



1313 MAIN
RESTAURANT | WINE BAR

BRUNCH

CHOOSE ANY 2 COURSES 35

CHOOSE ANY 3 COURSES 48

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% Gratuity will be applied to parties of 6 or more.



ONE

CARTA DI MUSICA

Our Gardenis Tomatoes, Sweet Corn, Ricotta, Sardinian Flatbread

MARIN MIYAGI OYSTER

Peach Bacon Mignonette or Frozen Champagne Mignonette

FOIE GRAS BEIGNETS

Powdered Sugar, Peach Jam

HOUSEMADE GRANOLA

Blackberry, Pepita, Rhubarb, Almond Milk Sorbet

TWO

SMOKED TROUT RILLETTE

Pumpernickel, Pickled Vegetables, Cucumber

MUSHROOM TOAST

Gruyere Mornay, Roasted Garlic, Poached Egg, Chervil

LEMON RICOTTA PANCAKES

Blueberries, Whipped Mascarpone

TRUFFLED EGG+\$10

Potato Mousse, Brioche, Shaved Black Truffle

THREE

DASHI OMELETTE

Braised Pork Belly, Shitake Mushroom, Scallion, Ginger

SPICY AHI POKE BOWL

Line Caught Ahi, Short Grain Rice, Seaweed Salad, Radish, Avocado

LOBSTER BENEDICT

Maine Lobster, Smashed Avocado, Meyer Lemon Hollandaise

CHICKEN AND WAFFLES

Buttermilk Fried Petaluma Chicken, Buttermilk Waffle, Maple Chili Butter



DESSERT

FISCALINI CHEDDAR CHEESECAKE 12
*Cider Poached Apples, Smoked Walnuts,
Calvados Caramel, Fall Herbs*

PAIR WITH 2014 ERIC BORDELET: POIRE GRANIT 8
*Pear Cider from 300+ Year Old trees
Normandy, France*

VALRHONA CHOCOLATE BOMBE 13
*Dark Chocolate Cake, Milk Chocolate Mousse,
White Chocolate Crumb, Salted Caramel Ice Cream*

PAIR WITH 2008 CA' TOGNI 10
*Black Hamburg, Late Harvest
Napa Valley*

LAVENDER TRES LECHES CAKE 11
*Silverado Strawberries, Whipped Mascarpone,
Crispy Milk Foam, Coconut Snow*

PAIR WITH 2015 ELIO PERRONE "BIGARO" 8
*Spumanti Moscato
Piedmont, Italy*

COCONUT LIME TAPIOCA 10
*Tangerine Granita, Nantes Carrot Ice Cream,
White Chocolate, Candled Thumbelina Carrots*

MIMOSA \$10

BLOODY MARY \$12

HAWAIIAN BLACK SALT +\$1

SRIRACHA SALT

HOUSE PICKLE

AVOCADO WEDGE

BLACK TRUFFLE SALT +\$2

CAPRESE SKEWERS

BLUE CHEESE STUFFED OLIVES

KIMCHI

PICKLED PEPPERS

SPICY BEEF JERKY

SPANISH CHORIZO

CANDIED BACON

BACON WRAPPED DATES

CHICKEN WING

CRISPY OCTOPUS

FRIED SHRIMP

DUCK PASTRAMI

+\$3

+\$4

BY THE BOTTLE

BEER

- WEIHENSTEPHANER** 8
Lager – Freising, Germany 5.1% abv
- ALMANAC FARMER'S RESERVE RASPBERRY** 20
Sour Blonde Ale – San Jose, CA 6.5% abv
- PETALUMA HILLS BIG HOUSE BLONDE** 12
Belgian Style Blonde Ale – Petaluma, CA 6.2% abv
- LAGUNITAS** 8
India Pale Ale – Petaluma, CA 6.2% abv
- NORTH COAST BREWING BROTHER THELONIUS** 9
Belgian Style Abbey – Fort Bragg, CA 9.4% abv
North Coast Brewing donates portion to Thelonius Monk Institute of Jazz

CIDERS

- TILTED SHED CIDER WORKS** 18
'GRAVIVA! SEMI-DRY' 375ML
APPLES – Sonoma County, California
- ERIC BORDELET 'POIRÉ GRANIT'** 50
(300 YEAR-OLD PEAR TREES) 750ML
PEARS – Normandy, France

NON-ALCOHOLIC

- FEVER TREE GINGER ALE** 16.9oz. 8
- REPOUBLIC OF TEA "DARJEELING TEA"** 16.9oz. 8
- BELVOIR ELDERFLOWER LEMONADE** 8.4oz. 7
- BOYLANS DIET COLA** 12oz. 7
- BOYLANS COLA** 12oz. 7

RARE & VINTAGE HOT TEA

by Teance Fine Teas

- BAOCHONG PREMIUM HIGH-GRADE 'OOLONG'** 18
Wenshun, Taiwan
- Our highest-grade Baochong comes from award-winning producer Mr. Lee of Pinglin, Wenshan. Consistently one of the most prized producers in the region, his winter crop took first place in the 2014 oolong competition. Oxidized by only about 10 to 15 percent, this signature Taiwanese oolong's fragrance, delicate sweetness and silky body is truly exceptional.*

- WHITE PEONY KING 'KINGS GRADE'** 16
Fujian, China
- The 'King' grade refers to White Peony made from the original mother bushes, or the best grade of the season. This is a limited crop production. Grown at 1000 meters, these are some of the original White tea bushes indigenous to the area. Very fresh, full-bodied melon taste, with pervasive bursts of apple and pear, and a fruity sweet brew. Of all the White teas, White Peony King offers the fullest flavor. Traditionally grown, harvested, and processed by sun drying and hot air indoor drying.*

