DINNER MENU

Starters

Egg Rolls \$16

Trio of cabbage, greens, chicken breast wrapped and fried then served w/ our 2 Asian-inspired house Sauces. Fried Chicken Wings \$17 6 chicken wings brined then fried crispy in a Tempura batter and tossed in a sauce of your choice. (sauces: pineapple heat, buffalo, chili-caramel, lemon pepper: wet or dry, chef's dry rub) Stuffed Mushrooms \$15 Goat cheese, mushroom stems, cilantro, onions, garlic. Finished w/ a balsamic reduction.

Potstickers \$16 6 steamed or fried dumplings filled w/ freshly ground housemarinated pork served w/ a Hawaiian-inspired sauce and a Ghanaian influenced gravy. *Can be made vegan. Spring Rolls \$16 3 rice wraps filled w/ fresh, crunchy, crispy vegetables, fresh rice noodles rolled up and served w/ a soy peanut butter sauce. *Can be made vegan. Salmon Cakes* \$18 4 hors d'oeuvre size salmon cake plated w/ remoulade and a lime crema.

Sandwiches and Salads

All salads available half size for half price. Add-Ons: chicken \$4 shrimp \$6 steak \$8

BRUN Burger* \$20 80z Burger on a brioche bun, lettuce, tomatoes, onions, cheddar, topped chipotle aioli served w/ house fries and a pickle on the side. Add egg \$1.50 Add bacon \$2.50

Club Sandwich \$16 Lettuce, tomato. ham, turkey, cheese, bacon, garlic aioli spread, stacked between 3 slices of toasted white bread. Chicken Sandwich \$16 Chicken breast fried or grilled and served on a brioche bun, lettuce, tomato, and onion.

Cobb Salad \$17 Chopped romaine, cucumber, tomatoes, cheddar, ham, turkey, onions, and a boiled egg. Black and Bleu Salad \$17 Spring mix, red onions, bleu cheese, steak of desired temperature. Caesar Salad \$18 Chopped romaine, topped w/ shaved parmesan, cracked black pepper and garlic butter croutons.

Summer Salad \$18 Mixed greens, red onions, grapefruit, heirloom tomatoes, and an orange poppy seed dressing.

Entrees

Braised Airline Chicken Breast \$27 Roasted chicken, carrots, sweet and savory white wine pickled cabbage, and white rice topped w/ Ghanaian gravy.

Lamb Rack \$38
Pearled couscous, savory white
wine pickled cucumber and onions
salad w/ charred cherry tomatoes
and chimichurri.

Grilled Hanger Steak* \$45 Marinated w/ oil, garlic, and thyme. Seasoned w/ salt and pepper, sweet pea and potato puree, blistered heirloom cherry tomato, torched mushrooms and red wine reduction

Orange Salmon* \$28 Seared salmon served w/grilled bok choy, white rice, torched onion served w/ an orange soy glaze. Finished w/ toasted sesame seeds Seared Scallops* \$26 Sweet pea and asparagus risotto finished w/ truffle oil.

Seafood Pasta* \$40 Seared shrimp, mussels, and scallops, arugula, heirloom tomatoes, pasta, and a creamy red sauce.

Sides \$5

Sauteed Asparagus +\$2

Fries (truffles +\$2, cheese and bacon fries +\$4)
Glazed Carrots
Garlic Mash
Chips
Mac & Cheese
Braised Greens
Sauteed Broccolini

Desserts \$10 Crème Brulee Cheesecake Bars (Berry Compote, Salted Caramel, Chocolate), Seasonal Cobbler served w/ Ice Cream

BRUN

25

	GLASS	BOTTLE
CHARLES ROUX BLANC DE BLANCS BRUT, FRANCE	12	39
ILAURI PROSECCO	12	39
ILAURI ROSÉ SPUMANTE, ITALY	9	32
CHAMPAGNE ARMAND DE BRIGNAC		675

Whites & Rosé

	GLASS	BOTTLE	
ILLI PINOT GRIGIO , DOC, VENETO	8	29	
EXCLUSIVE WHITE BLEND, CALIFORNIA	9	32	
WITNESS MARK CHARDONNAY, CALIFORNIA	8	29	
INTERCEPT CHARDONNAY, PASO ROBLES	13	42	
MAUI SAUVIGNON BLANC, MARLBOROUGH	10	34	
BERNARD MAGREZ BLEU DE MER ROSÉ, PAYS D'OC		34	

Reds

	GLASS	BOTTLE
LA SORBONNE PINOT NOIR, FRANCE	8	60
INTERCEPT PINOT NOIR, MONTEREY COUNTY	14	60
INTERCEPT RED BLEND, PASO ROBLES	13	60
SHOCKOE RED BLEND, MONTICELLO	14	60
CRIOS MALBEC, MENDOZA	9	60
HIGHWAY 12 MERLOT, SONOMA	12	60
INTERCEPT CABERNET SAUVIGNON, PASO ROBLES	13	60
MAISON NOIR "IN SHEEP'S CLOTHING" CABERNET SAUVIGNON, COLUMBIA VALLEY	15	60
BRENAE ROYAL MOUNT PEAK "THE SENTINEL" CABERNET SAUVIGNON, SONOMA		110
BRENAE ROYAL MOUNT PEAK "RATTLESNAKE" ZINFANDEL, SONOMA		96

Dessert & Ports

	GLASS	BOTTLE	
SHOE CRAZY WINE SWEET HARMONY, CALIFORNIA	7	25	
SHOE CRAZY WINE SWEET BELLA, CALIFORNIA	7	25	