

# Brunch Menu

Saturday & Sunday \$22

## To Begin With

### **FAMILY-STYLE APPETIZER**

Heirloom tomato, mozzarella and watercress salad  
mojito-marinated seasonal fruit

## To Continue

### Choose One

#### **HUEVOS RANCHEROS**

Two eggs any style, beef tongue, cumin-infused black beans, queso fresco, smoked-tomato salsa, chipotle and avocado crema, grilled BBQ onions, and blue corn tortilla

#### **LOBSTER FRITPTATA**

Egg whites, lobster, wild mushrooms, zucchini, scallions, parsley, black garlic aioli

#### **CLASSIC EGGS BENEDICT**

Nueske's canadian bacon, poached farm fresh eggs, english muffin and hollandaise

#### **CHILAQUILES**

Two eggs any style, carnitas, tomatillo salsa, pickled red onion, cotija cheese and blue corn tortilla, with avocado crema

#### **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

#### **CORN BEEF HASH**

Two eggs any style, potatoes, diced bell pepper, diced onion and chipotle hollandaise

#### **BREAKFAST SAMPLER**

Two eggs any style, pork sausage or applewood bacon, and buttermilk pancakes with pecan butter

#### **BUTTERMILK PANCAKES**

With pecan butter and maple syrup

#### **HANGAR STEAK & EGGS**

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

#### **FARRO BREAKFAST BOWL**

Poached egg, mint farro, blistered cherry tomatoes, fresh avocado, garlic spinach and lemon greek yogurt

*Our meats, fish and seafood are always fresh, never frozen.*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Prices are exclusive of sales tax and gratuity.

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## **AG CHICKEN WEDGE SALAD**

Baby iceberg, applewood bacon, caramelized onion, sliced radish, vine-ripened tomatoes, diced green apple and chopped hazelnuts, chicken, with creamy Point Reyes blue cheese dressing

## **ASIAN-MARINATED ROASTED CHICKEN SALAD**

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

## **POKE TRIO**

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

## **LOCAL CATCH CEVICHE**

Made fresh daily and served with blue corn tortilla chips

## **SEAFOOD PAPPARDELLE CARBONARA**

Shrimp, local fish, wild mushrooms, bacon slab with parmesan cream sauce

## **WAGYU BURGER**

Grilled Snake River Farms beef, crisp lettuce, vine-ripened tomato, dill pickle, cheddar cheese, shaved red onion and sweet tomato jam on a toasted Amish bun, with choice of mixed greens or thin-cut crispy sea salt fries

## **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

## **AG CLUB**

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

## **TRIPLE DECKER AVOCADO**

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

## **Kids Selection**

12 and under / \$14

## **PANCAKES, EGGS AND BACON**

## **CHICKEN TENDERS AND SEA SALT FRIES**

## **GRILLED HAM & CHEESE**

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