



FIRST THINGS FIRST

	Ratzlaff Ranch Gravenstein & Golden Delicious Apple Juice	4		
Orange or Grapefruit Juice		4	Numi Hot Tea Service	3
Cranberry or Tomato Juice		3.5	Ghirardelli Hot or Cold Chocolate	3.5
Fresh Fruit Smoothie		5	Taylor Maid Farms Organic Sweetwater Espresso	3
Milk Whole, Low Fat or Skim		3	Latte or Cappuccino	5
Taylor Maid Farms Organic County Line Roast Coffee		3	Ghirardelli Mocha, Vanilla	6
Taylor Maid Farms Organic Decaffeinated Coffee		3	*All of our Espresso Coffees are made with Double Shots*	
Captain Morgan in Sebastopol Captain Morgan Rum, Ratzlaff Ranch Gravenstein & Golden Delicious Apple Juice 10				
Chipotle Bloody Mary/Maria Fresh Lemon, Lime Juice, Búfalo Chipotle Sauce, Sriracha & Fresh Horseradish 9				
Mimosa Kenwood "Yulupa" Cuvée Brut & Orange Juice 8				
Bodega Bellini Kenwood "Yulupa" Cuvée Brut & Massenez Crème de Pêche 9				
Kir Royale Kenwood "Yulupa" Cuvée Brut & Marie Brizard Crème de Cassis 9				

MAIN PLATES

SONOMA COUNTY BREAKFAST Two Local Eggs, Potatoes and Toast*				
Choice of Applewood-Smoked Bacon, Caggiano Ham or Aidells Chicken-Apple Sausage				14
JAMES BEARD'S FRENCH TOAST – Seasoned Buttermilk Batter with a Crunchy Cornflake Crust, Pure Organic Maple Syrup 11				
CHRISTO'S RUNNING FENCE BREAKFAST SANDWICH – Our Take on a Monte Cristo- Griddled, Full or Half Order French Toast, Caggiano Ham and Melted Bellwether Farms Carmody Cheese with Blackberry Dipping Sauce 16/11				
CLASSIC EGGS BENEDICT – Home Style Potatoes * 13				
SMOKED SALMON BENEDICT * 14				
BODEGA BAY DUNGENESS CRAB BENEDICT * 16				
CORNERED BEEF HASH – House-Made Corned Beef Hash Topped with Two Poached Local Farm Eggs, Fruit and Toast * 13				
COASTAL CONTINENTAL – Coffee or Tea, Juice, Fresh Fruit, Choice of: House-Made Muffin, Toast* or Croissant Choice of: Corn Flakes or Clover Yogurt 12				
SUBSTITUTE HOUSE-MADE HONEY GRANOLA OR ORGANIC STEEL CUT OATS GF 14				
BUTTERMILK PANCAKES – Pure Organic Maple Syrup 12				
BLUEBERRY, CHOCOLATE CHIP or BANANA BUTTERMILK PANCAKES 14				
BODEGA BAGEL – Smoked Salmon, Cream Cheese, Capers, Sliced Tomato and Red Onion 11				
BELGIAN WAFFLE – Topped with Seasonal Berries, Whipped Cream and Pure Organic Maple Syrup 10				
ORGANIC STEEL CUT OATS – Brown Sugar, Raisins and Toasted Walnuts GF 7				

OMELETS

Our Omelets are made with Three Local Farm Eggs
Home Style Potatoes and Toast*

CLOVER-SONOMA CHEESE OMELET – Your Choice of Sonoma Jack, Swiss or Cheddar GF 11				
CAGGIANO HAM OMELET – Green Onion, Bell Peppers and Sonoma Jack Cheese GF 12				
RANCHO BODEGA OMELET – House-Made Chorizo, Clover Pepper Jack, Avocado and Roasted Tomato Salsa GF 15				
FARMER'S OMELET – Cremini Mushrooms, Tomato, Spinach and Sonoma Jack Cheese GF 12				
BODEGA BAY DUNGENESS CRAB OMELET – Baby Spinach, Swiss Cheese and Hollandaise Sauce GF 17				

Egg Whites Available Upon Request

GF is Gluten Free

*Can Be Prepared Gluten Free Using Gluten Free Bread

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

SIDES

Local Farm Egg Cooked to Order GF	2.5	Choice of Toast or English Muffin with Preserves	3
Home Style Potatoes GF	3.5	Bagel with Cream Cheese	3.5
Applewood Bacon or Caggiano Canadian Bacon GF	4	Today's Muffin	3
Aidells Chicken-Apple Sausage GF	4	Croissants	4
Caggiano Country Ham GF	4	Sliced Fruits GF	6
House-Made Honey Granola with Milk or Yogurt GF	7	Substitute Fruit for Toast or Potatoes	2
Corn Flakes with Clover Milk	4		