

Sunday Brunch Menu

10:00am - 2:00pm

PANCAKES, FRENCH TOAST, WAFFLES

Potato Pancakes with Seasonal Fruit Compote
& Sour Cream 8

Walnut Caramel French Toast 8

Whole Wheat Waffle with
Sola Bee Honey Butter 8

EGGS, SCRAMBLES, etc.

Eggs Monticello with Hollandaise 11

Seasonal 3-egg Scramble with Toast 9

Tofu Scramble with Toast 8

Seasonal Savory Cheese Strata 8

Corned Beef Hash with a Poached Egg 9

Croque Madame with Niman Ranch
Nitrate Free Ham & a Poached Egg 11

POTATOES, MEAT, SIDES, etc.

Cottage Fried Potatoes 4

Niman Ranch Applewood Smoked Bacon

Bledsoe Italian Sausage 4

Bob's Red Mill Steel Cut Oats 5
(+ Dried Fruit & Toasted Walnuts 2)

Ginger Cream Scone with Artisan Preserves 3

Cottage Cheese 3.50

SALADS & SANDWICHES

Market Salad with Dried Fruit, Walnuts,
Blue Cheese & Balsamic Vinaigrette 5sm/8

Organic Ceasar Cardini Style Ceasar 5sm/8
(+Mary's organic chicken breast 3)

Grilled Mary's Organic Chicken Breast
Sandwich with Grilled Onions & Cheese 8

Croque-Monsieur with Niman Ranch
Nitrate Free Ham 9

Carolina Style Pulled Bledsoe Pork Sandwich
with Horseradish Slaw 10

Monticello Burger with Cottage Fries 10
(+cheese 1.50)
(+Niman Ranch Nitrate Free Bacon 2)

Seasonal Fruit Salad 8

BRUNCH BEVERAGES

Fresh Orange Juice 3

Hot Chocolate 4

Wilson Sparkling Almond Wine 9G/30B

Cristalino Brut Cava, , Spain 8G/25B

Capay Valley Sparkling Viognier 9G/28B

Seasonal Bellini 9

Mimosa 9

***Our produce comes from our farm, Jim's Fiddlers Green & from neighboring organic farms. We also use locally roasted organic fair trade coffee, organic fair trade tea, local eggs & butter, local organic milk, organic chicken & antibiotic free, humanely raised meats.**

*Please let us know if you have any special dietary needs and we will do our best to accommodate you.
An 18% gratuity will be added for parties of 6 or more