

BRUNCH

APPETIZERS

CRAB CAKE

Blue Lump Crab, Dijonaise, Frisée, Fennel, Radish [24]

LOLLIPOP LAMB CHOPS

Mongolian Glaze, Fried Rice, Chili Oil [18]

EDAMAME

Sea Salt [11]

FRIED CALAMARI

Cajun Remoulade [15]

BEEF FAT SHOESTRING FRIES

Garlic Aioli, Sea Salt [14]

BRAISED SHORT RIB

Miso Polenta, Crispy Shallots, Chives [15]

PORK BELLY

Spicy Honey, Apple & Cabbage Kimchi [16]

VINTNERS CHARCUTERIE

Artisan Cheeses, Cured Meats, Farm Stand Jams, Nuts, Seasonal Fruit [24]

OYSTERS ROCKEFELLER

Half Dozen, Neuske's Bacon, Spinach, Parmesan Cheese [21]

SALADS

ØRCHARD

Mixed Greens, Bulgarian Feta, Diced Apples, Red Onion, Roasted Pepitas, Honey Citrus Vinaigrette [9]

CLASSIC CAESAR

Romaine, Parmesan Crisps, Anchovies, Parmesan Shavings, Croutons, Creamy Caesar Dressing [11]

WEDGE

Iceberg Lettuce, Red Onion, Tomato, Neuske's Bacon Lardons, Bleu Cheese Crumbles, Bleu Cheese Dressing [13]

EGGS BENEDICT

CLASSIC HAM

Poached Local Eggs, Ham & Hollandaise on an English Muffin, with Fried Redskins [17]

LOBSTER

Poached Local Eggs, Lobster Claw & Hollandaise on an English Muffin, with Fried Redskins [29]

BRUNCH PLATES

PEBBLE BEACH SUNRISE

Local Eggs Your Way, Neuske's Bacon, Fried Red Skins & Toast [15]

CLASSIC BREAKFAST SANDWICH

Neuske's Bacon, Cheddar Cheese & Local Fried Egg on Toasted English Muffin, Served with Fried Red Skins [15]

BRUNCH BURGER*

Half Pound Wagyu Beef, Fried Local Egg, Neuske's Bacon, Cheddar, Hollandaise, Toasted Brioche Bun with Truffle Fries [23]

CHICKEN & WAFFLES

Crispy Bone-in Chicken, Belgian Pearl Sugar Waffle, Henny B's Maple Syrup & Whipped Butter [22]

SAUSAGE GRAVY & BISCUITS

Home-made Sausage Gravy Over Two Warm Biscuits [15]

CLASSIC PANCAKES

Three Pancakes, Neuske's Bacon, Henny B's Maple Syrup [15] & Whipped Butter Blueberries [+2]

SOUPS

CLAM CHOWDER [Cup 9] [Bowl 13] LOBSTER BISQUE [19]