

brunch

- \$8.5 Prosciutto & Season's Best Melon
sugg. pairing: 2005 Winemaker's Reserve Roussanne - \$10 gl/\$6 taste
- \$8.5 Scottish Smoked Salmon, Crispy Potato Wedge, Traditional Garnish
sugg. pairing: 2005 Special Selection Sauvignon Blanc - \$10 gl/\$6 taste
- \$6 Marinated Olives & Roasted Peppers
sugg. pairing: 2005 Special Selection Zinfandel - \$10 gl/\$6 taste
- \$5.5 Creamy Polenta with Blackberries, Walnuts, Honey
sugg. pairing: 2005 Special Selection Viognier - \$9 gl/\$6 taste
- \$8.5 Fresh Mozzarella & Pea Rissoto Fritters with Smoked Tomato Blush
sugg. pairing: 2004 Winemaker's Reserve Chardonnay - \$10 gl/\$6 taste
- \$7.5 Organic Chicken Salad with Crème Fraîche, Grapes & Walnuts on Bruschetta
sugg pairing: 2006 Special Selection Nebbiolo Bello - \$8 gl/\$5 taste
- \$8 Confit Duck with Greens, Apple, Dijon Vinaigrette
sugg. pairing: 2005 Special Selection Chardonnay - \$10 gl/\$6 taste
- mp Artisan Cheese & Fruit



- \$6 "Eggs Benedict" Poached Egg, Pancetta, Sauce Bearnaise, Toasted Muffin
- \$9 Grilled Prime Hanger Steak & Fried Egg, Crispy Yucca, Salsa Verde
- \$5 "Tortilla Espanola" Egg, Caramelized Onion & Potato with Cherry Tomato & Basil Salad
- \$6 Poached Duck Egg with Sweet Potato, Scallion & Shiitake Mushroom Hash
- \$5.5 Fried Egg Gordita with Shredded Lettuce, Queso Cotija, Garbonzo Beans, Avocado, Chili Salsas
- \$6 Cambozola Bruschetta & Poached Egg in Pomodoro Sauce



- \$5.5 Short Stack Whole-Wheat Blueberry Pancakes with Maple Syrup, Whipped Butter
- \$6 Challah Bread French Toast with Fig Compote, Cinnamon Whipped Cream
- \$7 Black Forest Ham & Brie on Toasted Baguette
- \$7.5 Bacon, Heirloom Tomato, Smoked Gouda Grilled Cheese
- \$2.75 Toasted Walnut Bread & Butter
- \$4.5 Applewood Smoked Bacon, House-Made Country Sausage or Grilled Ham Steak



- \$6 Yogurt, Strawberry & Granola Parfait
- \$5 Creamy Oatmeal with Whipped Marscapone, Berries
- \$4.5 Organic Granola & Milk
- \$3.5 Roasted Country Style Potato
- \$4 House-Baked Scone with Jam, Butter
- \$4 Side Eggs (2) any style
- \$2.5 Basket of House-Baked Whole Grain Bread



Brunch Cocktails

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|-------------|--------------------|------------|-------------------------|
| \$7glass | Watermelon Sangria | \$7glass | Callaway 2005 Bela Rosé |
| \$15 carafe | | \$15 split | NV Canella Bellini |



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|--------|-----------------------------|--------|----------------------|
| \$2.5 | Organic Iced Tea | \$4.25 | Cappuccino |
| \$2.5 | Soda | \$2.5 | Organic Hot Tea |
| \$2.75 | Juice | \$7 | Pot of Flowering Tea |
| \$3 | Ginger Lemonade | | |
| \$4.5 | Filtered/Sparkling Water | | Brewskies |
| \$2.5 | Organic Monkey & Son Coffee | \$4 | Select |
| \$2.75 | Espresso \$3.50 Double | \$6 | Premium |

tapas

eggs

griddle

sides

drinks

Heritage
AT
CALLAWAY

mer · it (mēr'it)

Superior quality or worth

her · i · tage (hēr'ī-tij)

Something that is passed down from
preceding generations; a tradition