

BRUNCH

Saturday & Sunday 11:30 am to 2:30 pm

STARTERS*

- fresh fruit smoothie** \$8
- house made breakfast breads & pastries** \$12
- house made bagel** – garden herb fromage blanc, smoked salmon \$9
- house made granola** – strauss dairy organic yogurt, dried fruit \$7
- organic oatmeal** – steamed milk, preserves \$9
- drakes bay oysters** – on the half shell, jalapeño mignonette \$13
- organic sunchoke bisque** – duck confit, slow roasted shallot, picholine olive \$13
- little gem lettuces** – creamy parmesan dressing, anchovies \$11
- shaved fennel, apple, & cucumber salad** – wood grilled prawns, juniper vinaigrette \$16
- mixed young lettuces** – fruits, vegetables, @ herbs \$10
- fuyu persimmon salad** – roasted maitake mushrooms, aged sheep's milk cheese, parsley, pecans \$12

EGGS*

- garden omelet** – farm fresh eggs, savoy spinach, mushrooms \$12
- classic eggs benedict** – house cured ham, freshly baked biscuit \$15
- “sopchoppy” grits & eggs** – mom's cheese grits, fried eggs over easy \$12
- steak & eggs** – grass fed beef “hash,” sweet pepper marmalade, eggs any style \$18
- freshly baked quiche** – fresh goat cheese, garden herbs \$14
- liberty farm duck “lyonnaise”** – confit leg, frisée salad, warm bacon vinaigrette, duck egg \$17

ENTREES*

- “fried chicken & waffles”** – buttermilk brined young chicken, garden herb “gravy,” southern style greens \$18
- grass fed beef burger** – artisan cheddar, hand cut fries \$17
- dayboat halibut** – from the plancha, halibut “brandade,” toasted brussels sprout leaves \$19
- marin mediterranean mussels** – dry cured olives, smoked paprika \$17
- black cod** – from the plancha, butternut squash, monterey squid salad, sauce “au poivre” \$19
- suckling pig confit** – black eyed peas, grilled treviso, heirloom apple jus \$21
- heirloom eggplant ravioli** – crushed fresh tomatoes, sheep's milk ricotta \$16
- dungeness crab “BLT”** – smoked bacon, avocado, sundried tomato pesto, “chips @ dip” \$16
substitute hand cut fries \$2

EXTRAS*

- cornmeal pancakes** \$9
- crisp sourdough waffle** – chantilly cream, bananas \$10
- ciabatta french toast** – caramelized apples @ pears \$12
- apple wood smoked bacon** \$5
- fra'mani breakfast sausage** \$5
- kennebec potato cakes** \$5
- select artisan cheeses** \$17

split plate charge \$4 • \$25 corkage fee per 750ml bottle, 2 bottle limit • 18% gratuity added to parties of 6 or more

Make a reservation with [Open Table](#) or call: 415.339.4750

* these items are served undercooked, or may contain ingredients that are considered undercooked, as defined by the federal food code; we are pleased to offer, upon request, information regarding the safety of consuming raw or undercooked foods.



murraycircle

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