

BRASSERIE SLO

BRUNCH

.....

10:30 A.M. - 3:00 P.M. (Saturday & Sunday)

CHILLED

Wild Arugula and Strawberries 13.5

Goat Cheese, Pistachio, Port Vinaigrette

Cerro Cobb 14.5

Baby Gem, Avocado, Cherry Tomato, Pt. Reyes Blue Cheese, Tarragon Dressing, Crispy Quinoa v
Grilled Chicken Breast 8.0 • Oro King Salmon 10.0 • Duck Confit 9.0

Roasted Salmon Niçoise 24.0

Butter Lettuce, Niçoise Olives, Boiled Egg, Potatoes, Green Beans, Tomatoes, Pickled Shallots,
Wine Vinaigrette

Pacific Gold Oysters - Morro Bay Rosé Mignonette 18.0/29.0

BREAKFAST ITEMS

Avocado & Sourdough Toast

10.0

Hemp Seed, Chile Flake, Radish, Olive Oil, Sea Salt

Huevos Rancheros

16.0

Applewood Smoked Bacon, Corn Tortilla, Black Beans, Smashed Avocado,
Cotija Cheese, 2 Eggs, Ranchero Salsa, Cilantro

Breakfast Burrito

16.0

3 Eggs, House Made Chorizo, Cotija & Cheddar Cheese, Tater Tots, Avocado
Pico de Gallo, Pickled Tomatillo & Shallots

Parisian Ham & Cheese Omelet

15.0

Gruyere Cheese, Chives, Arugula Salad

Artisanal Brioche French Toast

13.0

Fresh Berries, Maple, Butter

SAVORY

Croque Monsieur

14.0

House Levain Bread, Parisian Ham, Bechamel, Gruyere, Petite Salad

Shrimp Capellini

24.0

Baja White Prawns, Tomato, Basil, White Wine, Chile Flake

Steak Frites

26.0

Angus Skirt Steak, House Frites, Herb Butter, Truffle Aioli, Watercress Salad

Brasserie Burger

16.0

Certified Angus Beef, Brioche Bun, American Cheese, Onion, Pickle, "Cerro" Sauce
"Au Cheval" add 2.0

SIDES

Coffee Cake

4.0

Sea Salt Roasted Breakfast Potato

4.5

Rosemary, Olive Oil, Parsley

Applewood Smoked Bacon

5.0

House Milk Bread

3.0

Fresh Berry Preserves

Pommes Frites

7.5

Kennebec Potato, Roasted Garlic Aioli **gf, v**

WOOD FIRE PIZZAS

Margherita

19.0

Organic Tomato Sauce, Fresh Ovoline
Mozzarella, Basil from our Gardens v

Champignon

20.0

Cultivated and Wild Mushrooms,
Caramelized Onion Truffle Purée, Pecorino v

Hot Honey Pepperoni

21.0

Organic Tomato Sauce, Mozella,
Artisan Pepperoni, Chile Flakes, Oregano