

# Brunch Menu

## To Share

(5 per person)

### FRUIT TARTAR

Seasonal melons, pineapple and fresh mint

### MARGHERITA FLATBREAD

Vine-ripened tomatoes, fresh mozzarella, basil and olive oil

## Choose One

### LOBSTER FRITATA

Lobster, egg whites, wild mushrooms, zucchini, scallions, parsley and black garlic aioli / 19

### PORK BELLY BENEDICT

Braised pork belly, poached farm fresh eggs, crushed avocado and chipotle hollandaise on an artisanal English muffin / 16

### CHILAQUILES

Two eggs any style, grilled steak, pickled red onion, cotija cheese and blue corn tortilla, with tomatillo salsa, avocado crema and refried beans / 17

### BUILD-YOUR-OWN OMELETTE

Choose five: applewood bacon, ham, chorizo, fresh tomatoes, baby spinach, wild mushrooms, onions, sweet peppers, scallions, cheddar, Swiss and cotija cheeses, and garlic breakfast potatoes / 14

### THE SAMPLER

Two eggs any style, pork sausage or applewood bacon, and buttermilk pancakes with maple leaf butter and warm maple syrup / 16

### BUTTERMILK PANCAKES

Served with maple leaf butter and warm maple syrup / 12

### HANGER STEAK & EGGS

Wagyu beef, two eggs any style, garlic breakfast potatoes and béarnaise / 18

### FARRO BREAKFAST BOWL

Poached egg, mint farro, blistered cherry tomatoes, fresh avocado, garlic spinach and lemon Greek yogurt / 15

### AG COBB SALAD

Roasted chicken, applewood bacon, hard-boiled egg, California avocado, tomatoes and blue cheese, with Dijon dressing / 20

### ASIAN CHICKEN SALAD

Marinated roasted chicken, Napa cabbage, shredded carrots, sugar snap peas, daikon, roasted cashews and crispy wontons, with tamarind dressing / 21

### POKE TRIO

Shoyu ahi, spicy tobiko salmon and sesame avocado, with salmon roe, steamed white rice, wakame salad and furikake fried rice noodles / 20



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## FISH TACOS A LA TALLA

Nora chile-marinated fresh catch, radish-cabbage slaw and tomatillo salsa on a blue corn tortilla, with house-made tortilla chips / 21

## WAGYU BURGER

Grilled Snake River Farms beef, crisp lettuce, vine-ripened tomato, dill pickles, shaved red onion and sweet tomato jam on a toasted Amish bun, with choice of mixed greens or thin-cut crispy sea salt fries / 16 / add Bacon 2 / Cheddar 2 / Avocado 2 / Fried Egg 2

## AHI TUNA BURGER

Pan-seared local tuna, California avocado, pickled cucumber, micro shiso, tobiko aioli and fried onion wasabi mayo on a toasted Amish bun, with choice of mixed greens or thin-cut crispy sea salt fries / 20

## AG CLUB

Smoked turkey, applewood bacon, marinated heirloom tomato, fresh cucumber, ninja radish, alfalfa sprouts and California avocado on multi-grain toast, with choice of mixed greens or thin cut crispy sea salt fries / 17

## TRIPLE DECKER AVOCADO

California avocado, marinated heirloom tomato, crisp cucumber, ninja radish and alfalfa sprouts, with lemon jicama sticks / 15

## Savory Signature Bowls

### TANDOORI CHICKEN TIKKA

Ginger yogurt-marinated chicken, steamed basmati rice and tzatziki sauce, served with naan flatbread / 18

### LAMB MASALA

Braised lamb in green curry sauce, steamed basmati rice, pickled cucumber and tzatziki sauce, served with naan flatbread / 20

### FARMSTAND VEGETABLE TIKKA

Marinated vegetable medley, steamed basmati rice, pickled cucumber and tzatziki sauce, served with naan flatbread / 15

## Kids Selection

12 and under / 14

### EGGS & PANCAKES

Scrambled eggs, crispy applewood bacon and buttermilk pancakes with warm maple syrup

### CHICKEN TENDERS

Crispy buttermilk chicken, and a choice of mixed seasonal fruit or sea salt fries with ranch dressing and ketchup

### HAM & CHEESE SANDWICH

Honey-glazed ham and American cheese on a toasted brioche bun



Roberto Hernandez | Executive Chef

