



BRUNCH MENU

Spring 2018

STARTERS

toasts/ pastries

BAKED TRIPLE CREAM BRIE

cranberry walnut toast, house made jams

ARTISAN BAKERY BASKET

housemade scones, croissants, danishes, english creme

AVOCADO TOAST

pain de campagne, crushed pinkerton avocado, fried egg, espelette

greens

STRAWBERRY SALAD

harry's strawberries, spring greens, feta, almond, citrus vinaigrette

CALIFORNIA CAPRESE

burrata cheese, sweet 100 tomatoes, tomato marmalade, avocado minus 8 vinegar

raw/ chilled

OYSTERS

mongers fresh catch, ice wine mignonette, cocktail sauce

SHRIMP & KING CRAB COCKTAIL

sweet onion salad, sriracha aioli, ketel one cocktail sauce

 gluten free

 vegetarian

 chef's signature dish

Eating raw or undercooked foods increases risk of foodborne illness.

ENTRÉES

griddles

BANANAS FOSTER FRENCH TOAST "THE KEV"

pain de mie, kahlua flambé bananas, mascarpone whip

PANCAKE SOUFFLÉ

vermont maple, california berries, vanilla bean cream cheese

CHICKEN AND WAFFLES

country fried jidori chicken, belgian waffles
bourbon maple syrup, whipped rosemary butter

eggs

STEAK BACON AND EGGS

manhattan cut prime striploin, crispy pork bell,
poached eggs, toast points

CURED SALMON SCRAMBLE

toasted croissant, mustard dill cured salmon,
crème fraîche scramble

SELANNE'S BENEDICT

nueske's ham, poached egg, avocado, tomato marmalade,
house hollandaise, croissant

KING CRAB BENEDICT

grilled tomato, alaskan king crab, avocado, poached egg,
chipotle hollandaise

sandwiches/ burgers

MONTE CRISTO

canadian ham, prosciutto, laura chenel goat brie, blackberry

BAGEL SANDWICH

smoked turkey, nueske's bacon, fried egg, butter lettuce,
huckleberry cream cheese, frites

TEEMU'S "BRUNCH" BURGER

american wagyu beef and house sausage kurobuta pork belly,
fried egg, avocado, butter lettuce, tomato, baconaise, frites

SIDES

potatoes/ grains

GEMSTONE BREAKFAST POTATOES

maui onion, sweet bell peppers

HASH BROWNS AU GRATIN

yukon potato, crucolo cheese, scallion

SWEET POTATO AND BACON

nueske's bacon lardons, vermont maple syrup

WHITE GRITS

whole hominy grits, tillamook white cheddar

STEEL CUT OATMEAL

coconut milk/ honey/ macadamia nut

fruits/ sweets

FRUITS AND CREAM

seasonal fruit, grand marnier, devonshire dip

CRÈME FRAÎCHE COFFEE CAKE

cinnamon streusel

BOURBON CARAMEL PECAN STICKY BUN

housemade cinnamon roll, toasted pecan, cream cheese frosting

We procure our steaks and proteins only from farms that practice humane, antibiotic and steroid free raising techniques. We believe in supporting local farms and fisheries, which practice sustainability and pesticide free growing.