



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

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

LEMON SOUFFLE PANCAKES, RASPBERRIES, RASPBERRY SYRUP
14.00

SMOKED SALMON EGG WHITE OMELET, RED ONIONS, DILL, LEMON CRÈME
FRAICHE WITH HERBS & CHOICE OF FRUIT SALAD OR HERBED BREAKFAST
POTATOES 14.00

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,
CORN TORTILLAS, SONOMA JACK CHEESE & MILD GRILLED TOMATO SALSA 12.00

CREATE YOUR OWN OMELET

SIDES

A SINGLE DANISH PASTRY 4.00

SIDE OF HERBED POTATOES 6.00

A SINGLE GOLDEN RAISIN SCONE 4.00

SIDE OF CAGGIANO COUNTRY

A SINGLE FRESH BAKED MUFFIN 4.00

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.

Chef de Cuisine: Janine Falvo

Manager: Dave Waintroob