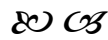




*“An egg is always an adventure; the next one may be different.”*

*~ Oscar Wilde*

- Brown Butter Cinnamon Roll** cocoa nibs, vanilla anglaise 10.
- Chia Pudding Parfait** coconut cream, banana, pistachio 8.  
*cows responsibly raised by Strauss farms in Petaluma, CA*
- Tombo Tuna Ceviche** avocado mousse, pickled jalapeños, tortilla chips 16.  
*troll caught off the island of Fiji*
- Mixed Greens Salad** green goddess dressing, sieved egg, garden vegetables 15.  
*organically grown by Jim at Fiddler’s Green farm in Davis, California*
- Rock Salt Baked Oysters** roasted red pepper harissa 15.  
*oysters sustainably farmed in Tomales bay, California*
- Buttermilk Fried Squid** meyer lemon, popcorn, espelette 16.  
*purse seine caught out of Monterey Bay, California*
- Wild Mushroom Soup** dungeness crab, toasted almonds, chive blossoms 11.



- Olive Oil Griddle Cakes** strawberries, toasted walnuts, honey 16.  
*ricotta traditionally produced by Bellwether Farms in Petaluma, California*
- Smoked Shrimp Tostada** black bean pureé, fried egg, poblano cheddar sauce 20.  
*mid-water trawl caught off the Atchafalaya Basin, Louisiana*
- Wood Oven Roasted Seafood Bowl** mussels & clams, rock cod, saffron wine sauce 24.  
*mussels and clams harvested in British Columbia’s Salish Sea  
hook & line caught out of Fort Bragg, California*
- Dungeness Crab Eggs Benedict** green garlic soubise, hollandaise, pancetta 24.  
*trap caught out of Willapa Bay, Washington*
- Waterbar Omelet** smoked trout rillette, pomme purée, capers 23.  
*renewably raised at Mcfarland Springs in Susanville, California*
- Blackened Tri-Tip** spring onion salsa, succotash, artichoke 21.  
*sourced by Schmitz Ranch in San Leandro, California*

### *Sides to Share*

- Baby Carrots & Pea Leaves** pinenuts 9.
- Artisan Bacon** 9. **French Fries** hollandaise 11.

***Weekend Brunch Bubbles***  
one bottle Benvolio prosecco, small orange juice carafe 25.

***French 75***  
J vineyards cuvée 20 brut, new amsterdam gin, lemon 13.

***The Ultimate Bloody Mary***  
ketel one vodka, smoked bacon, gulf prawns, housemade spice blend 24.

**April 22, 2018**

*Five percent charge added for San Francisco Employer Mandates.  
California Law advises patrons that “consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of food borne illness.”*

*\*bread is served upon request*