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SERIE

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BRASS



LUNCH

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11:00 A.M. - 2:30 P.M. (Monday - Friday See Brunch Menu for Saturday - Sunday)

SOUP • STARTERS

- Tomato Basil Soup* 11.0
Feta Cheese, Croutons v
- Pommes Frites* 7.5
Kennebec Potato, Roasted Garlic Aioli gf, v
- Oak Charred Eggplant Dip* 11.5
House Pickled Vegetables, Cherry Tomato, Sumac, Garlic, Olive Oil v

WOOD FIRE PIZZA • 48-hour organic dough

- 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

LUNCH SALADS & MAINS

- California Cobb* 14.5
Baby Gem, Avocado, Cherry Tomato, Pt. Reyes Blue Cheese,
Tarragon Dressing, Crispy Quinoa v
Grilled Chicken Breast 8.0 • Wild Salmon 10.0 • Duck Confit 9.0
- Local Strawberries + Wild Arugula* 13.5
Chevre, Port Vinaigrette, Basil, Pistachios Olive Oil v
- Cerro Caesar* 15.0
Baby Romaine, Parmesan Reggiano, Garlic Bread Crumbs,
Lime and Reggiano Dressing 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, Green Beans, Tomatoes,
Pickled Shallots, Potato, Red Wine Vinaigrette
- Shrimp Capellini* 24.0
Baja White Prawns, Tomato, Basil, White Wine, Chile Flake
- Steak Frites* 24.0
Skirt Steak, House Made Frites, Truffle Aioli, Herb Butter, Watercress
- Croque Monsieur* 14.0
House Levain Bread, Parisian Ham, Bechamel, Gruyere, Petite Salad
- Brasserie Burger* 16.0
Certified Angus Beef, Brioche Bun, American Cheese, Onion, Pickle, "Cerro" Sauce
"Au Cheval" add 2.0

v - vegetarian gf - gluten free v - vegan