



Brunch Menu

8:00 am - 3:00 pm

EARLY FARE

ROLLING HILLS BANANAS FOSTER PANCAKES 15

Buttermilk pancake, vanilla bean sauce, bananas foster sauce, choice of applewood smoked bacon, sausage links or chicken apple sausage

HOT BROWN 18

Sliced turkey breast, applewood smoked bacon, tomato, Gruyère cheese, brioche bread, Mornay sauce, over easy egg

CHILAQUILES 15

Corn tortilla chips, drunken pinto beans (beer & bacon), 2 eggs any style, salsa verde, queso fresco, green onions
Add Barbocoa 2 Add Chorizo 2

VINEYARD BREAKFAST 18

2 eggs any style, choice of applewood smoked bacon, sausage links, or chicken apple sausage

Choice of toast or pancakes, served with country potatoes

APPLEWOOD SMOKED BACON OMELET 16

Applewood smoked bacon, cheddar cheese, served with country potatoes

FLORENTINE OMELET 16

Spinach, mushroom, Swiss cheese, served with country potatoes

LIGHT FARE

4X GOLDEN BEAR CHARCUTERIE FOR TWO 28

4X GOLDEN BEAR CHARCUTERIE FOR FOUR 42

Chef's choice of assorted dry meats, imported and domestic cheese, dried fruit and nuts

CAMBRIDGE SMOKED SALMON 18

Toasted bagel, capers, tomato, red onion, cream cheese

SEASONAL FRUIT PLATE 14

Sliced seasonal fruit, red grapes, strawberries, muffin

AVOCADO TOAST 12

Sourdough, tomato, red onion, radish, cilantro, queso fresco, crushed red pepper, over easy egg

CALAMARI FRIES 18

Spicy marinara, lemon

MÉRITAGE FLATBREAD 18

Italian Sausage, Pepperoni, Bacon, Ground Beef, Five Cheese Blend

MARGHERITA FLATBREAD 15

Fresh tomato, fresh mozzarella, basil

SOUP OF THE DAY 9

Chef's special soup of the day

ENTRÉE SALADS

TOSSED TURKEY COBB SALAD 19

Romaine lettuce, diced turkey breast, applewood smoked bacon, pickled onions, cherry tomatoes, blue cheese crumbles, egg, blue cheese dressing
Add Chicken Breast 8 Add Shrimp 9

THE VINEYARD ROSE SALAD 15 

Field greens, cucumbers, roasted grapes, dried cranberries, local chèvre, candied pecans, white balsamic vinaigrette
Add Chicken Breast 8 Add Shrimp 9

SOUTH COAST CAESAR SALAD 14

Hearts of romaine, egg, parmesan cheese, olive bread crouton, Estate olive oil
Add Chicken Breast 8 Add Shrimp 9

SANDWICHES

Available after 10:00am

French fries, sweet potato fries or potato chips

FRENCH BEEF DIP 16

Swiss cheese, caramelized onion, au jus, hoagie roll

THE CLASSIC BURGER 18

Lettuce, tomato, onion, cheddar cheese, house dressing, brioche bun

IMPOSSIBLE BURGER 18 

Arugula, pickled onions, marinated roasted tomato, pesto aioli, potato bun

HOUSE RUBBED SLOW ROASTED TRI TIP SANDWICH 17

Tomato roasted onion jam, garlic aioli, provolone, potato bun

ENTRÉES

SEARED SKUNA BAY SALMON 34

Herb rice pilaf, roasted brussels sprouts, crispy leeks, brown butter sauce

MEDITERRANEAN CHICKEN 28

Jidori chicken breast, roasted pee wee potatoes, artichokes, sun dried tomatoes, kalamata olives, capers, house butter, grilled lemon

PENNE PASTA 26

Seasonal garden vegetables, parmesan cheese, garlic, parsley, pesto
Add Chicken Breast 8 Add Shrimp 9

SIDES

APPLEWOOD SMOKED BACON, LINK SAUSAGE, CHICKEN APPLE SAUSAGE 6

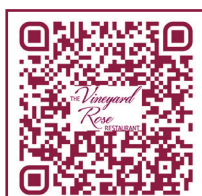
BASKET OF FRESH BAKED MINI MUFFINS (4) 6

COUNTRY POTATOES 5

TWO EGGS (ANY STYLE) 5

SIDE OF SLICED FRUIT 5

TOAST OR ENGLISH MUFFIN 5
(Rye, sourdough, white, or wheat)



For our guests who prefer a digital menu

gf - Gluten Free

 *Features our South Coast Olive Oil Co. estate-grown olive oil.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions. An 18% service charge will be added to all parties of 8 or more. We are unable to split checks for parties of 8 or more.



BEVERAGES

- LAVAZZA COFFEE 3.75
ESPRESSO 4
DOUBLE ESPRESSO, CAPPUCINO,
MACCHIATO, LATTE 5
COLD BREWED ICE COFFEE 3.50
Vanilla, Almond & Honey, Cinnamon Dolce
HOT CHOCOLATE 3.50
HOT TEA 3
SOFT DRINKS 3

- ASSORTED JUICES 5
Orange, grapefruit, cranberry, tomato
BEET JUICE 6
Beets, ginger, apples, citrus
ALAIN MILLIAT 8
Summer pear nectar, white peach nectar
MILK 4
ICED TEA OR TROPICAL TEA 3.50
LEMONADE 3
Lavender, Strawberry, Watermelon

ALCOHOLIC BEVERAGES

MIMOSA & BELLINIS

- Mango-Raspberry Mimosa 10
Pear Mimosa 10
White Peach Bellini 10

BLOODY MARY'S CLASSIC 10

- Vodka, worcestershire, horseradish, tabasco, lemon,
celery salt, black pepper

BLOODY MARIA 10

- Tequila, worcestershire, horseradish, tabasco,
lemon, celery salt, jalepeno pepper

BUBBLES

- Brut 10
Vineyard Rosé Sparkling 10
Pinot Grigio 10
Ruby Cuvée 10
Gewürztraminer 10

WHITE WINE

- Sauvignon Blanc 10
Reference Chardonnay 12
Sans Chêne Chardonnay 10
Carter Estate Chardonnay 14
Grenache Blanc 10
Pinot Grigio 10
Viognier 12
Riesling 10
Muscat Canelli 10
Gewürztraminer 10
Dry Gewürztraminer 11
White Romanza 10

ROSÉ

- Rosé of Tempranillo 10
Merlot Rosé 10
Grenache Noir Rosé 10

RED WINE

- Pinot Noir "Santa Lucia Highlands" 15
Wild Horse Peak Cabernet Sauvignon 14
Wild Horse Peak Merlot 12
Wild Horse Peak Meritage 14
Wild Horse Peak Syrah 14
Wild Horse Peak Zinfandel 10
Group Therapy Red Blend 12
Penrose Blend Carter Estate 14
Grenache 10
Wild Horse Peak Tempranillo 10
Wild Horse Peak Touriga Nacional 12
Red Romanza 10

BEER ON TAP

- Rotating interesting craft beers.
Please see server for selections.

BOTTLES & CANS

- Mikkeller California Dream | Pilsner 10
Stone Buenaveza | Mexican Style Lager 6
Mother Earth Cali Creamin' | Cream Ale 7
Pizza Port Chronic Amber | Amber Ale 8
Mikkeller Windy Hill | Hazy IPA 9
Beachwood Brewing CitraHolic | West Coast IPA 10
Alesmith Nut Brown | Brown Ale 7
Fremont Brewing Darkstar | Imperial Oatmeal Stout 10
Oskar Blues Wild Basin Black Raspberry | Hard Seltzer 6
Brooklyn Brewery Special Effects | N.A. 6