



BREAKFAST

served all day

SCRAMBLES & OMELETS

All served with country fried potatoes and a homemade biscuit or toast.

Lox'a'licious Omelet 13.50

Two egg omelet with chilled lox, tomatoes, capers & chèvre. Topped with sour cream.

FunGuy's Omelet 13.50

Two egg omelet served with local organic mushrooms, spinach & chèvre.

Gardeners Omelet 12.00

Two egg omelet with broccoli, carrots, spinach & Swiss cheese.

The Hole in the Wall Scramble 12.50

Two eggs lightly scrambled with spinach, roasted red bell peppers, caramelized onions, honey ham & medium sharp cheddar.

N'Orleans Scramble 12.50

Two eggs lightly scrambled with andouille sausage, caramelized onions, roasted red peppers & a hint of cayenne.

EGGS & MORE

Two Eggs Any Style 8.50

Served with country fried potatoes. Add bacon, Italian sausage, andouille or honey ham for \$3.75.

Short Rib Hash & Eggs 15.00

Braised all-natural Angus short rib mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Mushroom Hash & Eggs 14.00

Local organic mushrooms, mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Veggie Hash & Eggs 12.50

Broccoli & carrots mixed with potatoes, onions & red bell peppers. Topped with two poached eggs. Served with a homemade biscuit or toast.

Chilaquiles 13.00

Fried corn tortillas, two fried eggs over medium. Topped with fresh salsa, pico de gallo, avocado, sour cream & Cotija cheese.

Huevos Rancheros 13.00

Fried tostada shell, black beans, fried rice, two fried eggs over medium. Topped with fresh homemade salsa, pico de gallo, avocado, sour cream & Cotija cheese.

Serving Sonoma County since 2011!

BISCUITS & GRAVY

Add two eggs any style & country fried potatoes 5.25

Biscuits & Sausage Gravy 9.50

A classic made entirely from scratch.

Biscuits & Mushroom Gravy 10.00

A delicious vegetarian take on a breakfast favorite.

PANCAKES & MORE

Buttermilk Pancakes

Topped with fresh strawberries & powdered sugar.

Served with real maple syrup.

Single Pancake 4.75 Short Stack 7.50 Full Stack 10.00

The Dutch Baby 10.50

A German style pancake with caramelized sugar, apples & a hint of nutmeg. This takes awhile in the oven (about 15 minutes or so), but it's well worth the wait!

Challah French Toast 11.00

Eggs, milk, vanilla extract, nutmeg and cinnamon. Served with fresh strawberries, candied pecans & real maple syrup.

French Toast Combo 17.00

Two eggs any style, two slices of challah french toast, country fried potatoes and your choice of bacon, Italian sausage, andouille or honey ham.

EGGS BENEDICT

Served with two poached eggs, English muffin and country fried potatoes

Lox Benedict 15.00

Lox, capers, chèvre, fresh tomato, sour cream & hollandaise sauce.

FunGuy's Benedict 14.00

Local organic mushrooms, spinach, chèvre & hollandaise sauce.

Ham Benedict 12.50

Honey ham & hollandaise sauce.

Florentine Benedict 12.00

2 poached eggs with spinach & hollandaise sauce.

Avocado Crab Benedict 19.00

Dungeness crab meat, avocado & hollandaise sauce.

BREAKFAST SIDES

Bacon	5.00	Country Fried Potatoes	3.75
Italian Sausage	5.00	Homemade Biscuit	2.25
Andouille	5.00	Toast	2.25
Honey Ham	5.50	Syrup	2.00
Mushroom Gravy	5.75	Avocado	3.75
Sausage Gravy	5.25	Two Eggs	4.50
Hollandaise Sauce	4.00	One Egg	2.25
Fruit Bowl	6.95	Add Cheese	1.75

BURGERS

All burgers served with french fries, a house salad or soup of the day.

Beef Burger 13.00

All natural Angus beef, served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion

Duck Burger 14.00

All natural ground duck, served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

Lamb Burger 14.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

Turkey Burger 14.00

All natural ground turkey, served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

Portabello Burger 11.00

Served on a brioche bun with harissa aioli, lettuce, tomato, pickles & red onion.

Southwest Black Bean Burger 11.00

Served on a brioche bun with a harissa aioli, lettuce, tomato, pickles & red onion.

SANDWICHES

All sandwiches served with french fries, a house salad or soup of the day.

Classic Reuben 14.00

Served on marble rye with grilled corned beef, melted Swiss, sauerkraut, and thousand island dressing.

Roast Beef 13.00

Served on a sweet French roll, grilled roast beef, melted pepper jack, lettuce, tomato, onions, pickles and harissa aioli.

French Dip 14.00

Thinly sliced roast beef stacked on a french roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip.

Braised Short Rib 13.00

Tender boneless braised all-natural Angus beef short rib served hot on a brioche bun with melted pepper jack cheese and harissa aioli.

Roasted Turkey 13.00

Grilled turkey with melted Swiss cheese, lettuce, tomato, avocado, red onions, bacon, pickles & a harissa aioli.

B.L.T 10.00

Bacon, Lettuce, Tomato on toasted sourdough bread.

Grilled Cheese 10.00

A blend of Cheddar, Pepper Jack & Swiss cheese on toasted sourdough bread.

Big Bowl of Fries 7.50

Small Bowl of Fries 5.50

Add to your fries: Truffle oil tossed with parmesan 2.00

Cheesy sauce 2.00

Fresh minced garlic with parmesan 2.00

SALADS

Add to any salad

Grilled Chicken 5.00 Grilled Prawns 6.00 Wild Salmon 6.00

House Salad

Side 5.50 Entrée 9.00

Mixed greens tossed in house-made vinaigrette, citrus herb vinaigrette, shitake ginger soy vinaigrette (contains traces of wheat in soy sauce), ranch or caesar dressing.

Caesar Salad

Side 5.50 Entrée 10.00

Chopped romaine coated with our house-made Caesar dressing (contains raw egg yolk), corn tortilla strips, parmesan cheese & fresh tomatoes.

Beet-Nik Salad 14.00

Organic sliced red & golden beets on a bed of mixed greens tossed in our citrus herb vinaigrette. Topped with roasted pistachios, citrus segments & chèvre.

Marinated Steak Salad 18.00

Bistro filet marinated in soy sauce, garlic & seasoning, over mixed greens, shredded cabbage, carrots, snow peas & water chestnuts. Tossed in our shitake ginger soy vinaigrette (contains traces of wheat in soy sauce). Topped with crispy tortilla strips & sesame seeds. Cooked to order.

Crab Louie Salad 21.00

Dungeness Crab meat, avocado, hard boiled egg, cucumbers, fresh tomatoes and asparagus served on a bed of heart of romaine lettuce & spring mix tossed with thousand island dressing.

SOUP OF THE DAY

Cup 4.50

Small Bowl 7.00

Big Bowl 12.00

SPECIALTY SOUPS

French Quarter Gumbo 16.00

A Cajun style gumbo with andouille sausage, chicken, crawfish, onions, red bell peppers & celery served with long grain rice. This dish is based with a dark flour roux & has a smoky flavor with a bite.

Sebastopol Borscht 16.00

A hot villager's style beef-based soup with slices of golden & red beets, shredded cabbage & chunks of potato with an all-natural beef short rib and topped with sour cream.

SWEET & SAVORY CREPES

All savory crepes (a blend of buckwheat and all-purpose flour) are served with either fries, a house salad or soup of the day. Go gluten free with Buckwheat Flour for \$2.00 more.

FunGuy's 16.50

Local organic mushrooms sautéed with spinach & chèvre.

Salmon Run 16.50

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

Rosemary's Chick 15.50

All-natural chicken breast marinated in garlic & rosemary with sautéed spinach, caramelized onions, mushrooms & Swiss cheese.

Mardi Gras 15.50

Andouille sausage, caramelized onions & roasted red bell peppers.

Gardener's Dream 14.50

Spinach, broccoli, carrots & Swiss cheese.

Nutella 10.00

Strawberries wrapped in a hot crepe topped with whipped cream.

Spiced Apple 10.00

Delicately cooked apples wrapped in a hot crepe topped with caramel sauce.

PASTAS

Add to any pasta

Grilled Chicken 5.00 Grilled Prawns 6.00 Wild Salmon 6.00

Coconut Curry 14.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

Tomato Basil Pasta 14.00

Roma tomatoes lightly sautéed in olive oil with minced garlic finished with fresh basil and crushed red pepper in a white wine reduction tossed with spaghetti & parmesan cheese.

Penne Pasta al Cinghiale 20.00

New York style Italian sausage, fresh tomatoes, local organic mushrooms, fresh garlic, chicken stock and chili flakes. Served with a slice of french roll.

Surf and Turf Pasta 22.00

Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

Mac & Cheese 9.75

Elbow macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko parmesan crust.

ENTREES

Ribeye Steak 21.00

Pan-seared ribeye steak, rubbed with fresh herbs, topped with homemade chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

Chicken Piccata 20.00

Chicken breast dredged in flour, cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Salmon Picatta 22.00

Wild Salmon dredged in flour, cooked with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

Hot Beverages

Coffee	3.75
Tea	3.50
Hot Chocolate	4.50
Espresso	3.50
Double Espresso	5.50
Cappuccino	4.00
Cafe Latte	5.00
Cafe Mocha	5.00

Cold Beverages

Fresh Brewed Iced Tea	3.50
Arnold Palmer	4.00
Orange/Apple/Cran Juice	4.00
Whole Milk	3.00
Organic Lemonade	3.50
Sparkling Water	3.50
Soft Drinks	3.00
Mexican Coca-Cola Bottle	3.50

Alcoholic Beverages

Blue Moon	7.00
Pacifico	7.00
Modelo Special	7.00
Lagunitas IPA	7.00
Wine Red or White	8.00/glass
Margaritas	11.00
Mimosa	8.00
Bloody Mary	11.00
Micheladas	8.50

HAPPY HOUR WINGS 7.00

Buffalo or BBQ Sauce

HABENERO WINGS 8.00

Cilantro, onions, fresh tomatoes, habenero peppers (very spicy) & fresh squeezed lime

NACHOS 7.00

Homemade tortilla chips with black beans, melted sharp cheddar cheese, topped with pico de gallo, sour cream and Cotija cheese

SHRIMP CEVICHE 8.00

Peeled shrimp, diced red onions, cilantro, fresh tomatoes, fresh squeezed lime, salt & pepper with chile chipotle peppers (made to order)

QUESADILLAS 7.00

Three corn tortillas with melted sharp cheddar cheese served with fresh salsa.

FRENCH FRIES 7.00

Seasoning, garlic and Parmesan or truffle oil and Parmesan cheese.

NACHO FRIES 7.00

Our classic seasoned french fries topped with our homemade sausage gravy, black beans, sour cream and pico de gallo, topped with Cotija cheese

GUACAMOLE \$8.00

California avocados with fresh tomatoes, cilantro, onions, salt & pepper with fresh squeezed lime juice served with our homemade tortilla chips (made to order)

SHORT RIB SLIDERS 9.00

Our homemade braised short ribs with caramelized onions, melted sharp cheddar cheese, stacked on a brioche bun.

STREET TACOS 11.00

Three corn tortillas stuffed with your choice of meat* topped with cilantro, onions and our fresh homemade salsa. *choose from steak, short rib, chorizo or chicken
add fish or shrimp for 2.00 more
~Veggie option also available~

SHRIMP COCKTAIL 15.00

Shrimp, cilantro, onions, pickles, avocado and homemade cocktail sauce, served with homemade tortilla chips

DRINK SPECIALS

Beer, Mimosa, Micheladas, Wine, Prosecco 5.00

Margarita or Bloody Mary 8.00