

Sunday Brunch

Starters

CHEESE BOARD \$23

Central Coast Creamery cheese selection- Terra Bella fruit jam- Honeycomb- Seasonal fruit- Candied walnuts- Hush-Harbor bread

CHARCUTERIE BOARD \$23

Prosciutto- Finochionna salami- Spanish chorizo- Pickled seasonal vegetables- Dijon- Marinated olives- Hush-Harbor bread

BURRATA \$13

Strawberry- Prosciutto- White balsamic- Toasted almond

AVOCADO TOAST \$11

Cara cara orange- Spring onion- Snow pea- Radish- Sesame

GRANOLA PARFAIT \$11

Greek yogurt- local berries- banana/honey/almond granola

Sides

FRIED / POACHED EGG \$3

HALF AVOCADO \$3

THICK-CUT BACON \$5

GRILLED SWISS SAUSAGE \$4

BREAKFAST POTATOES \$4

HOUSE GREENS SALAD \$8

SEASONAL FRUITS / BERRIES \$6

SKIRT STEAK \$11

CHICKEN BREAST \$8

GRILLED PRAWNS \$11

Dessert

CAST IRON COOKIE \$11

Vanilla gelato- Praline walnuts- Cocoa

Breakfast Entrées

(choice of breakfast potatoes, seasonal fruits or house greens salad)

EGGS BENEDICT OF THE DAY \$Market Price

Ask your server for today's selection

BREAKFAST PIZZA \$18

Bacon- Prosciutto- Garlic/herb fromage blanc- Mozzarella- Arugula- Pickled red onion- Sunny-side up egg

STEAK & POTATOES \$21

6 oz skirt steak- Breakfast potatoes- Two eggs any style- Herbed hollandaise

Lunch Entrées

ICEBERG WEDGE SALAD \$14

Heirloom tomato- Pickled onion- Candied bacon- Blue cheese dressing- Big Rock Blue

GEM & ARUGULA SALAD \$14

Persian cucumber- Sugar snap pea- Avocado- Pickled fennel- Spiced pepita- Feta Goddess dressing

VINA ROBLES BURGER \$21

8 oz. grass fed beef- VR Cab caramelized onions- Portobello mushroom- Raclette- Arugula- Roasted garlic aioli- Brioche -Choice of salad or fries

SPICY CHICKEN SANDWICH \$19

Cabbage slaw- Spicy pickles- White cheddar- Harissa aioli- Ciabatta

Beverages

VINA ROBLES NV BRUT \$10/glass, \$23/bottle

MIMOSA \$10

HIBISCUS COCKTAIL \$10

SEGREDO LEMONADE \$10

WINE SPRITZER \$10

COFFEE \$3

ESPRESSO \$5

VINA ROBLES
VINEYARDS & WINERY