

THE GATHERING TABLE

Jude Kazali

B R U N C H

FEATURING

Chef Vanessa Craig

{EGGS & BACON}

2 Organic Eggs | 2 Slices Bacon | Crispy Potatoes | Toast • 16.95

{BREAKFAST BURRITO}

Pork Chile Verde | Black Beans | Organic Eggs | Crispy Potatoes | Cheese | Pico de Gallo | Chipotle Crema | Flour Tortilla • 21.95

{EGGS BENEDICT}

2 Organic Eggs | Miso Glazed Ham | Lemon Hollandaise | Wilted Greens | Grilled Focaccia | Crispy Potatoes • 22.95

{THE OMELETTE}

3 Organic Eggs | Roasted Onions & Peppers | Cheese | Crispy Potatoes • 21.95

{AVOCADO TOAST}

Avocado 2 Ways | Marinated Roasted Peppers | Organic Poached Egg | Herbed Feta | Crispy Shallots | Grilled Seeded Bread • 19.95

{CINNAMON ROLL FRENCH TOAST}

Solvang Cinnamon Roll Loaf | Bacon Bourbon Butter | Orchard Fruit | House Made Cinnamon Vanilla Syrup • 17.95

{VALLEY RANCHEROS}

2 Organic Eggs | Nopal Corn Tortillas | Black Beans | Pork Chile Verde | Salsa | Queso Fresco • 21.95

{PANCAKES}

2 Buttermilk Pancakes | Honey Butter | Bacon Crumbles | House Syrup • 17.95

{THE BURGER}

House Made Beef Patty | Fontina Cheese | Tomato | Lettuce | Pickled Onion | Ancho Herb Aioli | Brioche Bun | Tallow Fries • 22.95
{Bacon \$5}

{SB AHI SALAD}

Seared Ahi Steak | Greens | Sesame Ginger Dressing | Pickled Cucumber & Carrot | Avocado • 27.95

{CURRIED TURKEY SANDWICH}

Roasted & Pulled Turkey | Cranberry Chutney | Sprouts | Seeded Bread • 16.95

{SESAME CAESAR SALAD}

Garlic Croutons | Parmesan | White Anchovies • 16.95
Add ons: Salmon Filet 12 | Fried Chicken 10

{FISH TACOS}

Chilli Lime Fish | Napa Cabbage | Nopal Tortilla | Black Beans • 21.95

{STEAK FRITES}

6oz Hanger Steak | Tallow Fries | Lemongrass Chimichurri | Fried Enoki Mushroom • 27.95

{FRIED MISO CHICKEN SANDWICH}

Miso & Coconut Milk Fried Chicken | Fries | Slaw | Kimchi Mayo • 21.95

ADD ON

ORGANIC EGGS • 6 | FRUIT CUP • 9 | SAUSAGE PATTY • 9 | BACON • 9
TOAST • 6 | FRIES • 9 | OATMEAL • 12 | BISCUITS & JAM • 11

COLD PRESSED JUICE • 11

Big Sur
Apple | Cucumber | Kale | Celery | Spinach | Lemon | Ginger

Santa Barbara
Apple | Pineapple | Orange | Lemon | Strawberry | Mint

Lemonade
Lemon | Agave | Pineapple | Ginger | Mint

COCKTAILS

HOUSE BLOODY • 16

Wodka Vodka | House Bloody Mary Mix | Celery | Olives | Lime

JUMBO BUDI MARY • 25

Wodka Vodka | House Bloody Mary Mix | Shrimp | Crab Claw | Green Beans | Celery | Olives | Lime

SALTY DOG • 14

Wodka Vodka | Grapefruit Juice | Fresh Lime | Salt Rim

BEE'S KNEES • 16

Askur Gin | Lemon | Honey Syrup

MIMOSA • 13

Prosecco | Freshly Squeezed Orange Juice

APEROL SPRITZ • 13

Aperol | Prosecco | Soda Water

KIR ROYALE • 15

Crème de Cassis | Cremant

MAPLE OLD FASHIONED • 15

Iwai 45 | Maple | Bitters

PALOMA • 14

Arette Tequila | Grapefruit Juice | Fresh Lime | Salt Rim

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special dietary needs accommodated on request. A 21% service charge will be added for parties of six or more. \$25 Corkage Fee per 750ml bottle