



Brunch Menu

8:00 am - 3:00 pm

EARLY FARE

ROLLING HILLS BANANAS FOSTER PANCAKES 15

Buttermilk pancakes, 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 4 Add Chorizo 5

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, mushrooms, Swiss cheese, served with country potatoes

LIGHT FARE

4X GOLDEN BEAR CHARCUTERIE FOR TWO 28

4X GOLDEN BEAR CHARCUTERIE FOR FOUR 44

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

CAMBRIDGE SMOKED SALMON 18

Toasted bagel, capers, tomatoes, red onions, cream cheese

SEASONAL FRUIT PLATE 14

Sliced seasonal fruit, red grapes, strawberries, muffin

AVOCADO TOAST 12

Sourdough, tomatoes, red onions, radish, cilantro, queso fresco, crushed red pepper, over easy egg

CALAMARI FRIES 18

Spicy marinara, lemon

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



Split Plate Charge 4

gf - Gluten Free

ENTRÉE SALADS

Available after 10:00am

TOSSED TURKEY COBB SALAD 19

Romaine lettuce, diced turkey breast, applewood smoked bacon, pickled onions, cherry tomatoes, blue cheese crumbles, egg, blue cheese dressing

THE VINEYARD ROSE SALAD 15 

Field greens, cucumbers, roasted grapes, dried cranberries, local chèvre, candied pecans, white balsamic vinaigrette
Add Chicken Breast 9 Add Shrimp 10

SOUTH COAST CAESAR SALAD 14 

Hearts of romaine, egg, parmesan cheese, olive bread crouton, estate olive oil
Add Chicken Breast 9 Add Shrimp 10

SANDWICHES

Available after 10:00am

French fries, sweet potato fries or potato chips

FRENCH BEEF DIP 16

Swiss cheese, caramelized onions, au jus, hoagie roll

THE CLASSIC BURGER 18

Lettuce, tomatoes, onions, 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 28

Seasonal garden vegetables, parmesan cheese, garlic, parsley, pesto

Add Chicken Breast 9 Add Shrimp 10

MÉRITAGE FLATBREAD 18

Italian sausage, pepperoni, bacon, ground beef, five cheese blend

MARGHERITA FLATBREAD 15

Fresh tomatoes, fresh mozzarella, basil

SOUP DU JOUR 9

Chef's special soup of the day

 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

COFFEE 4

Locally roasted by Enne Caffè

ESPRESSO 4

DOUBLE ESPRESSO, CAPPUCCINO,
MACCHIATO, LATTE 6

COLD BREWED ICE COFFEE 5

Caramel, Hazelnut & Vanilla

HOT CHOCOLATE 4

HOT TEA 4

MILK 4

SOFT DRINKS 3

ASSORTED JUICES 5

Orange, grapefruit, cranberry, tomato

BEEF JUICE 6

Beets, ginger, apples, citrus

ALAIN MILLIAT 8

Summer pear nectar, white peach nectar

ICED TEA OR TROPICAL TEA 4

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, jalapeño pepper

BUBBLES BY GLASS | BOTTLE

Brut Sparkling 10 / 35

Vineyard Rosé Sparkling 10 / 35

Sparkling Pinot Grigio 10 / 35

Ruby Cuvée 10 / 35

Sparkling Gewürztraminer 10 / 35

WHITE WINE BY GLASS | BOTTLE

Sauvignon Blanc 10 / 30

Reference Chardonnay 12 / 36

Sans Chêne Chardonnay 10 / 36

Carter Estate Chardonnay 14 / 40

Grenache Blanc 10 / 30

Pinot Grigio 10 / 30

Viognier 12 / 36

Riesling 10 / 30

Muscat Canelli 10 / 30

Gewürztraminer 10 / 30

Dry Gewürztraminer 11 / 33

RED WINE BY GLASS | BOTTLE

Pinot Noir "Santa Lucia Highlands" 15 / 60

Wild Horse Peak Cabernet Sauvignon 14 / 56

Wild Horse Peak Merlot 12 / 48

Wild Horse Peak Meritage 14 / 56

Wild Horse Peak Syrah 14 / 56

Wild Horse Peak Zinfandel 10 / 40

Group Therapy Red Blend 12 / 48

Penrose Blend Carter Estate 14 / 56

South Coast Winery Grenache 10 / 40

Wild Horse Peak Tempranillo 10 / 40

Wild Horse Peak Touriga Nacional 12 / 48

ROSÉ BY GLASS / BOTTLE

Rosé of Tempranillo 10 / 30

Merlot Rosé 10 / 30

Grenache Noir Rosé 10 / 30

BEER ON TAP

Rotating craft beers. Please see server for selections

BOTTLES & CANS

Smog City Little Bo | Pilsner 10

Stone Buenaveza | Mexican Style Lager 6

Mother Earth Cali Creamin' | Cream Ale 7

Pizza Port Chronic Amber | Amber Ale 8

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

Avery Brewing Hazyish | IPA 6

Three Weavers Sessions | Sour Ale 6