



BREAKFAST EGGS PLATE

rainbow potatoes and ciabatta

Consuming raw or undercooked egg may increase your risk of foodborne illness.

++\$5 Egg white Add ++\$2.5 cheese

- Farm Eggs (2) Any Style** 15
- Applewood Smoked Bacon** 18
- Pork Sausage Patty** 18
- Apple Chicken Sausage** 18
- House made Bear Belly Bacon** 19

OMELETS & SCRAMBLES

rainbow potatoes and ciabatta

++\$5 Egg white Add ++\$2.5 cheese

- Son & Garden Omelet** 18
Country Pork Sausage, asparagus, mushroom, spinach, pimento, sundried tomato, Parmesan cheese

- Farmhouse Omelet (Vegetarian)** 22
Egg whites, mushroom, arugula, green olive, pimento, Goat cheese

- Tofu Omelet (Vegetarian)** 18
Organic tofu, asparagus, portobello mushroom, arugula, cauliflower, sundried tomato, quinoa

- Frisco Scramble** 19
Chicken Apple Sausage, spinach, avocado, cherry tomatoes, Monterey jack, Salsa

- Hawaii' Scramble** 22
Bay shrimp, celery, spring onion, basil, spinach, capers, cheddar, spicy aioli sauce, pineapple salsa

- Sunshine Scramble** 19
Applewood smoked bacon, onion, mushroom and cheddar

- Crabby Omelet** 29
Dungeness Crab meat, sundried tomatoes, capers, spinach, celery, hollandaise, scallions and Salsa

CHEF'S SPECIAL

- Bibimbap** 24
Stone Pot Japanese Rice, Fried Chicken, fried egg, asparagus, bell pepper, spinach, mushroom, kimchi

- Belly Ranchero** 22
Slow-cooked pork belly, arugula, corn tortilla, red onion pickle, guacamole, poached egg, salsa and rainbow potatoes

- Loco Moco** 27
Half a pound grilled Wagyu Beef patty, rice, onion, green onion, mushroom, cherry pepper, white cheddar, fried egg, pineapple salsa, sesame, mushroom gravy



BENEDICT

rainbow potatoes and levain toast

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- Portobello Benedict (Vegetarian)** 18
Garlic seasoned Portobello mushroom, tofu, cauliflower, sundried tomato, with pineapple salsa

- Smoked Salmon Benedict** 22
Alaskan Smoked Salmon, asparagus, dill cream cheese, red onion pickle, capers, house spice, Lemony hollandaise

- Country Benedict** 18
House made pork sausage patty, avocado, spinach, bacon bits, hollandaise

- Fried Chicken Benedict** 24
Boneless fried chicken, sauteed spinach, chive, shishito pepper, mushroom demi-glace

- Korean Benedict** 34
Bone-in short rib, kimchi Fried rice, chive, mushroom, spinach, carrot, bell pepper, house made hollandaise

GRIDDLE

- Ricotta Pancakes** 18
Light & fluffy ricotta pancake w /Vanilla pastry cream, house jam and fresh fruit

- French Toast** 17
Brioche, Grand Marnier, Vanilla Pastry cream and fresh fruit

- Deep Fried French Toast** 19
Fried French toast stuffed w/creamy mascarpone cheese, vanilla pastry cream and fresh fruit

FOR A COMPLETE MEAL
Two eggs and a choice of Bacon, Chicken Sausage, or Pork patty + \$10 OR Bear Belly Bacon + \$12

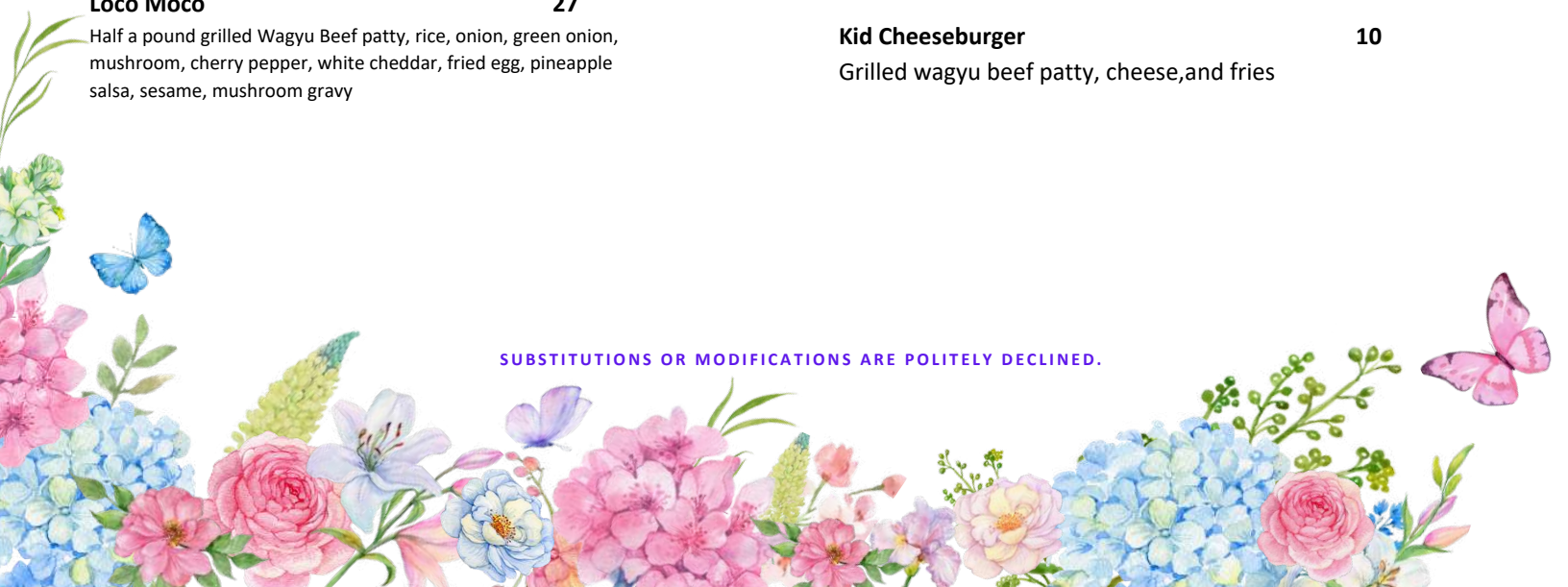
KID'S MENU

Under the age of 8

- Mickey Mouse Pancake** 10
Two bacon and scrambled egg

- Kid Cheeseburger** 10
Grilled wagyu beef patty, cheese, and fries

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED.





LUNCH

SANDWICH & PANINI

Choice of mixed greens OR garlic fries

Ciabatta roll & Cilantro aioli

Farmhouse Melt (Vegetarian) 19

Wheat, asparagus, zucchini, bell pepper, mushroom, arugula, garlic quinoa, garlic aioli, Swiss

Grilled Cheese Panini 18

Cheddar, swiss, jack, caramelized onion, bacon jam and scramble eggs

Chicken Panini 20

Grilled chicken, basil, tomato, alfalfa, balsamic glazed, mozzarella

BURGER

Choice of mixed greens OR garlic fries

Brioche bun & Cilantro aioli

Veggie Burger (Vegetarian) 24

Cauliflower, sun-dried tomato, portabella mushroom, quinoa, kale, alfalfa, balsamic glazed, cheddar

Triple Cheese Burger 27

Half a pound grilled Wagyu Beef patty, Jack, cheddar cheese, pepper jack cheese, bacon, avocado, tomatoes, lettuce

My Son! Burger/ Double Patty +\$12 29

Half a pound grilled Wagyu Beef patty, bacon jam, Bear Belly bacon, fried egg, arugula, brioche bun, jack

SIDE

Housemade Pastry	8
Toast	5
Two eggs	7
Bear belly bacon	12
Chicken sausages	8
Pork sausage patty	8
Bacon	8
Avocado	4
Hollandaise	4
Home fries	7
Fruits Cup	8

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Please let us know about your dietary restrictions/ allergies prior to ordering
****In Order to Prepare Your Food in Timely Manner, No Substitutions Please****

20% gratuity included for parties of 6 or more.

3 Credit Cards Max/Table OR additional charges may apply.

Corkage fee: Maximum 2 bottle per party;

First \$35/bottle (750ML). Second bottle onwards \$45/bottle (750ML)

Carry-in dessert fee: \$2.5/person

No outside food or drink allowed

Not responsible for lost or damaged articles or feelings.

All menu & prices are subject to change without notice.

No Substitutions

[Panorama Bread Company](#),

[New England Seafood](#),

[Snake River Farm Kobe Beef](#)

[Free Range Chicken Sausage](#),

[Golden Gate Meat Company](#),

[Pacific Produce](#),

[Equator Coffee](#),

[Executive chef Kasem Saengsawang](#).

SALAD

Served with Levain toast

Grilled Chicken Salad 24

Iceberg, spinach, black olive, tomato, chickpea, cucumber, red onion pickle, bacon bite with creamy cilantro dressing, parmesan

BEVERAGES

Fresh Squeezed Orange Juice 8

Lavender Spritzer Fruity & Floral, Lemon, CO2. 8

Coke/ Diet Coke 4

San Benedetto Sparkling Water Italy 500 ml 7

HARNEYS & SON TEAS 6

Royal English Breakfast ceylon black tea, smooth full bodied

Earl Grey Supreme black tea, bergamot, lemony flavor

Paris black tea, floral, vanilla

Dragon Pearl Jasmine floral & pretty

Mother's rosebuds, chamomile, citrus

Peppermint aromatic, crisp, help digestion

Indigo Punch vibrant, crisps, fruity, earthy with touch of sweetness

Japanese Sencha fine green tea

EQUATOR COFFEE (MARIN COUNTY)

+ \$1 Oat Milk

Dripped Coffee 5

Espresso 4.5

Americano 5

Cold brew 5

Cappuccino/ Latte 6

Chai Latte 7

Mocha 7

Milk (Whole milk, Oat milk) 6

Hot Chocolate & Marshmallow 6.5

LIQUID BRUNCH

Morning Mimosa 12

sparkling wine, fresh squeezed orange juice

Bloody Mary 14

Soju, spicy house bloody marry, horseradish, pickles, celery, chill salt rim

Mit-chelada 14

lager, spicy valentina, house soy sauce, citrus, umami salt rim

Aperol Spritzer 15

Aperol, prosecco, soda

BEER

East Brother Pilsner, Richmond, CA 8

Almanac Flow Pale Ale, Alameda, CA 8

Almanac Love Hazy IPA, Alameda, CA 10

WINE

Wolffer Spring In Bottle Sparkling Rose (Non-Alcohol) 13/64

Simonet Cuvee Rose Reserve 13/64

Prosper Maufoux Cremen de Bourgogne Blanc U. France 16/74

Villa Marla Sauvignon blanc, Mariborough 2020 15/69

Adelsheim Vineyard Chardonnay, Oregon 18/64

