

morning, noon, but not night...

BAGEL AND LOX a toasted bagel, heirloom tomato, wild arugula, Persian cucumber, an herb spread, smoked salmon 19

ALL AMERICAN SAILOR cage free eggs, a choice of bacon or sausage, roast potato, toast, coffee or tea 16

STEEL CUT OATMEAL BRULE prepared with organic milk, seasonal fall fruits and toasted seeds 12

PAIN DE MIE FRENCH TOAST or BUTTERMILK PANCAKES maple syrup, melted butter, berries and cream 16
with eggs and meat 19

SEASIDE CONTINENTAL butter croissant, a parfait of strauss yogurt and homemade granola, coffee or tea and juice 13

FRENCH STYLE OMELET a traditional omelet, la quercia prosciutto, grilled asparagus, reggiano, virgin olive oil 19

PRIME STEAK AND EGGS prime flat iron, organic eggs sunny side up, crispy potato, salsa verde, bordelaise 26

BREAKFAST IN BREAD over easy eggs, smoked bacon, tomato jam, buttered onion, aged cheddar, ripe avocado 15

FUIELLE DE BURRITO, organic egg whites, crispy wild mushroom, winter greens, fingerling potato, salsa verde 17

RICARDO'S RANCHEROS organic egg, indian tortilla, black beans, two salsas, soft onion, cheddar cheese, crema 16

CROQUE-MADAME Fra'mani ham and gruyere cheese on brioche, sunny side up farm egg, sauce mornay, 21

TOAST grilled country bread, soft scramble farm eggs, roasted wild mushrooms, brown butter and chive 16

MER BLEU OYSTERS (1/2 DZ.) British Columbia, appropriate condiments 21

AVOCADO HUMMUS grilled indian bread, a vegetable crudité 14

JAPANESE HAMACHI, yuzu granite, toasted buckwheat, smoked plum 17

COBB SALAD crispy chicken, smoked bacon, avocado, Campari tomato, edamame, blue cheese, farm egg, pine nuts 18

DOUBLE BACON BLT country bread, newski smoked bacon, tomato jam, hass avocado, little gem, green goddess 18

LITTLE GEM CEASAR little gem, a caesar dressing made with lemon and garlic, toasted croutons, grated reggiano 14

DUNGENESS CRAB LOUIE little gem hearts, ripe tomato, farm egg, avocado, louie dressing 28

GRILLED MAHI MAHI FISH TACOS, salsa fresca, crushed hass avocado, cabbage, lime & crème fraiche 18

PRIME DRY AGED BURGER cheddar, bacon, grilled onion, vine ripe tomato, gem lettuce, thousand island, brioche 16

GRILLED SCOTTISH SALMON local asparagus, shiitake mushroom, salsa verde, potato emulsion 28

ALASKAN COD FISH & CHIPS, hand cut belgium style fries, housemade tartare sauce, lemon and malt vinegar 19

MARY'S CRISPY CHICKEN SANDWICH fried breast, red rooster aioli, house made coleslaw, toasted brioche 16

HOUSE MADE ZUCCHINI AND BASIL RAVIOLI oven dried tomatoes, reggiano, brown butter sauce 21

SALT CREEK STEAMED MUSSELS white wine, olive oil, vaudovan, shallot and parsley, toasted country bread 23