

Cuvees Small Plate Sundays

Br...

Wine Country Benedict

11

Grilled sourdough from model bakery with a soft poached organic egg, with slices of berkshire coppa, and finished with cracked castel vetrano olives, san andreas cheese, and a basil hollandaise

Duck Hash

11

yukon gold potato hash with confit of Muscovy duck, locally foraged mushrooms, garden herbs, a fried farmhouse egg from Hudson ranch, herbed pan gravy and duck cracklins'

One eyed Susan

9

A round of locally baked brioche with a fried egg "eye" topped with a frisee salad with smoked bacon, and sautéed cipollinis, and bacon drippings

King Crab Frittata

12

whipped organic eggs, with sweet nuggets of Alaskan king crab, a meyer lemon crème fraiche, grain mustard, red potato, chive, and napa valley olive oil

"Little stack" of Buckwheat Flapjacks

7

brown butter, candied ginger, maple, and sautéed pears

"Little Blue Stack"

7

fresh blueberry, meyer lemon blueberry compote, whipped sweet vanilla crème fraiche

Little Pot of Steel Cut Oats

6

caramelized apples, toasted walnuts, brown butter maple, and farmers cheese

Chicken and Waffles

8

small stack of malted waffles, with high country fried Cornish hen, with sweet butter and maple

Smoked Salmon Rillettes

10

onion bagel toasted, homemade pickles, and potted local cheeses

"Chicken and the Egg" Tacos

9

roasted organic chicken, eggs, pickled onion, smoked gouda cheese, cilantro, creamy jalapeño sauce, radish salsa

Biscuits & Gravy

9

One of our pepper jack biscuits smothered in our garden herb gravy with a poached egg and, ham and grilled scallions

...unch

Shrimp and Grits

10

High country style with Arbuckle grits, melted leeks, roasted fennel, crunchy onions, tarragon chili and lemon

Pan Roasted Mussels

9

cold water mussels, with bacon, cipollini onion, english peas, basil, garlic, saffron and chardonnay

Croque Madame

11

Flat slices of ___bread with niman ranch country ham, a blend of jarlesberg and pecorino cheeses, with herb cream gravy, and a fried egg

Cremenelli Charcuterie Board

10

Cured meats and salamis from cremenelli meats, local cheeses, cuvee pickles and crusty sourdough from model bakery

Steak & Egg

14

Flat iron steak with a spiced herb butter, with a soft poached egg, herby frites, baby shiitakes, and "cuvee 1" sauce

Roasted Golden Beets

8

Dandelion, pistachio, basil bacon bellwether ricotta, wild flower honey, lemon and basil sprouts

Little Pot of King Crab Risotto

13

Carnaroli rice, king crab curry cream, crispy taro root, shiitake, meyer lemon crème fraîche, and grilled young onion

Watercress and Apple Salad

9

goats milk camembert, apple ale vinaigrette, shaved radish, marcona almonds and their oil, cracked pepper and maldon salt flakes

Crispy Berkshire Pork Belly

12

grilled asparagus, soft poached egg, frisee, smoked bacon, cipollini, bacon drippings, verjus, and herby frites

Green Eggs & Lamb

14

Heavily herbed eggs with truffle essence, arbuckle grits with farmers cheese And a braised Lamb foreshank "osso bucco" style, with truffled onion gravy

Pan Roasted Salmon

14

Ravioli of nettles and sheep ricotta, creamed garlic, fava beans, pea shoots, crispy potato, a butter vinaigrette with local mushroom, and verjus