

SPARKLING

	GL / BTL
chigny-les-roses	j. lassalle, cachet d'or, brut nv (sus) 26 / 98
loire valley	brazilier, tradition brut rosé nv (bio) 10 / 35
oger	rare wine company, le mesnil, nv (sus) 30 / 111

WHITE

chardonnay	talley, estate, arroyo grande valley '11 (sus) 11 / 42
grenache blanc	skinner, el dorado '11 (sus) 15 / 56
gruner veltliner	tatomer, paragon, santa barbara county '12 (sus) 14 / 52
riesling	brooks, willamette valley, oregon '09 (sus) 14 / 52
mâcon-farges	henri perrusset, vieilles vignes '11 (sus) 13 / 49
roussanne/marsanne	madam preston, dry creek valley '11 (org) 23 / 84
sauvignon blanc	walter hansel, lake county '11 (sus) 10 / 38
sauvignon blanc	alta maria, santa maria valley '10 (sus) 11 / 41
viognier	melville, verna's vineyard, santa rita hills '11 (org) 14 / 54

ROSÉ

pinot noir	rosé soliste, sonoma coast '11 (sus) 15 / 56
tempranillo rosé	parador, napa valley '11 (sus) 14 / 52
cinsault/grenache rosé	farmers jane, camp 4 vineyard, santa barbara county '11 (sus) 17 / 62

RED

barbera d'alba	guido porro, santa caterina '11 (sus) 13 / 49
cabernet sauvignon	hobo, alexander valley '11 (sus) 12 / 46
cabernet sauvignon	stack house, napa valley '10 (sus) 14 / 52
cabernet sauvignon	slingshot, napa valley '10 (sus) 12 / 44
chinon	la cuisine de ma mere '11 (org) 10 / 37
côtes du languedoc	chateau la roque, mourvedre '10 (org/bio) 11 / 42
grenache	broc cellars, "cassia" martian ranchm santa barbara county '11(bio) .. 10 / 38
pinot noir	joseph swan, cuvée de trois, russian river valley '10 (sus) 20 / 47
pinot noir	hocus pocus, thompson vineyard, santa ynez '11 (sus) 16 / 59
pinot noir	bluxome street, russian river valley '10 (org) 16 / 59
red blend	genuine risk, santa ynez '10 (sus) 16 / 59
sangiovese	giornata, il campo, central coast '11 (sus?) 15 / 56
syrah	saxon brown, owl box '07 23 / 86
syrah	barrel 27, right hand man, central coast '09 (org) 10 / 38



the larder at burton way

BRUNCH

freshly baked pastries from the larder counter

- scottish oatmeal with dried fruit compote and steamed milk 8
house-made granola with milk—cow's, almond or soy 7
add berries +3

smoked fish plate with toasted rye and redwood hill goat cheese 14

challah french toast with vermont maple syrup 10
add berries +3 add bacon or ham +2

lemon ricotta pancakes with blueberry compote 13
- EGGS**
- soft-scrambled or omelette
served with potatoes and toast
with fontina and crème fraîche 9
with spinach and sharp cheddar 9
with smoked salmon and capers 11
with wild mushrooms and caramelized onions 12
*egg whites available

chorizo and eggs with soffrito, queso iberico and fried potatoes 14

the tavern benedict with prosciutto (or smoked salmon), gruyère and hollandaise 15

brisket hash with sunny-side eggs and horseradish cream 15

two eggs any-style with fried potatoes or tomato and toast 8
add bacon or ham +2

farmers' market fruit 4
farmers' market berries 6
fried potato 4
vande rose bacon or ham 4

BREAKFAST SANDWICHES

- choice of croissant, sourdough, wheat, ciabatta*
soppressata, scrambled egg and fontina 8
turkey, jack, fried eggs 8
broccoli, cheddar, egg whites 8

SOUP AND SALAD

- soup of the day—cup or bowl 4/6
market lettuces, cucumbers, radishes, herbs 5/10
lemon vinaigrette, buttermilk or caesar dressing
larder vegan cobb: avocado, beets, sweet potato, tomato and chickpeas 13
(add chicken or shrimp +4)
chopped chicken, apple, bacon, mustard and point reyes blue 14
spanish tuna, arugula, tomato, tapenade and soft egg 14

FICELLES 9

- soppressata, asiago, romesco aioli
fromage d'affinois, apple, watercress
burrata, broccoli, currants, pinenuts
iowa ham, oregon butter, radish
turkey, american jack, pepperoncini

SIGNATURE SANDWICHES - *comes with pickles and chips*

- THE PILGRIM - turkey, stuffing, cranberry, lettuce 13
THE ANGELENO - artichokes, burrata, cavolo nero, meyer lemon 13
THE RORY - chicken breast, pesto, avocado, arugula 12
THE GRAND FROMAGE - grilled mahon and american jack cheese 12
(add apple, tomato or prosciutto +2 each)
THE NEW YORKER - brisket, pickled onions, horseradish cream 13