

# In Room Dining

## Breakfast

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Served Daily 7 a m - 11 : 0 0 a m

**Smoked Salmon Avocado Toast | 24** multigrain, pickled red onion, feta, micro greens

**Garden Omelet | 24** spinach, feta, mushroom, preserved tomato, basil

**Two Farm Eggs Your Way | 22** choice of: applewood bacon, pork sausage, chicken apple sausage

**Greek Yogurt Parfait | 15** granola, fresh berries, honeycomb

**Overnight Oats | 15** cinnamon whipped crème fraîche, candied pecans

**Everything Scramble | 22** ham, bacon, sausage, tomato, caramelized onion, mushroom

**Egg White Frittata | 24** butternut squash, kale, goat cheese, leek, caramelized onion

## Lunch

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Served Daily 11 a m - 4 p m

**Grilled Veggie Sandwich | 22** butternut squash, portabella mushroom, fresh mozzarella, pesto

**Fried Chicken Sandwich | 25** apple slaw, Fresno chili, chipotle aioli, pickles, potato bun, fries

**Cheeseburger | 28** white cheddar, lettuce, tomato, chef's burger sauce, pickles, fries

*Add Bacon | 4 Add Mushrooms | 5 Add Avocado | 6*

**Flat Iron Steak Frites | 38** maître de butter, chimichurri

## All Day Menu

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Served 11 : 0 0 a m - 9 : 0 0 p m

**Crispy Brussels Sprouts | 18** pomegranate, apples, brown butter (VG)

**Caesar Salad | 18** brioche croutons, house dressing, Grana Padano, radicchio

*Add Avocado | 6 Add Grilled Chicken | 10 Add Grilled Shrimp | 12 Add Ora King Salmon | 17*

**Winter Farm Salad | 19** mixed greens, apple, pears, candied pecans, goat cheese vinaigrette

*Add Avocado | 6 Add Grilled Chicken | 10 Add Grilled Shrimp | 12 Add Ora King Salmon | 17*

**Spinach & Kale Salad | 20** warm bacon sherry vinaigrette, wild mushroom, goat cheese, curly bacon

*Add Avocado | 6 Add Grilled Chicken | 10 Add Grilled Shrimp | 12 Add Ora King Salmon | 17*

**Honeynut Squash Soup | 15** curried, sour cream, cilantro, basil, mint (VG, GF)

# Dinner

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Served 4:00 p m - 9:00 p m

**Airline Chicken | 38** potato purée, caramelized onions, mushrooms, sage jus

**Pork Loin | 42** farro, pomegranate, butternut squash, pomegranate molasses, pistachio

**Filet Mignon | 68** 8oz center cut, potato purée, baby spinach, bordelaise, garlic confit butter

**Ora King Salmon | 44** roasted root vegetables, apples, pears, kale, warm mustard vinaigrette

**Portabella Mushroom Napoleon | 34** creamy pesto, preserved tomatoes, fresh mozzarella, parmesan, basil, balsamic

# Children's Menu

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Served all Day 11 a m - 9 p m

**Children's Burger | 16** (cooked medium well, unless specified), potato bun, choice of fries, side salad, or side of fruit

**Chicken Tenders | 15** choice of fries, side salad, or side of fruit

**Buttered Noodles | 15** with Parmesan

**Grilled Cheese | 14** choice of fries, side salad, or side of fruit

# Wine by the Glass

## Sparkling Wine

*Goldeneye, Brut Rosé, Anderson Valley, CA 21/90*

*Chandon, Reserve Blanc de Blanc, CA 23/99*

*Schramsberg, Blanc de Noirs, Calistoga, CA 27/118*

## Sauvignon Blanc

*Honig, Napa, CA 16/69*

*Whitehaven, Marlborough, NZ 17/77*

*Ink Grade, Napa Valley, CA 25/100*

## Chardonnay

*Baldacci, Carneros, CA 17/73*

*Sequoia Grove, Napa, CA 18/75*

## Rosé

*Bravium, Anderson Valley, CA 18/85*

## Pinot Noir

*Ken Wright Cellars, Willamette Valley, CA 19/80*

*Gundlach Bundschu "GUNBUN," Sonoma County, CA 24/103*

*Faiveley, Bourgogne, FR 33/138*

## Cabernet Sauvignon

*Justin, Paso Robles, CA 15/69*

*Quilt, Napa Valley, CA 23/106*

*Grgich Hills, Napa Valley, CA 24/111*

## Other Reds

*Belted Vines, Merlot, Napa Valley, CA 21/95*

*Trefethen Dragon's Tooth, Red Blend, Napa Valley, CA 22/101*

# Beer

**Coors Light 9**

**805 ZERO, (non-alcoholic) 9**

**Trumer Pilsner 10**

**Modelo 10**

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

23% gratuity, \$5 delivery fee, and tax is added to each order.