

BRUNCH

EGGS

Egg & Meat Sandwich Fried Egg, Bacon, Ham, Kale, Tomato Chutney, Cheddar on Focaccia	<u>12</u>
Egg & Veggie Sandwich Scrambled Eggs, Kale, Spinach, Mushroom, Cheddar on Focaccia	<u>10</u>
Eggs as You Like 'Em* Bacon & Housemade Sausage, Sautéed Kale & Crisp Potatoes	<u>15</u>
Bavette Steak & Eggs as You Like 'Em Toasted Grain Bread & Crisp Potatoes	<u>21</u>
3 Eggs, Veggies & Toast Fried Brussels Sprouts, Crispy Potatoes & Multi Grain Toast	<u>13</u>
Daily Quiche* Seasonal Vegetables, Artisan Cheese, Simple Greens Salad	<u>10</u>

OTHER BRUNCH TREATS

Parfait Miller's Guild Granola, Fresh Berries, Greek Yogurt	<u>7</u>
Cold Brunch Board Yogurt, Cheese, Smoked Fish, House Cured Meats, Pickles, Toasts	<u>22</u>
Buttermilk Fried Chicken & Biscuits* Cheddar-Cheese Gravy, Fried Egg	<u>16</u>
Bacon White Chocolate Bread Pudding Spiced Candied Bacon & Banana Caramel	<u>14</u>
Coffee Flour Waffle Pure Maple Syrup, Fresh Fruit	<u>12</u>
Maple Glazed Donut Praline Walnuts, Vanilla Pastry Cream	<u>7</u>
Homemade Corned Beef* Crispy Potatoes, Sautéed Kale, Grain Mustard & Poached Egg	<u>16</u>
Smoked Salmon Large Pretzel, Cucumber, Red Onion, Tomato	<u>14</u>

SIDES

Chicken & Pork Sausage* or Applewood Smoked Bacon*	<u>6</u>
Bowl of Fresh Fruit & Berries	<u>9</u>
Hand Cut Beef Fat French Fries Motoraioli	<u>8</u>
Crisp Fingerling Potatoes Motoraioli	<u>8</u>
Fried Brussels Sprout Harissa Aioli, Roasted Lemon	<u>10</u>
Homemade Biscuits Honey Butter & Jam	<u>7</u>
Multi Grain Toast Butter & Jam	<u>4</u>
Sautéed Kale Roasted Garlic, Parmesan Cream	<u>8</u>

DRINKS

FRESH JUICE

(Spike it with Vodka, Gin, Rum or Tequila 4)

Orange 5

Grapefruit 5

Beet, Ginger, Apple 10

Pineapple, Orange, Carrot 10

Seasonal 10

PINT SIZED MIMOSAS

w Orange Juice 10

w Grapefruit Juice 10

Bottomless 25

CAFÉ FONTE DRIP COFFEE

Regular 3 Decaf 3

MG



BRUNCH

SALADS

Seriously Simple Salad Greens Lemon Mint Vinaigrette	<u>10</u>
Poached Tuna Salad Mixed Greens, Olives, Tomato, Cucumber, Eggs & Fingerling Potatoes	<u>16</u>
Grilled Romaine Dungeness Crab, Pancetta, Lemon Basil Vinaigrette	<u>17</u>
The Wedge Salad Butter Lettuce, Bacon, Apples, Blue Cheese	<u>13</u>
....Add Grilled Bavette Steak* or Grilled Jidori Chicken	<u>8</u>

SLOPPY SANDWICHES

Wagyu Beef Burger* Lettuce, Bacon, Cheese, Mushrooms, Motoraioli & Beef Fat Fries	<u>16</u>
Crab Roll Sandwich Lettuce, Tomato, Basil Aioli & Beef Fat Fries	<u>21</u>
Bratwurst Sandwich Sauerkraut, Whole Grain Mustard, Cream Cheese & Beef Fat Fries	<u>14</u>
Crispy Beef Sandwich Cilantro Coleslaw, Chili Aioli & Beef Fat Fries	<u>15</u>
Grilled Albacore Tuna Sandwich Cilantro Lime Aioli, Pickled Vegetables, Greens, Salad	<u>15</u>
Half Sandwich & Daily Soup Combo <i>Ask Your Server For Details</i>	<u>15</u>

HEARTIER FARE

Grilled Half Jidori Chicken Sautéed Brussels Sprouts, Crispy Potatoes	<u>18</u>
Wagyu Beef Chili Black Beans, Jalapeño Cheddar Corn Bread, Poblano Crema	<u>17</u>
Grilled Niman Ranch Bavette Steak (6 oz.) Crisp Potatoes, Shiitakes, Kale	<u>19</u>
Grilled Snake River Farms Wagyu Zabuton Steak (8 oz.) Wild Mushrooms & Leek	<u>48</u>
Grilled Creekstone Farms New York Steak (14 oz.) Black Trumpet Demi-Glace	<u>62</u>

DRINKS

MILLER'S GUILD BLOODY MARIES

Miller's Guild Classic Tomato Juice, Fresh Horseradish, Worcestershire Sauce Hot Sauce, Spices, Garnished with Celery, Olive, Pickle, Onion & Smoked Sea Salt	<u>10</u>
Beety Bloody Fresh Beet Juice, Sweet Onion, Goat Cheese Foam, Truffle Salt Dill & Pickled Egg Garnish	<u>11</u>
Smokey, Meaty, Bloody Tomato Juice, Smoked Ancho Chiles, Beef Stock, Smokey Jal Lime & Lemon, Garnished with Bacon, Beef Jerky & Fennel	<u>12</u>

For a full list of cocktails, spirits, beers and wines, please ask your server

**state law requires that we inform you that consuming raw or undercooked meats, poultry, fish, shellfish or eggs will increase your risk of food borne illness.*

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