



Lodge-Made Granola with Currants & Maple Cup 5.00 Bowl 7.00
Smoked Salmon with Toasted Bagel, Red Onion, Capers & Cream Cheese 15.00
Golden Raisin Scones with Whipped Mascarpone & Marmalade 6.00
Oats with Cinnamon Apples, Currants & Warmed Low-Fat Milk 7.00
Low-Fat Organic Yogurt 5.00 with Seasonal Berries 9.00
Seasonal Fresh Fruit Salad 7.00
Assorted Cereal with Chilled Milk 6.00

Signature Items

Classic Eggs Benedict
Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise
14.00

Carneros Bistro Eggs Benedict
Smoked Chicken-Sweet Potato Hash, Poached Eggs, Onions, Peppers, Chipotle Hollandaise
14.00

Classic Buttermilk Pancakes, Maple Syrup
12.00

Blueberry Pancakes, Blueberry Syrup
14.00

Baby Shitake Mushroom Omelet, Laura Chenel Goat Cheese, Garden Thyme 14.00
Basque Bakery Brioche French Toast with Lemon-Mascarpone & Berries 12.00
Petaluma Eggs any style with Herbed Breakfast Potatoes & a Choice of Hobbs' Bacon,
Caggiano Sausage or Caggiano Honey-Cured Ham 11.00
Huevos Rancheros: Two Sunny-Side up Eggs on Vegetarian Black Beans, Housemade
Corn Tortillas, Sonoma Jack Cheese & Mild Grilled Tomato Salsa 12.00
Greek Egg White Omelet, Feta Cheese, Olives, Spinach, Sun-dried Tomatoes 13.00

Sides

A single Danish Pastry 4.00
A single Golden Raisin Scone 4.00
A single Fresh Baked Muffin 4.00

Side of Herbed Potatoes, Caggiano
Country Sausage, Hobbs' Bacon or
Caggiano Ham 6.00

Join us for our Brunch each Sunday at 11:30 A.M.
For reservations and information: 707-931-2042
We are dedicated to using the highest quality, local artisan ingredients from Sonoma County.
An additional 20% gratuity will be added on parties of 6 or more.

11/17/11