



BRUNCH

Sundays 11.00am – 2.30pm

STARTERS

oysters beausoleil – new brunswick	18/32
tuna tartare soy vinaigrette, wonton chips, avocado, wasabi tobiko	12
mussels creamy sauvignon blanc broth, tarragon, warm garlic crouton	16
chicken noodle soup spinach, cous cous	10
mixed lettuces mixed lettuces, apples, pears, pt. reyes blue, candied pecans, sherry vinaigrette	10
caesar salad romaine hearts, country croutons, parmesan reggiano	11
roasted beet salad goat cheese mousse, marcona almonds, citrus	12
mushroom flatbread parmesan, sylvestra, truffle oil	13
wagyu beef carpaccio crisped rice, truffle aioli, arugula, lemon vinaigrette	14
semolina fried winter squash apple butter, pie spice	11
blt flatbread heirloom tomato, braised pork belly, arugula	15
duck & foie gras terrine huckleberries, pears, brioche	15

MAINS

wild mushroom omelette chanterelles, king trumpet, goat cheese, bacon, arugula	13
duck confit hash gypsy peppers, gold potatoes, tomato vinaigrette, poached eggs	16
huevos rancheros smoked chorizo, black beans, heirloom salsa, corn tostada, avocado	12
chicken sandwich avocado, hobbs' bacon, lettuce, tomato, spicy aioli, ciabatta, mixed green salad	14
eggs benedict english muffin, poached eggs shaved ham, hollandaise	14
patron pizza gulf shrimp, chorizo, red onion	16
skate wing po-boy lemon aioli, spicy cole slaw, fries	16
dungeness crab melt english muffin, gruyere, tomato, fries	14
edk burger ground angus beef and fries add cheese 1 add bacon 1	15
sautéed scottish salmon fresh green lentils, root vegetables, bacon lardons, mushroom sauce	24

SIDES

bacon	4
breakfast potatoes	4
macaroni gratin	6
fries	6
truffle fries	9