

BRUNCH MENU

BRASSERIE LOCAL

FARM-TO-TABLE

OUR BAKERY

Banana-walnut muffin
Oatmeal-raisin Muffin
Croissant Plain or Chocolate
Almond Croissant
Cranberry-apple Scone

LIGHTER FAIR

Seasonal Fruit Plate
Granola Yogurt Parfait
Homemade Muesli, dried fruit
Irish steel oats w/ toppings

ACCESSORIES

Toast: Sourdough, Wheat, White, Multi-grain, E-muffin
Farmers Bacon
Smoked Apple Wood Bacon
Farmers Sausage
Chicken-apple Sausage
Grilled Amish Ham
Sliced Heirloom Tomato
Homestyle Hash Potato

FARMERS BOARD

Smoked Salmon Board - capers, tomato, onions, lemon, pickled peppers, cream cheese & thick farmers toast

Cured Meat Platter - Variety of cured meats, pickle cornichons, mustard, duck rillettes & thick farmer toast

Artisanal Cheese Board- Selection of local cheeses, mixed nuts, homemade jam, dried fruits & farmer toast

SWEET-SWEET GRIDDLE

Buttermilk pancakes - Plain - Raspberry - Blueberry - Banana-walnut

Belgian Waffles - Tanaka farm strawberries, crème chantilly lavender honey

Red Velvet Waffles - lemon crème fraiche, black berries, organic maple syrup

Sourdough French Toast - berry compote, organic maple syrup, orange zest butter

French Toast Soufflé - dulce de leche, caramelized banana, spiced pecans

OC's Dutch Baby - iron-skillet baked, local lemons, farmed butter, powdered sugar

Apple Dutch Baby - caramelized organic apples, caramel sauce, vanilla ice cream

A BIT OF EVERYTHING.....

The Godfather - tomato pizza, shaved prosciutto, arugula, fried farmer eggs

Corned chicken hash - fried egg, grilled corn, chipotle sauce, coleslaw

Corned beef hash - fried egg, Tanaka farm tomatoes, watercress, tobacco onions

Winner, winner... chicken fried, toasted waffles, sunny egg, jalapeno maple syrup

The Rueben - shaved pastrami, caramelized onions, sauerkraut, melted Swiss, reye

Piggy Tacos - Berkshire bbq smoked pork butt, lime-chipotle aioli, cilantro salad

Chicken Caesar -romaine, roasted chicken, creamy dressing, parmesan

Spinach Salad - roasted beets, goat cheese, candied walnuts, rose-hip emulsion

Farmers Caprese - local grown tomato, burrata, Maui onions, basil, aged balsamic

8oz Black Angus Burger - smoked bacon, greens, tomato, Vermont cheddar, crisps

The Louisiana - spicy sautéed shrimp & creamy grits, baby peppers, onions, spinach

Herbed Grilled Salmon - arugula-watercress salad, avocado, preserved lemons

Wood Grilled Filet - roasted bintjie-fenugreek potatoes, greens, bourbon-pepper sauce

EGGALORE & MORE..

All our eggs are farm fresh, organic & cage free, served w/house potatoes

Fried eggs - two eggs prepared to your liking

~ SCRAMBLED ~

Plain or Egg White - add cheese or tomato
Heuvos Ranchero - onions, pepper, steak, beans, jalapeno, cilantro, queso
Mushroom - truffle essence, parmesan, scallions

~ POACHED ~

The "Benedict" ham, homemade biscuit, hollandaise
Florentine - spinach, egg, spicy hollandaise
Crabby-lump blue crab, peppers, old bay emulsion
"FLG"- hickory bacon, jalapeno-potato cake, egg, avocado, heirloom tomato, basil pesto hollandaise

~ OMELETS ~

Plain or Egg White
Spanish-chorizo, onions, garlic, sweet peppers, tomato, manchego cheese,

scallions, saffron aioli
Garden- egg white, farm tomato, artichokes, basil, spinach, mushrooms, piquillo peppers, Swiss cheese

~ CAST IRONS ~

"ET"- two eggs baked in tomato-garlic-jalapeno sauce w/ sausage & cilantro
Farmer -fried eggs, sausage, bacon, roasted tomato, avocado, spicy potatoes, biscuit
STK - flat iron steak, fried eggs, hash potatoes, caramelized Tanaka farmed Maui onions
Greek - two eggs, lemon-creamed spinach, tomato pesto, feta, olives, fresh oregano

BRUNCH BEVERAGES

Cup a Joe	Latte
Cappuccino	Macchiato
Espresso	Iced Coffee
English Bkfst	Earl gray
Rooibos	Chamomile
Green Tea	Chai / Iced
Fresh squeezed OJ	Pink Grapefruit
Organic Lemonade made by us...	
Mimosas: Orange / Passionfruit / Peach / Mango-ginger / Elderflower	
Bloody Mary's: Organic Garden / Mexican / Mediterranean / Virgin	

OUR STORY

We are a family of local farmers, chefs, cooks, servers and hosts in pursuit of providing you the freshest, organic and sustainable ingredients, prepared passionately with immense respect for the environment, products and our farmers to provide you with only the best possible meal & experience" Thank you for dining, laughing & drinking w/ us

DINNER MENU

BRASSERIE LOCAL

FARM-TO-TABLE

SNACKS

Truffle Fries
 Homemade potato chips
 Spicy fried pigs ears
 Chicken liver crostini
 Garbanzo bean salad
 "Kaleboullah" salad
 Hummus & chips
 Habanero Eggplant-lebne
 Marinated olives
 Tzatsiki
 Popcorn Chicken
 Spicy crab poppers
 Wagyu Beef Sliders
 Piggy tacos, lime-chipotle aioli

WOOD-FIRED PIZZA

Fig & Prosciutto - Arugula, goat cheese, balsamic glaze

Duck Confit - Red pepper confit, pea-sprouts, tarragon, parmesan

Farm Tomato & Mozz - Basil pesto, garlic, olives

Smoked Salmon & Caviar - Sour cream, capers, preserved lemon, watercress

FARMERS BOARD

Smoked Salmon Board - capers, tomato, onions, lemon, pickled peppers, cream cheese & thick farmers toast

Cured Meat Platter - Variety of cured meats, pickle cornichons, mustard, duck rillettes & thick farmer toast

Artisanal Cheese Board - Selection of local cheeses, mixed nuts, homemade jam, dried fruits & farmer toast

FIRST COURSES

Ahi Tuna tartar - pickled ginger, avocado, jalapeno, cilantro, soy-sesame emulsion

Kobe Style Beef Carpaccio - Tanaka farm greens, black truffle aioli, chickpea fries

Homemade Pumpkin Raviolis - lemon sage butter, spicy toasted hazelnut crunch

OC Farm Pork Belly - chili-honey glaze, roasted peanuts, pineapple-cilantro salad

Tanka Farm Onion Soup - melted gruyere, ciabatta croutons & sweet onion tart

Yellow Corn Soup - Maine lobster, baby leeks, micro cilantro, young ginger

Chicken Caesar - Tanaka farm romaine, roasted chicken, creamy dressing, parmesan

Spinach Salad - roasted organic beets, goat cheese, candied walnuts, rose-hip emulsion

Farmers Caprese - local grown tomato, burrata, Maui onions, basil, aged balsamic

SECOND COURSE

Wood Oven Roasted Chicken - potato fritters, garden salad, lavender-honey emulsion

Hand Crafted Pappardelle - spicy tomato, Santa Barbara prawns, PEI mussels, parmesan

Herbed Grilled Snapper - arugula-watercress salad, avocado, preserved lemons, olives

Wood Grilled Churrasco Steak - basil-tomato & jalapeno salad, lime spiced fries

Cedar Plank Salmon - asparagus, roasted beets, pickled onions, violet mustard

Muscovy Duck Breast - duck confit crisps, coriander peaches, pea tendrils

Grilled Prime NY Steak - bintjie potato & apple smoked bacon hash, bourbon sauce

Wood Grilled Filet - potato stuffed morels, kale fricasee, coffee-tobacco onions

Sierra Farm Lamb Chops - roasted beet-mint salad, goat cheese, harissa vinaigrette

Chipotle BBQ Pork Ribs - local grown swiss-chard slaw, shoestring potatoes

Clay pot baked Codfish - spring vegetables, lemongrass broth, yuzu-glaze

SUSTAINABLE SEAFOOD BAR

Oysters: Fanny Bay, Kumamoto, Gold Creek, Blue Point, Malaspina or Fanny Bay

Poached Jumbo Shrimp - or - **Maine Lobster**

Sauces: cocktail, mustard, yuzu, mignonette

Marinated PEI Mussels & Cherry Stone Clams

KIDS MENU

Organic chicken strips - homemade sauces

Organic vegetable "Picasso" purees

Organic flat bread cheese pizza

Vermont cheddar Mac 'n' cheese

Painters Palate Petit filet

Farmers "Bento Bento Box"

Organic fruit shakes

DESSERTS & ADULT SHAKES

Local Peaches, poached, Amaretto & cream

Warm chocolate lava cake - cherry ice cream

Dulce de leche banana crepe - candied peanuts

Lavender poached pears, candied hazelnuts

Tiny Tim Doughnuts, made in house w/ chocolate sauce, strawberry jam & caramel sauce

Local Orange Zest Soufflé - vanilla ice cream

Trio custard jars - chocolate/berry/pistachio

Homemade sorbet & gelato: salted caramel, coffee, chocolate, strawberry, vanilla, mango, coconut, passion fruit, and lychee, citrus-ginger, pistachio

ADULT SHAKES:

Strawberry - cheesecake/vanilla vodka

S'mores - chocolate/marshmallow/Kahlua

Drunken Monkey - peanut liquor/Frangelico

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LUNCH MENU

BRASSERIE LOCAL

FARM-TO-TABLE

OUR BAKERY

Don't forget your loaf of bread & goodies from our bakery

SNACKS

Truffle Fries
Homemade potato chips
Spicy fried pigs ears
Chicken liver crostini
Garbanzo bean salad
"Kaleboulleh" salad
Hummus & chips
Habanero Eggplant-lebne
Marinated olives
Tzatsiki

WOOD-FIRED PIZZA

Fig & Prosciutto - Arugula, goat cheese, balsamic glaze

Duck Confit - Red pepper confit, pea-sprouts, tarragon, parmesan

Farm Tomato & Mozz - Basil pesto, garlic, olives

Smoked Salmon & Caviar - Sour cream, capers, preserved lemon, watercress

FARMERS BOARD

Smoked Salmon Board - capers, tomato, onions, lemon, pickled peppers, cream cheese & thick farmers toast

Cured Meat Platter - Variety of cured meats, pickle cornichons, mustard, duck rillettes & thick farmer toast

Artisanal Cheese Board - Selection of local cheeses, mixed nuts, homemade jam, dried fruits & farmer toast

STARTERS

Ahi Tuna tartar - pickled ginger, avocado, jalapeno, cilantro, soy-sesame emulsion

Kobe Style Beef Carpaccio - Tanaka farm greens, black truffle aioli, chickpea fries

Homemade Pumpkin Raviolis -lemon sage butter, spicy toasted hazelnut crunch

Popcorn Chicken - chipotle pepper aioli, cucumber-basil slaw, sumac

Mosaic of Vegetables - local farmed vegetables, pickled, roasted, marinated, cardamom-beet syrup, bruleed goat cheese, walnut-raisin toast

OC Farm Pork Belly - 24hr braised, chili-honey glaze, roasted peanuts, pineapple-cilantro salad

Tanka Farm Onion Soup - melted gruyere, ciabatta croutons & sweet onion tart

Zesty Gazpacho - heirloom tomatoes, cucumbers, lemon juice, basil, argan olive oil, labne w/ Provençal endive

Seasonal Local Oysters - please inquire w/ your server

A BIT OF EVERYTHING.....

Wagyu Beef Sliders - brioche, BLT- melted cheddar, tobacco onion, truffle fries

Med Veg Panini - grilled local farmed vegetables, sundried tomato pesto, buffalo mozzarella, basil on toasted sourdough

The Rueben - shaved pastrami, caramelized onions, sauerkraut, melted Swiss, reye

Piggy Tacos - Berkshire bbq smoked pork butt, lime-chipotle aioli, cilantro salad

Chicken Caesar - Tanaka farm romaine, roasted chicken, creamy dressing, parmesan

Spinach Salad - roasted organic beets, goat cheese, candied walnuts, rose-hip emulsion

Farmers Caprese - local grown tomato, burrata, Maui onions, basil, aged balsamic

8oz Black Angus Burger - smoked bacon, greens, tomato, Vermont cheddar, crisps

Wood Oven Roasted Chicken - potato fritters, garden salad, lavender-honey emulsion

Seafood Pappardelle - homemade pasta, spicy tomato sauce, shrimp, scallops, mussels, octopus, calamari, basil, shaved parmesan

Herbed Grilled Salmon - arugula-watercress salad, avocado, preserved lemons

Wood Grilled Churrasco Steak - basil-tomato & jalapeno salad, lime spiced fries, chimichurri sauce

SWEET TOOTH

Berry Basket, crispy wafers, vanilla ice cream

Local Peaches, poached, Amaretto & cream
Warm chocolate lava cake, cherry ice cream
Dulce de leche banana tart

Lavender poached pears, candied hazelnuts
Tiny Tim Doughnuts, made in house w/chocolate sauce, strawberry jam & caramel sauce

THIRST QUENCHERS

Organic lemonade / House brewed Iced Tea
Fresh Squeeze OJ, Apple Juice, Tomato Juice
Sodas: please inquire w/server

SPECIALTY DRINKS

White Sangria - peach, elderflower, ginger, mint

Red Sangria - citrus fruit, cherries, spices

HANDCRAFTED BEERS

Corona, Heineken, Blue Moon, Samuel Adams-dark, Becks, Stella Artois, Guinness
Watch Man IPA - India pale ale
Great River - American-style brown ale
Yuengling - black & tan special
Peace Tree - imperial stout
Bent River - uncommon stout
Dogfish Head - ta henket "experimental beer"
Sierra Nevada - barley wine style ale

WINES BY THE GLASS

Fantinel Prosecco, Extra Brut, Italy
Lamarca Prosecco, D.O.C. Italy
Champagne Perrier Jouet, Brut, France
St. Francis Chardonnay, Sonoma Valley, CA
Morning Fog Chardonnay, Wente, Livermore CA
Riverbank, Riesling, Wente, Monterey CA
Chalk Hill, Sauvignon Blanc, Chalk Hill, CA
Merry Edwards, Sauvignon Blanc, Russian River, CA
Black Kite Pinot Noire, Valley Kite's Rest, CA
Calera, Pinot Noir, Central Coast
Ancient Peaks, Cabernet Sauvignon, Paso Robles
Cupcake, Cabernet Sauvignon, Central Coast
Estancia, Cabernet Sauvignon, Paso Robles
Angeline, Merlot, Russian River Valley
Chasing Lions, Merlot, Napa Valley, CA
Little Black Dress, Merlot, CA

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BRASSERIE LOCAL

FROM OUR BAKERY DAILY BAKED ARTISINAL BREADS

All our breads are passionately crafted with the finest milled ingredients, purified water and aged starters....

SOURDOUGH
FRENCH BAGUETTE
WALNUT RAISIN
CIABATTA
PISTACCHIO & CRANBERRY
WHOLE GRAIN ASIAGO CHEESE
BARBARI FLAT BREAD
OLIVE ROSEMARY
SEASONAL SPECIALTY BREAD
BAGELS

PASTRIES

Mini Cakes - Chocolate / Strawberry / Apple / Coconut / Lemon
Fruit Tartlets - Peach-coconut / Apricot-almond / Raspberry-lemon
Eclairs - Chocolate / Vanilla Custard / Dulce de Leche / Strawberry
Cookies - Chocolate Chip / Oatmeal Raisin / Cranberry-white chocolate
Chocolate Pots, Crème Caramels, Lollipop Desserts, Cupcakes, Macaroons, Brownies, Granola Bars & more.....

COFFEE/ TEA & LIQUID BREAKFAST = AWAKE

Coffee - Plain Cup a Joe / Latte / Capuccino / Espresso / Macchiato /

Tea Selection - Green, Earl Gray, Breakfast, Camomile, Rooibos

Liquid Bkfst - Berry-Banana / Citrus / Peach-Ginger / Acai / Mango

Fresh Juices - OJ/ Grapefruit / Wheat Grass / Apple / Carrot/ Tangerine

THE QUICK BREAKFAST THE "FIT" ONES....

Berry yogurt parfait

Local fruit cup

Greek yogurt w/local honey

Egg white crostini w/veggies

House made granola & muesli

Med-Panini: eggwhites, sundried tomato, spinach, artichokes & scallions

Skinny Bagel: choice topping: cream cheese, salmon, egg white, tomato, spinach, grilled veggies, sundried tomato

Irish Steel Oats

"YUMMY BITES"

Farmer biscuit w/egg, sausage. Vermont cheddar & tomato

Chef's Skillet - two eggs any style, smoked bacon, avocado, sweet peppers, roasted potato

Sourdough "Egg in the Hole"
Croque Madam w/ham, egg, gruyere on toast-ed sourdough

Pitini, scrambled eggs, sausage, white cheddar, mushrooms in toasted pita

Crispy potato cake, topped with poached egg & bacon

BAKERY MENU

WE SUPPORT LOCAL FARMS - JOIN THE FARM-TO-TABLE MOVEMENT