



GRAVENSTEIN GRILL

Easter Brunch, 2019



Small Plates

- Marin Miyagi Oysters** 20
Raw with Classic Cocktail Sauce (+\$2 Roasted a la Misael)
- Applewood Smoked Trout** 13
Truffled Egg Salad, Toasted Brioche, Dierke's Microgreens
- Caramelized Brussels Sprouts** 9
Toasted Hazelnuts, Roasted Garlic Aioli
- Crispy Fish Cakes** 13
Wild Arugula, Organic DMS Ranch Meyer Lemon Aioli

To Share

- House Made Charcuterie** 21
Country Pork Pate, Duck Rillettes, Chicken Liver Mousse, Celery Root Salad, Marinated and Pickled Vegetables, Whole Grain Dijon, Warm Sourdough Crostini
- Local Artisanal Cheese Plate** 19
Served with Seasonal Fruit Compote, Candied Walnuts, Sebastopol Organic Microgreens, Warm Crostini
- Ahi Tartare** 19
Avocado, Citrus-Soy Broth, Sesame Ginger Dressing, Scallions, Wonton Chips

Benedicts!

- All Benedicts are served on a House-Made English Muffin with a choice of Crispy Potatoes or Side of Fruit*
- Eggs Florentine** 17
Sauteed Spinach
 - Heritage Benedict** 19
Sonoma Meat Company Heritage Smoked Ham
 - Vegetable Medley Benedict** 18
Avocado, Mycopia Mushrooms, Spinach
 - Smoked Salmon Benedict** 21
House Smoked Skuna Bay Salmon, Red Onion, Cream Cheese, Fresh Dill

Soups & Salads

- (To any salad add Oregon Bay Shrimp \$10, Organic Grilled Chicken Breast \$10, 4oz Grilled Flatiron Steak \$12, Grilled Skuna Bay Salmon Filet \$15)*
- Newham Gems Caesar Salad** 12
Blue Leg Farms Sebastopol Organic Newham Gem Lettuce, Parmesan, Boquerone & Roasted Garlic Crostini
 - Mixed Sebastopol Lettuces** 11
Organic Lettuces from Blue Leg Farm, Gravenstein Cider Vinaigrette, Shaved Fennel, Toasted Almonds, Sonoma Goat Cheese
 - Asian Salad** 12
Blue Leg Farms Sebastopol Organic Baby Greens, Carrots, Little Gems, Red Bell Pepper, Scallions, Cucumber, Wonton Strips, Sesame-Rice Wine Vinaigrette, Fresh Herbs
 - Soup of the Day** 9
Seasonal & Typically Vegetarian or Vegan
 - New England Style Clam Chowder** 11
Mirepoix, Potato, Smoked Bacon, Dill

G.G. Brunch Specialties

- Local Organic Vegetable Quiche** 16
Cheese, Seasonal Vegetables, Organic Baby Lettuce Salad
- Brioche French Toast** 16
House-Baked Brioche, Seasonal Fruit, Coconut Crème Anglaise, Caramel, Whipped Cream, Toasted Almonds
- California Wild Rice Porridge** 11
Maple, Dried Cranberries & Blueberries, Toasted Hazelnuts
- Potato Hash** 16
Two Poached Eggs, Hollandaise, Crispy Potatoes, Bell Peppers, Onions, Chives
- Add Liberty Duck Confit** +\$6
- Add SoCoMeatCo Heritage Smoked Ham** +\$6
- Steak & Eggs** 26
Chipotle-Lime Marinated Flatiron, Crispy Potatoes, 2 Eggs

Entrees

- Vegan Coconut Red Curry** 20
Forbidden Rice & Quinoa Pilaf, Broccolini, Seasonal Vegetables, Seasonal Greens
- Seared Skuna Bay Salmon** 29
Shrimp & Heirloom Sweet Pepper Risotto, Citrus Lobster Sauce, Dierke's Microgreens

Burgers & Sandwiches

- Sandwiches come on a House Baked Parker House Style Bun with choice of Fries or Side Organic Local Mixed Greens Salad with Aged Balsamic Vinaigrette (*Add Avocado \$2.50, SoCoMeatCo Bacon \$3, Cheese \$2*)*
- Spicy Pulled Pork Sandwich** 16
Applewood Smoked Stone Valley Farm's Pork Shoulder topped with Coleslaw, Habanero Aioli, and Crispy Onion Strings
 - G.G. Beef or Willie Bird Turkey Burger** 16
Sonoma Mountain Beef Patty, or Santa Rosa Willie Bird Turkey, G.G. Sauce, Chopped Blue Leg Farm's Newham Gem Lettuce, Tomato, Onions
 - The Pimento Burger** 18
Sonoma Mountain Beef Patty, Aged White Cheddar Pimento Cheese, Beef Chili, Pickled Cabbage Slaw

- Grilled Chicken Breast** 18
Sonoma County Organic Free-Range Chicken, Bacon, Avocado, Lettuce, Tomato, Onion, House-Made Ranch

Sides

- Sonoma Meat Company Bacon or Ham** 7
- Strauss Yogurt** 8
House-Made Granola, Berries
- Crispy Potatoes w/ Onions & Peppers** 6
Onions & Peppers
- House Baked Olive Sourdough Toast** 5
- Truffle Fries** 9
Garlic Aioli, Parmesan