

BARTARTINE

Brunch

Served Saturday & Sunday

Pt. Reyes blue cheese stuffed dates 6

Cheese plate with grilled bread and fruit 15

Organic mixed lettuces with sweet herbs, olive oil croutons and red wine vinaigrette 8

House cured salmon with wild arugula, poached eggs, toasted brioche and sorrel hollandaise 14

Country bread french toast with huckleberries and maple syrup 10

La Quercia prosciutto with poached eggs and grilled country bread 12

Bread pudding with red onions, Spring Hill cheddar, nettles and green salad 12

Roasted piquillo peppers, Vella dry jack cheese and sage scramble, green salad and toast 12

Fra'Mani rosemary ham, Spring Hill cheddar and fried egg on a brioche bun, aioli and green salad 12

Croissant sandwich with house-cured bacon, scrambled eggs with sweet herbs and green salad 12

Pastrami and Gruyere panini with horseradish crème fraiche, arugula and green salad 12

Sonoma foie gras panini, raspberry-red wine jam, brioche, rocket and green salad 16

Open face pork belly sandwich with avocado, egg salad, pickled jalapeno and shoestring fries 14

2 eggs, poached scrambled or fried 3.50

House cured bacon 4.50

Shoestring fries with aioli 4.00

Small side salad 4.50

Toast and house-made jam 3.00

Moscato d'Asti with warren pear sorbet and gingersnaps 5

Chocolate soufflé cake with malt sorbet, caramel and candied peanuts 7

Meyer lemon pot de crème with huckleberries and cornmeal biscotti 7

*A 4% surcharge added to the bill provides health care for all of our employees.
Service charge of 18% will be added to parties of six or more. Corkage \$15 per bottle (maximum two bottles).*