



BRASSERIE SLO



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, Garlic Aioli *gf, v*
- Artisanal Cheese & Charcuterie Board** **24.0**
Daily Selection of Cheese & Cured Meats, Grain Mustard, Cornichons,
Local Honeycomb, Olives, Roasted Almonds and Grilled Bread

WOOD FIRE PIZZA • 48-hour organic dough

- Margherita** **19.0**
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**
Tomato Sauce, Mozzarella, Artisan Pepperoni, Chile Flakes, Oregano, Basil

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** • Oro Salmon **10.0** • Certified Angus Steak **10.0**
- Scarborough Farms Mixed Greens** **14.0**
Goat Cheese Mousse, CA Dates, Toasted Hazelnut, Red Wine Vinaigrette *v*
- Brasserie SLO Caesar Salad** **15.0**
Romaine Leaves, Dill Caesar Dressing, Shaved Parmesan, Anchovies
Grilled Chicken Breast **8.0** • Oro Salmon **10.0** • Certified Angus Steak **10.0**
- Roasted Salmon Niçoise** **24.0**
Butter Lettuce, Niçoise Olives, Boiled Egg, Green Beans, Tomatoes,
Pickled Shallots, Potato, Red Wine Vinaigrette
- Shrimp with Angel Hair Pasta** **24.0**
Baja White Prawns, Tomato, Basil, White Wine, Chile Flake
- Steak Frites** **26.0**
Flat Iron Steak, House Made Frites, Truffle Aioli, Herb Butter, Arugula Salad
- 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