

SCRAMBLES & OMELETS

Served with country fried potatoes and a homemade biscuit or toast.

LOX'A'LICIOUS OMELET 17.50

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

FUNGUY'S OMELET 17.00

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

GARDENERS OMELET 16.50

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

HOLE IN THE WALL SCRAMBLE 17.00

Two scrambled eggs with spinach, roasted red peppers, caramelized onions, honey ham, and sharp cheddar.

N'ORLEANS SCRAMBLE 16.00

Two eggs scrambled with andouille sausage, caramelized onions, and roasted red peppers, with a touch of cayenne.

EGGS BENEDICT

Enjoy two poached eggs served on an English muffin, accompanied by country-fried potatoes.

LOX BENEDICT 17.50

Features smoked salmon, capers, chèvre, fresh tomato, sour cream, and hollandaise sauce.

FUNGUY'S BENEDICT 17.00

Showcasing local organic mushrooms, spinach, chèvre, all topped with hollandaise sauce.

HAM BENEDICT 17.00

A delightful combination of honey ham and hollandaise sauce.

FLORENTINE BENEDICT 17.00

Two poached eggs served with spinach and hollandaise sauce.

AVOCADO CRAB BENEDICT 21.00

A luxurious dish featuring Dungeness crab meat, avocado, and hollandaise sauce.

EGGS & MORE

Egg and hash plates served with a homemade biscuit or toast.

TWO EGGS 12.00

Enjoy two eggs prepared to your liking, accompanied by country-fried potatoes. Add bacon, Italian or andouille sausage, or honey ham for an additional 3.75.

SHORT RIB HASH & EGGS 19.00

Slow-cooked Angus short rib with potatoes, onions, and red bell peppers. Topped off with two perfectly poached eggs.

MUSHROOM HASH & EGGS 17.00

Organic mushrooms cooked with potatoes, onions, and red bell peppers. Topped off with two perfectly poached eggs.

VEGGIE HASH & EGGS 17.00

A combination of broccoli, carrots, potatoes, onions, and red bell peppers, topped with two poached eggs.

CHILAQUILES 16.50

Crispy fried tortillas with two medium fried eggs, fresh salsa, pico de gallo, avocado, sour cream, and Cotija cheese.

HUEVOS RANCHEROS 16.50

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

BREAKFAST BURRITO 17.00

Eggs, potatoes, pico de gallo, cheddar cheese, and your choice of ham, turkey, bacon, chorizo, or short rib.

BREAKFAST SANDWICH 16.00

Eggs with your choice of bacon, ham, or turkey and cheddar cheese. Served on toasted sourdough with a spread of mayo.

PANCAKES & MORE

BUTTERMILK PANCAKES

Fluffy pancakes, adorned with fresh strawberries and a dusting of powdered sugar. Enjoy them with genuine maple syrup on the side.

Single Pancake 4.75 Short Stack 8.00 Full Stack 11.50

THE DUTCH BABY 15.00

Savor a German-style pancake infused with caramelized sugar, apples, and a hint of nutmeg. While it takes about 15 minutes to bake in the oven, the delightful taste is well worth the wait.

CHALLAH FRENCH TOAST 13.00

An airy, indulgent, and subtly sweet French toast with crisp edges. This delightful dish is accompanied by fresh strawberries, candied pecans, and authentic maple syrup.

COMBOS (French Toast, Pancakes or Waffles) 19.00

Two eggs cooked to your preference, two slices of challah French toast, two waffles or one pancake, country fried potatoes, and your choice of bacon, Italian or andouille sausage, or honey ham.

BISCUITS & GRAVY 11.00

A rich, creamy, savory sausage or a vegetarian mushroom gravy, served atop our freshly baked biscuits. This classic comfort food is a breakfast favorite, perfect for those who crave something hearty and satisfying. Pair it with two eggs any style & country fried potatoes for an additional 5.25

BURGERS

All burgers are served on a Brioche bun and accompanied by chipotle aioli, lettuce, tomato, pickles, and onion. You can choose from a side of fries, a house salad, or soup.

BURGER OPTIONS:

ANGUS BEEF BURGER	15.00
DUCK BURGER	15.00
LAMB BURGER	15.00
TURKEY BURGER	15.00
PORTOBELLO MUSHROOM	15.00
SOUTHWEST BLACK BEAN	15.00

SANDWICHES

All sandwiches served with fries, a house salad or soup.

CLASSIC REUBEN 16.00

Hot corned beef, served on marble rye, with melted Swiss, sauerkraut, and thousand island dressing.

ROAST BEEF 16.00

Hot roast beef, served on a French roll, with melted pepper jack, lettuce, tomato, onions, pickles and chipotle aioli.

FRENCH DIP 16.00

Roast beef stacked on a French roll with caramelized onions, grilled mushrooms, and melted Swiss cheese with au jus dip.

BRAISED SHORT RIB 16.00

Tender boneless braised beef short rib served hot on a brioche bun with melted pepper jack cheese and chipotle aioli

ROASTED TURKEY 16.00

Turkey, Bacon & Avocado with Swiss cheese.

GRILLED CHICKEN 16.00

A grilled chicken breast, melted with pepper jack cheese, onions, pickles, and tomatoes. Served on a soft roll.

CLASSIC TUNA 16.00

House made tuna salad, with lettuce, tomato, onions & pickles with Swiss cheese. Served on rye bread.

TUNA MELT 16.00

House made tuna salad with melted Swiss on toasted rye bread.

RIB-EYE STEAK SANDWICH 21.00

Rib-eye steak with pepper jack cheese.

B.L.T 15.00

Bacon, lettuce, tomato on toasted sourdough bread.

GRILLED CHEESE 14.00

Cheddar cheese melted on toasted sourdough bread.

FRIES

Big Bowl 8.00 Small Bowl 6.00

Enhance Your Fries 2.00

Truffle oil with Parm, cheesy sauce or fresh minced garlic with Parm

SOUP OF THE DAY

Cup 5.50 Small Bowl 8.50 Big Bowl 12.00

SPECIALTY SOUPS

FRENCH QUARTER GUMBO 19.00

A Cajun style gumbo with andouille sausage, chicken crawfish, onions, red bell peppers & celery served with long grain rice.

SEBASTOPOL BORSCHT 19.00

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.

SEAFOOD SOUP 23.00

A delightful blend of prawns, fish, crab, and vegetables, accompanied by tortillas and rice.

SALADS

HOUSE SALAD Side 7.00 Entree 10.00

Enjoy mixed greens tossed in your choice of house-made vinaigrettes: citrus herb, shiitake ginger soy**, ranch, thousand island, blue cheese, or Caesar dressing*.

CAESAR SALAD Side 6.50 Entree 15.00

Chopped romaine coated with our house-made Caesar dressing*, complemented by corn tortilla strips, Parmesan cheese, and fresh tomatoes.

TUNA TOSTADA SALAD 19.00

Albacore tuna served on a bed of mixed greens, accompanied by cabbage, water chestnuts, shiitake dressing, creamy avocado, and crisp snow peas.

BEET-NIK SALAD 18.00

Organic sliced red and golden beets on a bed of mixed greens, dressed with our citrus herb vinaigrette. Finished with roasted pistachios, citrus segments, and chèvre.

MARINATED STEAK SALAD 22.00

Bistro filet marinated in soy sauce, garlic, and seasoning, served over mixed greens, shredded cabbage, carrots, snow peas, and water chestnuts. Tossed in our shiitake ginger soy** vinaigrette and topped with tortilla strips and sesame seeds.

CRAB LOUIE SALAD 23.00

Dungeness crab meat, avocado, hard-boiled egg, cucumbers, fresh tomatoes, and asparagus, all served on a bed of romaine lettuce and spring mix, dressed with thousand island.

SWEET & SAVORY CREPES

Savory crepes served with fries, a house salad or soup. Crepes are a blend of buckwheat and flour. Go GF w/Buckwheat +2.00

FUNGUY'S 16.75

Local organic mushrooms sauteed with spinach & chèvre.

SALMON RUN 18.00

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

ROSEMARY'S CHICK 18.00

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

MARDI GRAS 17.00

Andouille sausage, caramelized onions & roasted red bell peppers.

GARDENER'S DREAM 16.00

Spinach, broccoli, carrots & Swiss cheese.

NUTELLA 11.00

Sweetened chocolate hazelnut spread with strawberries wrapped in a hot crepe topped with whipped cream.

SPICED APPLE 10.50

Warm apples in a hot crepe topped with caramel sauce.

BIGGER PLATES

COCONUT CURRY 17.00

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 17.00

Roma tomatoes lightly sauteed in olive oil with minced garlic finished with fresh basil in a white wine reduction tossed with spaghetti & Parmesan cheese.

PENNE PASTA AL CINGHIALE 22.00

New York-style Italian sausage, with fresh tomatoes, local organic mushrooms, and aromatic garlic, all simmered in a rich chicken stock with a hint of chili flakes, served over penne pasta.

SURF AND TURF PASTA 24.00

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

MAC & CHEESE 14.00

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

RIB-EYE STEAK 27.00

Pan-seared rib-eye steak, with fresh herbs, topped with home-made chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

CHICKEN PICCATA 25.00

Tender chicken breast sauteed with lemon juice, butter, and capers. Accompanied by creamy mashed potatoes and a selection of fresh vegetables from the chef.

SALMON PICCATA 26.00

Wild salmon sauteed with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

BREAKFAST SIDES

Bacon, Italian or Andouille Sausage or Honey Ham 6.00

Mushroom or Sausage Gravy 5.75

Hollandaise Sauce 4.00

Fruit Bowl 6.95

Country Fried Potatoes 4.00

Homemade Biscuit or Toast 3.00

Avocado 3.75

Two Eggs 5.00

One Egg 3.00

Cheese 1.75

SALAD/ENTREE ADD ONS

Grilled Chicken 6.50/Grilled Prawns 7.00/Wild Salmon 8.00

BEVERAGES

COFFEE & HOT DRINKS

Coffee 4.00

Espresso 3.00

Double Espresso 5.50

Cappuccino 4.00

Cafe Latte 5.00

Cafe Mocha 5.00

Hot Tea 4.00

Hot Chocolate 4.50

SOFT DRINKS & CLASSICS

Iced Tea 4.00

Arnold Palmer 4.00

Sparkling Water 4.00

Soft Drinks 4.00

Whole Milk 4.00

Apple Juice 4.00

Cranberry Juice 4.00

Fresh Squeezed OJ 8.00

Whole Milk 4.00

Organic Lemonade 4.00

FROM THE BAR

Margaritas 14.00

Bloody Mary 12.00

Micheladas 10.00

Mimosa 9.00

BEER

Blue Moon 8.00

Pacifico 8.00

Modelo Special 8.00

Lagunitas IPA 8.00

HAPPY HOUR DRINK SPECIALS M-F | 3-6

**contains raw egg*

***contains traces of wheat in soy sauce*

Please inform your server of any allergies

HAPPY HOUR MENU

MONDAY - FRIDAY | 3PM - 6PM

HAPPY HOUR WINGS 9.00

Buffalo or BBQ Sauce

HABENERO WINGS 9.00

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

NACHOS 9.00

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

SHRIMP CEVICHE 10.50

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 8.50

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

GUACAMOLE 9.00

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 15.00

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

~Veggie option also available~

SHRIMP COCKTAIL 19.00

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

DRINK SPECIALS

Beer, Mimosa, Micheladas, Prosecco 6.00

Margarita or Bloody Mary 8.00