

lunch

small plates

homemade soup of the day 5.95/8.95

fried green tomatoes jalapeno sour cream 9.95

salads

greek salad red gem lettuce, beets, roasted red peppers, kalamata olives, kumato tomatoes, cucumber, goat feta, grilled chicken 16.50

kale salad local kale, truffle pecorino toscano, red grapes, marcona almonds, grilled chicken 16.95

chunky chicken salad seasonal fruit & berries, zucchini bread sandwiches 15.95

classic caesar salad parmigiano-reggiano, house-made croutons, grilled chicken 16.95

burgers 8 oz. prime black angus beef, french fries or fresh greens

california burger avocado, sweet peppers, caramelized onion, white cheddar 17.95

point Reyes bleu cheese & bacon jam burger 17.95

roadside burger shredded lettuce, american cheese, pickles, secret sauce 16.95

aged white cheddar & sugar-cured bacon burger 17.95

To maximize flavor, our burger patties are ground in house daily from whole-muscle, dry-aged, prime-grade beef.

As a result, the freshness of the beef makes it retain a red hue regardless of chosen temperature. We suggest

medium-rare or medium. If you prefer medium-well or well-done, please note that there will still be a trace of red.

sandwiches & specialties

fresh fish sandwich house tartar, lemon market price

house-roasted turkey bacon, homemade ciabatta, herb mayo, sweet peppers, arugula, red onion, tomato, avocado 15.95

roast beef sandwich house-roasted top round, provolone, house aioli, red onion, sweet peppers, arugula, ciabatta 15.95

three cheese bacon grill & tomato sugar-cured bacon, roasted plum tomato, olde hearth french bread 14.50

veggie quesadilla spinach, tomato, mushroom, cheddar, fontina 14.95

brunch cocktails: prosecco peach bellini, prosecco 9.95 blood orange mimosa 9.95

bloody mary 11.95 bourbon blackberry lemonade 11.95 blood orange margarita 10.95

beverages: herbal tea, root beer 3.95 iced tea, coke, diet coke, sprite 3.60 lemonade 3.95 fiji bottle 2.75 pellegrino 6.95

specialty coffees: la colombe corsica blend 3.95 decaf 4.10 espresso, cappuccino, latte 4.50 double espresso 6.50

juices: indian river orange 3.95/7.50 sacramento tomato 3.95 POM pomegranate 6.25 martinelli's apple 4.50

beer

organic pinkus pilsner 5.95

organic pinkus hefeweizen 5.95

brooklyn lager 4.95

brooklyn east india pale ale 4.95

lost coast great white 4.95

wine

rombauer chardonnay 15.95

la crema chardonnay 11.95

chalk hill chardonnay 11.95

esprit gassier côtes de provence rosé 9.95

la crema pinot noir 17.95 (half bottle)

alexander valley merlot 16.95 (half bottle)

desserts pastries are house-made (whole cakes & pies available upon request)

chocolate layer cake

red velvet cake

carrot cake

strawberry cheesecake

peanut butter mousse pie

*there is a risk associated with the consumption of
smoked salmon and raw or undercooked animal products

*18% gratuity will be added for parties of 6 or more



briarpatch
restaurant