

Mother's Day Sunday Brunch Specials 9:00am till 3pm

For the Table

- Fromage Board Cave Aged Vermont Cheddar, Crystallized Aged Gouda Beemster, St Andre Triple Cream Brie, Bio Farms Honey Comb, Lavender Berry Compote & Lavash \$32

- Wagyu Of the Sea Tartare, Sesame Cucumber, Avocado Mousse, Smoked Trout Caviar \$42

Sunsational Fruit, Seasonal berries, Tropical Fruit, Toasty Coconut, Nut Crumble & Honey Drizzle \$16

Rosemary Boule Baked Rosemary Loaf with Creamy Brie, Lady Finger Apple, Honey Rain & Honey Comb \$18

Sweetness

- Mango Waffles with Guava Butter & Vanilla Bean Whipped Cream \$28

- P.B Nana Pancakes Griddle Almond Cassava Pancakes, Caramelized Banana, Peanut Butter & Maple Syrup G-F & *Vegan -19

- Strawberry Fields Brioche French Toast, Seasonal Berries, Strawberry Cream & Maple Syrup -23

From the Sea

- Valeria's Benny Jumbo Lump Crabcake Benedict with Key Lime Hollandaise and Heirloom Tomato Salad \$34

- Scallop Po Boy with Swank Farms Greens and Meyer Lemon Dressing \$28

- Fresh Catch Sammy with French fries \$28

- Wagyu of the Sea Ora King Salmon, Swank Farms Cauliflower Purre, Meyer Lemon Beurre Blanc \$48

From the Farm

- The Cali Savory Seeducation Toast, Avocado, EVOO, Lemon Zest, local "Tiny Greens" Sprouted Micros -14 **Add Two Heritage Farm Eggs 6

- Rise N Shine Two Eggs Any Style, Seeducation Toast, Sweet Potato Brussel Hash -18

- Doda Day Three Bio-Farm Heritage Egg Omelet, Sundried Tomato, Sweet Onion, Spinach Sauté, Gratitude's King Trumpet Shrooms, Purple Haze Goat Cheese, Avocado, OK&M's inhouse charred Tomatillo Sauce -26

- Hey Hey Hey Three Bio-Farm Heritage Egg Omelet, Locally Made Chicken Sausage, Sweet Onion Sauté, Swank's Sweet Green Bell Peppers & Swiss Cheese -26

- The Fat "Cochon" Two Poached Eggs, Glazed Pork Belly, English Muffin & Browned Butter Hollandaise -26

- Golden Grass Fed Steak Burger with Crispy Cippolini, Truffle Aioli, Sunny-side Farm Egg and White Sturgeon Caviar \$38 with Fries

- Shakshouka with Heritage Farm Eggs, N'duja Sausage and Grilled Pressed Rustic Bread \$28

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Salads

-Seabound Greens, Organic Micros, Heirloom Tomato, Parmesean, and Jumbo Lump Crab Cake with Passionfruit Vinaigrette \$36

- Beets and Burrata, Baby Beets, Burrata Burrata, Local Honeycomb, Candied Shallot, Pepita Pesto, Lemon Balm \$25

- Grilled Organic Chicken Breast King Caesar, Baby Kale, Roasted Shaved Brussels, Croissant Croûtons, Shaved Parmigiano, Cracked Tellicherry Pepper \$28

- Sweet Greens Little Gem Greens, Sunflower Sprouts, Seasonal Berries, Avocado, Local "Tiny Greens" Sprouted Micros, Fig Balsamic Glaze, Chevre "goat cheese" & Candied Nuts *V -24

Necessities

Croissants:

Butter Croissants,

Almond & Chocolate -6

Banana Bread *V, GF -5

Two Bio-Farms Eggs Anyway -8

Nitrate Free Bacon -8

Truffle Fries -11

Apple Chicken Sausage -8

Anytime Hash -8

Avocado -5

Tomato Slices -5

Home Fries -8

Desserts \$14

- Brioche Banana Bread Pudding, Vanilla Whipping Cream, Angels Envy Caramel Sauce

- Swank Farms Strawberry Tres Leches, Berry Coulis, Vanilla Bean Whipping Cream

- Chocolate Mousse Fermented Peanut Cashew Cake *Contains Nuts

- Warm Cookie Sundae \$14 Dark , Vanilla Gelato Chocolate Syrup, Hazelnut Sprinkles *Gluten-Free *Contains Nuts

Note:

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.