

Saturday Brunch Menu

Shareables

Pane	11
Handcrafted Bread Served with Virgin Olive Oil, Three Herbs and Himalayan Salt	
Cheese and Charcuterie Board	18
Artisanal Cheeses and Charcuterie with Fruit Jam, Nuts, Olives, Pickled Vegetables and Mustard	
Whipped Guacamole	13
Tomato, Red Onion, Cilantro, Pickled Jalapenos and Naan Chips	
Fried Buffalo Cauliflower	13
Crisp Cauliflower, Buffalo Sauce, Crushed Peanuts and Ranch dressing	

Appetizers

Bowl of Soup.	14
The Chef’s Daily Inspiration	
Vegan Falafel.	15
Crisp Homemade Chickpea Falafel Served with Pickled Okra and Coriander Sauce	
Burrata and Tomatoes	15
Chilled Burrata, Marinated Heirloom Tomatoes, Basil Pesto, Balsamic Reduction and Toasted Focaccia	

Salads

Caesar	12
Whole Romaine Leaves, Caesar Dressing, Grana Padano & House Made Focaccia	
House Salad	12
Mixed Greens, Tomatoes, Cucumbers, Pickled Red Onions, Lemon Thyme Vinaigrette	
Duck Confit and Couscous Salad	15
Warm Duck Confit and Spiced Couscous Tossed with Sweet and Bitter Local Greens, Crisp Cracklings, Brown Butter Walnuts and Maple-Fig Vinaigrette	
Fried Shrimp & Okra	16
Crisp Fried Shrimp and Okra with a Napa & Watercress Salad Mix, Dressed with a Bacon Honey Vinaigrette	
Red Quinoa Power Bowl	17
Quinoa, Chopped Broccoli, Cucumber, Carrot, Crushed Peanuts, Cilantro, Radish, Edamame, Avocado with a Lime Soy Vinaigrette (add chicken \$8, or shrimp \$10)	
Organic Farro Power Bowl	17
Farro, Spinach, Tomato, Roasted Sweet Potato, Chopped Cauliflower, Dried Cranberries, Pepitas, Black Eyed Peas with a Fennel-Honey Vinaigrette (add chicken \$8, or shrimp \$10)	

We are unable to offer substitutions on our menu.

Pizza & Tacos

Classic Pizza.	14
Red Sauce, Fresh Tomato, Fresh Mozzarella, Fresh Basil	
The Local Pizza.	16
Red Sauce, Roasted Mushrooms, Red Onion, “Local” Sausage, Provolone	
Old World Pepperoni Pizza.	16
Red Sauce, Old World Pepperoni, Fresh Mozzarella	
Provolone and Pepitas Pizza.	16
Garlic White Sauce, Toasted Pepitas, Red Onion, Provolone, Arugula Salad	
Fontina and Funghi Pizza.	16
Shredded Fontina Cheese with Roasted Creminis, Stewed Oyster Mushrooms, Crisp Shiitakes, Fines Herbs and Truffle Aioli	
BBQ Chicken Pizza.	18
Hoisin BBQ, Grilled Pineapple, Roasted Chicken, Jalapeno, Red Onion, Smoked Gouda, Cilantro	
Steak and Eggs Tacos.	20
Grilled Beef Filet Tips, Scrambled Eggs, Chopped Pico, Shredded Cheddar-Jack, Chipotle Sauce, Naan Chips and Guacamole	
Fried Fish Tacos.	16
Crisp Fried White Fish, Napa Cabbage Slaw, Queso Panela, Chipotle Sauce, Naan Chips and Guacamole	

Desserts

Vanilla Crème Brûlée	
Chilled Vanilla Custard with Caramelized Sugar and Fresh Berries	
Pear, Pistachio and Almond Tart	
Warm Pear, Pistachio and Almond Tart with Cardamom Gelato	
The Everything Cookie	
A White Chocolate Chip, Dark Chocolate Chip, Toasted Pepitas, Toffee, Salted Pretzels & Almond Cookie served with a Glass of Horchata	
Warm Chocolate Cake	
Warm Chocolate Cake, Whipped Cream and Dulce de Leche	
Our Daily Handcrafted Frozen Dessert	
Two Scoops	
Bloody Mary, Handcrafted with Tito’s	8
Mimosa, with Fresh Orange Juice	8
Aperol Spritz, Aperol, Prosecco and Orange Slice	10
Peach Rosemary Lemonade with Tito’s	9

Brunch Cocktails

Entrees

LoCo Brunch Burger*	22
Griddled Angus Smashed Burger with Smoked Bacon, Fried Egg, Cheddar Cheese and Avocado on a Seeded Bun with Lettuce, Tomato Pickle & Hand Cut Fries	
Traditional Eggs Benedict*	22
Two Poached Eggs over English Muffins, Canadian Style Bacon and Hollandaise Sauce with Breakfast Potatoes	
Tasso Ham and Cheese Omelet*	22
Three Egg Omelet with Tasso Ham, Shredded Four Cheese Blend, Fines Herbs and Breakfast Potatoes	
Feta Cheese, Broccoli & Bacon Quiche	20
Freshly Made Pate Sucree filled with Smoked Bacon, Broccoli and Feta Cheese Served with a Frisee and Arugula Salad	
Blueberry French Toast with Spicy Fennel Sausage.	20
Classic Brioche French Toast with Blueberry Compote and Grilled Sausage Patties	
Fried Grouper Sandwich	19
Crisp Grouper, Seeded Bun, Lettuce, Tomato, Lemon-Dill Sauce with Pickle & Hand Cut Fries	
Dukkah Spiced Salmon Filet*	29
Roasted Oyster Mushrooms Ragout, Fresh Dill, Snow Peas, Fennel, Fingerling Potatoes and Lemon Scented Crème Fraiche	
Seafood Alfredo	33
Shrimp, Clams, Scallops in a Garlic Cream Sauce with Parmesan, Fettuccini & Herbs	
Filet Mignon*	42
Grilled Filet, Sour Cream and Scallion Mashed, Grilled Asparagus, Red Wine Demi	

Accompaniments 9

- Breakfast Potatoes
- Hickory Smoked Bacon
- House Made Sausage Patties
- Blueberry Pancakes with Pure Maple Syrup
- Sautéed Brussels Sprouts with Shallots & Bacon
- Grilled Asparagus / Lemon & Parmesan cheese
- Sour Cream and Scallion Mashed Potatoes
- Hand Cut French Fries
- Fried Okra Spears

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions.

Wine Selections

Bubbles

Domaine Chandon, Brut, Ca (187ml)	16
Domaine Chandon, Rosé, Ca (187ml)	16/45
“Zagara”, Moscato d’ Asti, Marchesi di Barolo	40
Cruzat Cuvee Reserve, Argentina NV	41
Lola Ice, Sweet Reserve, France	42
Louis Vallon Cremant de Bordeaux, Brut - Rosé	44
Charles Heidsieck Brut Reserve, France	77
Baron-Fuenté “Grand Millesime” Brut Champagne, France ‘09	87
Veuve Clicquot, Brut NV, France	101
Veuve Clicquot, Rose NV, France	116
Dom Perignon Champagne, France	320

White Wines

Chardonnay

J Vineyards, Russian River Valley, Ca ‘21	49
Calera Mt. Harlan, Ca ‘18	84
Krupp Brothers “Stagecoach Vineyards” Napa Valley, Ca ‘19	92
Bader-Mimeur, Chateau de Chassagne-Montrachet Blanc ‘17	101

Pinot Grigio

Bosco, Friuli, Italy ‘18	38
Bruno Verdi, “Oltrepo Pavese”, Italy ‘22	40
Bortoluzzi Pinot Grigio, Venezia, Italy ‘21	44

Sauvignon Blanc

Peju, Napa Valley, Ca ‘21	40
Saint Clair Family Estate, Marlborough, New Zealand, ‘22	40
Trione, Russian River Valley, Ca ‘22	45

Other White & Rosé

Cristia Collection, Cotes Du Rhone, France ‘19	38
Marchesi di Barolo, “Gavi” DOCG, Italy ‘20	39
Poggio al Tesoro, Toscana “Solosole” Vermentino, Italy ‘21	39
Pieropan Soave, Veneto, Italy ‘21	40
Vietti Arneis, Roero, Italy ‘21	42
Biodynamic Roussanne, France ‘20	43
Gretchen Chenin Blanc, South Africa ‘22	43
Chateau d’Esclans, Whispering Angel Rosé, France ‘22	44
Domaine Cherrier Sancerre, France ‘22	44
Domaine Cherrier Sancerre, Rosé, France ‘22	45
Saldo, Chenin Blanc by Prisoner, Ca ‘21	49
Ashes & Diamonds, Rosé, Ca ‘20	65
Le Mont Domaine Huet Vouray, France ‘20	69
Krupp Brothers “The Damsel” Rosé, Napa Valley, Ca ‘21	79

By the Glass

Moscato d’ Asti, Imported by Kermit Lynch, Italy	10/38
Sangue di Giuda, Italy, (Lightly sweet, lightly sparkling)	10/38
Veronese Beatrice Rosato, Rosé, Veneto, Italy	11/41
Mile Post 71, Pinot Gris, Willamette, Oregon	11/41
Honig Vineyards, Sauvignon Blanc, Ca	11/41
Golden Chardonnay, Monterey, Ca	11/41
St. Christopher, Riesling, Spatlese, Germany	11/41
Las Campanas, Red Blend, Crianza, Spain	10/38
Bishop’s Peak Pinot Noir, Obispo County, Ca	11/41
Drumheller Cellars Merlot, Washington	10/38
Angeline Cabernet Sauvignon, Ca	14/54
Marchesi di Barolo, Nebbiolo, Piedmont, Italy	12/43
Bertani Valpolicella, Veneto, Italy	12/43
Nino Negri “Quadrio” Valtellina Superiore, Italy ‘19	14/54
Azul y Garanja, Tempranillo, Spain	11/41

Red Wines

France

Petite Etoile Cahors, Malbec, France, ‘18	35
Domaine Yohan Lardy, “Poppy”, Gamay, France ‘19	36
Chateau Haut Musset, St Emilion, France ‘15	39
Louis Vallon Petite Verdot, Bordeaux ‘16	40
Chateau Le Croix de Bel Air, Côtes de Bourg, France ‘19	41
Commanderie des Hospitaliers, Vin de Pays, France ‘20	44
Domaine Olivier, Cabernet Franc, France ‘20	49
Domaine Cherrier, Sancerre Rouge Pinot Noir, Loire Valley, Fr ‘19	50
Chateau Fournay, Saint Emilion Grand Cru, Bordeaux ‘18	59
Domaine de La Verde, Vacqueyras, France ‘18	62
Pomerol, by Chateau Clinet, Fr ‘17	66
Domaine de Mourchon, Family Reserve Grenache, France ‘16	84
Cristia Collection Chateauneuf-du-Pape, France ‘18	87
Chateau de Chambert, Grand Vin, Malbec, Cahors, France ‘17	102

Italy, Veneto Region

Cesari Mara Valpolicella Superiore Ripasso, Italy ‘18	40
Tenuta de Santa Maria Valpolicella Ripasso, Italy ‘18	57
Monte Zovo, Calinverno, Red Blend, Italy, ‘17	66
Ca’ de’ Rocchi La Bastia Amarone della Valpolicella, Italy ‘18	89
Corte Volponi Amarone, Classico della Valpolicella, Italy ‘17	105

Italy, Piedmont Region

Demarie Barbara d’ Alba, Italy ‘20	39
Pio Cesare Barbera d’ Alba, Italy ‘20	46
Bruno Giacosa Nebbiolo, Italy ‘19	46
Marchesi di Barolo, “Barolo”, Italy ‘16	98
Vietti Barolo Lazzarito, Italy ‘15	205

Italy; Tuscany, Lombardy, Roma, Puglia & Sicily

Poggio Le Volpi Roma Rosso, Red Blend, Roma, Italy ‘20	39
Nino Negri “Sfursat”, Lombardy, Italy ‘19	82
Donnafugata, “Mille e Una Notte”, Sicily, Italy ‘17	130

United States

Pinot Noir

Boen, Russian River Valley, Ca ‘22	40
Duckhorn Vineyards, “Migration”, Sonoma Coast, Ca ‘21	46
Deloach, Russian River, Ca ‘19	47
La Crema, Willamette Valley, Oregon ‘21	69
R Stuart & Co, Menefee Vineyard, Carlton, Oregon ‘19	85

Merlot

Peju, Napa Valley, Ca ‘18	40
Freemark Abbey, Napa Valley, Ca ‘19	82
Duckhorn Vineyards, Napa Valley, Ca ‘21	87

Zinfandel

Truchard Vineyards, Carneros, Napa Valley, Ca ‘19	45
Trione, Sonoma County, Ca ‘15	66

Cabernet Sauvignon

Hess Select, No.Coast, Ca ‘19	40
NAPA by N.A.P.A, Ca ‘20	43
Beaulieu Vineyards, Napa Valley, Ca ‘19	56
Charles Krug, Napa Valley, Ca ‘19	66
My Favorite Neighbor, Paso Robles, Ca ‘21	68
Hess, “Lion Tamer,” Napa, Ca ‘19	85
Louis M Martini, Napa, Ca ‘19	89
Freemark Abbey, Napa Valley, Ca ‘19	89
Stag’s Leap “Artemis”, Napa Valley, Ca ‘20	93
Lail “Blueprint”, Napa Valley, Ca ‘18	137
Silver Oak Alexander Valley, Ca’18	139
Ashes & Diamonds, “Red Hen”, Ca ‘17	142
Honig “Bartolucci Vineyard”, Napa Valley, Ca ‘17	149
Plumpjack Estate, Oakville, Ca ‘17	190
Caymus, Napa Valley, Ca ‘20	201
Groth Reserve, Napa Valley, Ca ‘17	205
Krupp Brothers, “M5”, Stagecoach Vineyards, Napa Valley, Ca ‘14	300

Other Red Wines

Tenet Wines, “The Pundit” Syrah, Washington ‘20	40
Kaapzicht Pinotage, South Africa ‘20	42
Blue Rock, “Baby Blue”, Red Blend, Cloverdale, Ca ‘20	46
Truchard, Cabernet Franc, Napa, Ca ‘19	65
Trione “Made Pony”, Alexander Valley, NV	71
The Prisoner, Red Blend, Ca ‘21	73
Cain Cuvee, NV17, Napa, Ca	83
Orin Swift “Machete” Red Blend, Napa Valley, Ca ‘18	88
Rodney Strong Rsv “Symmetry”, Meritage, Alexander Valley, Ca ‘15	199