



BRUNCH MENU

Served Saturday & Sunday 11:00 am to 2:30 pm

FROM THE GRIDDLE

TWO BUTTERMILK PANCAKES | 9
Pure Maple Syrup, Whipped Butter, Powdered Sugar

BAGUETTE FRENCH TOAST | 12
Pure Maple Syrup, Strawberries, Maple Mascarpone

GRIDDLED CORN BREAD | 14
Two Poached Eggs, Avocado, Calabrian Chili Honey Butter, Arugula Salad, Parmesan

MT CLASSICS *Eggs and Things*

MT BREAKFAST SANDWICH | *Organic Scrambled Egg, Fiscalini' Cheddar, Chipotle Crema, Breakfast Potatoes*
House-Made Chicken Apple Sausage 14, Hobb's Applewood Smoked Bacon 14, Impossible + "Just Egg" 19

AVOCADO TOAST | *Two Poached Eggs, Roasted Tomato, Arugula, Togarashi* | 12

VEGGIE SCRAMBLE | *Mushroom, Spinach, Jack, Potatoes, House Toast* | 14

HOUSE MADE CHICKEN APPLE SAUSAGE SCRAMBLE | 15
Spinach, Mushroom, Onion, Cheddar, Potatoes, House Toast

EGGS BENEDICT | *Organic Eggs, Hollandaise, Breakfast Potatoes, Mixed Greens, Hobb's Applewood Smoked Ham* | 12/17

ORGANIC EGGS & CHOICE OF MEAT | *Breakfast Potatoes, House Toast*

House-Made Chicken Apple Sausage 14.5, Hobb's Applewood Smoked Bacon 14.5, Skirt Steak 23.5

CARNITAS CHILAQUILES | *Black Beans, Rancho Salsa, Avocado, Cheese, Sour Cream* | 16 GF

HUEVOS RANCHEROS | *Organic Sunny-Side Eggs, Crispy Tortilla, Black Beans, Avocado, Cotija, Crema* | 14 GF

SIDES

TWO ORGANIC EGGS ANY STYLE | 5 GF

HOBB'S APPLEWOOD SMOKED BACON | 5 GF

BREAKFAST POTATOES | 4 GF,V

HOUSE MADE CHICKEN APPLE SAUSAGE | 5 GF

SEASONAL FRUIT CUP | 6 GF,V

PALEO BOWL | *Mango, Banana, Strawberries, Coconut, Cashews, Pumpkin Seeds, Honey* | 9 GF

FOR KIDS | 8

KIDS FRENCH TOAST

CHOCOLATE CHIP PANCAKE

ORGANIC SCRAMBLED EGGS, POTATOES GF

"Just Egg" available to substitute for any scrambled egg dish (vegan egg product) add | 4 v



0% ABV

PELLEGRINO SPARKLING H2O 500ml / 750 ml	3.5 / 5
FEVER TREE Tonic, Ginger Ale, Ginger Beer	3
HANKS Rootbeer, Grape, Orange Cream	4
FENTIMAN'S Victorian Lemonade, Rose Lemonade, Sparkling Elderflower, Pink Ginger	4
ICED TEA Silk Road Black Iced Tea	3.25
LEMONADE Crafted in House	3.25
N/A BEER Heineken 00	6

HOUSE MADE SODA

CREAM MANDARIN Mandarin, Orange, Soda	5
BASIL GINGER Basil-Ginger Syrup, Lemon, Soda.	5
HIBISCUS CRANBERRY Chili de Arbol, Hibiscus, Soda.	5

FRESH HAND PRESSED JUICE

ORANGE OR GRAPEFRUIT	5 / 7
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HOT BEVERAGES

Serving Equator Coffee from San Rafael

FRENCH PRESS 4 / 8	ESPRESSO 4.5
LATTE 5	CAPPUCINO 5
AMERICANO 4.5	MOCHA 6
AFFOGATO 7	CHAI LATTE 5

HOUSE MADE HOT CHOCOLATE 5

SILK ROAD HOT TEAS

Black / Earl Grey or English Breakfast

Green / Jasmine Green

Herbal / Chamomile or Peppermint

Decaf / Decaf Green Tea

Craft COCKTAILS

SHINJUKU NIGHTS <i>Suntory Toki, Cocchi di Torino, Turkish Apricot Black Tea, House Made Yuzu Bitters</i>	14
SOME LIKE IT HOT <i>El Silencio Mezcal, Jalapeno Agave, Chili de Arbol, Orange, Lime</i>	13
VIOLETA <i>Tito's Vodka, Chandon Brut, Huckleberry Shrub, Lemon, Thyme</i>	13
M.I.A. <i>Bourbon, Amaro Nonino, Aperol, Lemon</i>	13
SMOKED OLD FASHIONED <i>Maker's Mark, Angostura, Wood Fired Orange Rind</i>	14
WALK THE PLANCHA <i>Mt. Gay Black Barrel, Amaro Montenegro, Tamarind, Blood Orange, Mandarin</i>	13
PINEAPPLE EXPRESS <i>House Infused Pineapple Vodka, Cilantro, Lime</i>	13
RUNAWAY BRIDE <i>Lunazul Blanco, Hibiscus, Cranberry, Orange, Lime</i>	13
FLORA COLOSSUS <i>Gin, Elderflower, Grapefruit Bitters, Lemon</i>	13
HOUSE MADE TONIC <i>Choice of: Gin or Vodka Lemongrass, Juniper, Peppercorn, Cinchona, Thyme</i>	13.5

Brunch LIBATIONS

SEASONAL FIZZ <i>Burnett's Gin, House Made Apricot Jam, Egg White, Cream, Orange</i>	11
DETOX MIMOSA <i>Organic Activated Charcoal, Lemon, Chandon</i>	11
MIMOSA <i>Chandon Brut, Fresh Squeezed OJ</i>	10
HOUSE BLOODY <i>Pickled Veg, Smoked Pepper</i>	10
CHANDON <i>Brut, California NV</i>	34
DOMAINE CARNEROS <i>Carneros 2014</i>	57
JCB #69 <i>Brut Rosè, Crémant de Bourgogne, France</i>	58
J <i>Brut Rosè, California NV</i>	55

Add Side of Fresh Pressed Juice to any bottle 6