



Chilled Seafood & Oysters

Beau Soleil, Canada
\$3. ea

Blue Points, Long Island
\$2.5. ea

Kumamoto, Washington
\$3. ea

Crab Stuffed **Deviled Egg**
\$3. ea

Peel & Eat **Shrimp**
\$2.5. ea



Butcher's Board \$15

A taste of the following house made charcuterie, and Cremenelli Salumi

Pate of the House

Salametto Piccante
Spanish-influenced dry salame with a touch of heat & smokiness

Salame Tartufo
Pork salame with a hint of black truffle

Wild Boar Salami
Seasoned with clove & juniper berries, a robust yet sweet flavor

La Quercia Prosciutto
Organic Berkshire pork, rich in color and flavor

Selection of Artisan Cheeses

Three - \$12 Six - \$21

Melodie

Laura Chenel's Chèvre, CA
Pasteurized goat's milk cheese, velvety texture, medium bodied flavor

Cirrus

Mt Townsend Creamery WA
Pasteurized cow's milk cheese, soft texture with a rich and buttery flavor

Nuvola di Pecora

Forever Cheese Inc., Italy
Pasteurized sheep's milk cheese, slightly tangy and semi soft

Midnight Moon

Cypress Grove Creamery, CA
Pasteurized goat's cheese, flavors of brown butter and caramel

Flagship Reserve Truckle

Beecher's Handmade Cheese, WA
Pasteurized cow's milk cheese, semi-hard, with a brown butter richness

Roquefort

Jean d' Alos, France
Raw sheep's milk cheese, tangy, salty and intense

Brunch Starters

Warm **Monkey Bread**
Cream Cheese Whip \$4

Cheesy Chive **Biscuits**
Orange Marmalade \$4

Fruit Plate

Fromage Blanc, Granola Crunch,
Passion Fruit Honey \$8

Today's **Soup** \$8

Crispy **Dungeness Crab** Briks
Tomato Chutney, Pumpkin Seed Pesto \$12

Baby Lettuces, Candied Walnuts,
Gravenstein Apple Cider Vinaigrette,
Point Reyes Blue \$8

Hearts of Romaine with Garlic Croutons
& Parmesan Dressing \$8

Beet Salad with Toasted Almonds,
Feta Cheese & Orange Vinaigrette \$9

Crispy **Calamari** Frito Misto,
Zucchini, Fennel & Lemon Aioli \$11

Brunch Plates

Paul's **Quiche** of the Day \$16

Creme Brulee French Toast
Poached Pears, Cracked Hazelnuts,
Mascarpone \$10

Wild Mushroom & Herb **Omelette**
Laura Chenel Melodie Cheese \$12

Rock Shrimp **Chilaquiles**
Crisp Tortillas, Scrambled Eggs
Sour Cream, Pico de Gallo \$12

Zakiah's **Corned Beef & Sweet Potato Hash**
Two Poached Eggs,
Arugula & Romesco \$11

Grilled **Hanger Steak & Eggs**,
Salsa Verde, Crispy Potatoes
Two Eggs Any Style \$18

French Cobb Salad

Romaine, Roast Chicken,
Tomatoes, Feta, Chopped Egg
Mustard-Fines Herb Vinaigrette \$16

Warm **Spinach Salad**, Shrimp, Bacon,
Goat Cheese, Dates, Almonds \$16

Biscuits & Eggs

Montis Eggs Benedict
Zoe's Ham, Poached Eggs on Biscuit
Hollandaise \$10

Dungeness Crab Eggs Benedict
Poached Eggs, Biscuit, Avocado
Whole Grain Mustard Hollandaise \$13

Cheddar **Biscuits & Double Sausage Gravy**
Two Sunnyside Eggs \$10

Buttermilk **Fried Chicken Biscuit**
Greens, Fried Egg, Gravy,
Smoked Chile Maple Syrup \$12

Brunch Sides \$4 Ea

Country Sourdough **Toast**

Applewood Smoked **Bacon**

Paul's Breakfast **Sausage**

BBQ'd **Ham**

Two **Eggs** any Style

Homefries with Smoked Paprika



Sandwiches

Grilled **Sirloin Burger**, Smoked Bacon,
Blue Cheese, Salsa Verde \$13

Grilled **Lamb Burger**, Arugula,
Feta Cheese, Cucumber Tzatziki \$15

Spit Roasted **Pork Wrap**
Salsa Verde, Grilled Onions,
Tomatoes & Mozzarella \$13

Monti's Cristo

Westphalian Ham, Gruyere &
Sweet Onion Jam on Toasted Brioche \$13

Big Plates

Sole Almondine

French Green Beans, Fingerling Potatoes,
Lemon, Capers, Toasted Almonds \$19

Potato, Bacon & Blue Cheese Pizza
Caramelized Onion & Fontina \$15

Exotic Mushroom Pizza

Roasted Garlic & Fontina \$15

Rigatoni & Short Rib Ragu, Parsley &
Fresh Grated Horseradish \$19

Roasted **Butternut Squash Ravioli**,
Red Chard, Cracked Hazelnuts,
& Balsamic Brown Butter \$17

Extras

Skinny **French Fries** Tossed with
Gorgonzola & Rosemary \$6

Goat's Cheese **Spaetzle** with
Portobello Mushrooms
& Truffle Butter \$7

Sautéed **Spinach**,
Toasted Pine Nuts & Lemon \$6

Baked **Macaroni & Cheese** with
Aged Cheddar & Bacon \$7

Caramelized **Brussels Sprouts**
with Smoked Andouille Sausage,
Currants, Apples
& Point Reyes Blue Cheese \$7

**Please notify your server
of any food allergies**