pastry. Drizzled with balsamic glaze & served with a heirloom cherry tomato & arugula salad.

V Fresh Garden Omelet

Zucchini, tomatoes, spinach, assorted peppers, cheddar & Gruyere cheeses. Served with brunch potatoes & sourdough toast.

Classic French Toast

Dipped in a cinnamon, vanilla custard & cooked golden brown. Topped with fresh berries & whipped cream. Served with maple syrup.

Almond Croissant French Toast

A French Croissant cut in half & dipped in a vanilla cinnamon almond custard, covered in granulated sugar & cooked golden brown. Topped with almond butter & a dust of powdered sugar. Served with maple syrup.

Crab Hash

Blue crab meat with assorted peppers, potatoes & sautéed onions. Topped with poached eggs & hollandaise sauce. Sprinkled with smoked paprika. Served with sourdough toast.

Asian Chicken Salad

Grilled Mary's free range chicken breast marinated in soy, chili paste, garlic & fresh ginger. Served on mixed lettuce, red & yellow peppers, jicama, cranberries, cashews, red onions & Udon noodles in a soy ginger vinaigrette. Garnished with crisp wonton strips & sesame seeds.

Seared Ahi Tuna Salad

Seared ahi tuna tossed with an Arcadian lettuce blend, heirloom cherry tomatoes and cranberry mustard dressing. Topped with crisp wontons.

Italian Bistro Sandwich

Thin sliced prosciutto layered on foccacia served with sun-dried tomato pesto aioli, arugula, sliced tomatoes & fresh Mozzarella. Drizzled with olive oil & balsamic glaze. Served with French fries.

Prime Rib Dip Melt

Slow roasted rib roast, sliced thin & served on a toasted French roll with cheddar cheese & a side of creamy horseradish.

House Cured Salmon Sandwich

Our chef's favorite! Wild seasonal salmon cured with vodka, brown sugar & rainbow peppercorns. Thin sliced & served on a pretzel bun with red onions, tomatoes & a cream cheese caper spread. Served with french fries.

Southwestern Chicken Roll-up

Diced blackened chicken served in a flour tortilla with lettuce, black beans, avocado, onions, fresh corn & pico de gallo. Mixed with a creamy Southwest dressing. Served with French fries.

V GF Heirloom Tomato Napoleon

A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.

This menu is available Saturdays & Sundays only.

Please note that prices & offerings are subject to change
prior to the day of your event.

Pricing listed is exclusive of sales tax and gratuity.