



***Wishing you all the love and happiness you so richly deserve...  
Happy Mother's Day!***

9:30 am – 3:00 pm

starters

**Salmon Bisque** - our all-time favorite 8 oz/16 oz | **7/11**

**Veg Soup** - always vegetarian 8 oz/ 16 oz | **6/9**

**Meze Plate** – carrot miso hummus, whipped eggplant, preserved lemon chickpeas, olives, roasted garlic, lavash | **11** (*v, gfo*)

**Crab and Potato Fritters** – saffron red pepper sauce, green beans, artichoke, pine nuts | **11**

**Pastry Basket** - assorted mini scones, coffee cake & muffins with butter and jam | **8**

**Crispy Vietnamese Spring Rolls** – kimchee, chili oil, plum-ginger dipping sauce | **8** (*v*)

**Spring Burrata** – fennel, asparagus, artichoke, peas, coriander, lemon, olive oil | **12** (*gf*)

**Robins Garden** – mixed greens, local market vegetables, sesame-citrus vinaigrette | **7**

*add blue cheese* | **2** (*vo, gf*)

**Smoked Salmon Plate** – capers, dill, cucumber, yogurt, grilled focaccia | **12** (*gf*)

entrees

**Eggs Benedict**- poached eggs, smoked pork loin, puff pastry, spinach, classic hollandaise | **13** (*vo*)

**Eggs Monterey**- poached eggs, crispy crab cakes, grilled asparagus, and Meyer lemon hollandaise | **18**

**Spanish Omelet** – roasted red peppers, red onion, potatoes, cotija cheese | **13** (*gf*)

**Tofu Scramble**- mushrooms, avocado, tomatoes, oregano, garlic, soy | **13** (*v, gf*)

**Tuscan Poached Eggs** – white beans, kale, Italian sausage, grilled focaccia | **13** (*gfo*)

*\* above dishes served with garlic roasted potatoes & butternut squash, & fresh fruit \**

**Eggs Rancheros**–corn tortillas, cumin black beans, two fried eggs, salsa verde, tomatoes, avocado, queso fresco | **13** (*gf*)

**Grilled Chicken Club** – honey smoked bacon, roasted Anaheim, avocado, vine-ripe tomato, butter lettuce, chipotle aioli, and ciabatta bun | **14** (*gfo*)

**Certified Angus Beef Burger** - (100% natural) vine-ripe tomato, grilled red onion, cheddar, house sweet pickles, aioli, brioche bun | **14** (*gfo*) *sub blue cheese and sautéed mushrooms* | **3**

**Grilled Flat Iron Steak** – faro, barley, quinoa pilaf, arugula, mushrooms, balsamic reduction | **18** *add blue cheese* | **2** (*gfo*)

**Beer Battered Fish Tacos** - local rock cod, shredded cabbage, mango salsa, lime crema, jicama slaw, chips & salsa | **14** (*gfo*)

**Grilled Togarashi Salmon Salad** - baby gem lettuce, radish, carrots, daikon, nori, sesame dressing, crispy glass noodles, water chestnuts, almonds, pickled ginger | **17** (*gfo*)

**Verde Chicken Enchiladas** – roast chicken, tomatillo, cilantro & Anaheim chili filled corn tortillas, white cheddar, salsa, avocado, black beans, basmati rice | **14** (*gf*)

**Lobster Ravioli** – Maine lobster, arugula, basil, saffron tomato, butter sauce | **19**

**Brioche French Toast** – with hints of orange & grand marnier, fresh strawberries, toasted pecans, fresh whipped cream and pure maple syrup | **13**

kids

**Scrambled Eggs** – roasted potatoes, fresh fruit | **8**

**French Toast** – fresh strawberries, maple syrup & whipped cream | **9**

**Kid Burger** – shoestring fries | **9**

**Cheese Pizza** | **7**

special beverages

**OJ & Pomegranate Mimosa** **6**

**Peach Bellini** gl/btl **7/26**

**Red Wine Organic Sangria** **7**

**La Marca Prosecco** gl/btl **7/26**

**Taltarni Tache Sparkling Rose** gl/btl **9/38**

*Executive Chef: William Ouder Kirk*