EGG DISHES

Served with Gremolata Potatoes & Your Choice of Wheat, White or Biscuit. All Scrambles- 3 Eggs

EGGS

Two Eggs Any Style, Gremolata Potatoes, Toast or Biscuit 8.95

EGGS & BACON or SAUSAGE

Eggs Any Style, Choice of Applewood Bacon, Homemade Pork Sausage or Chicken Apple 13.95

VEGGIE SCRAMBLE

Organic Mushrooms, Caramelized Onions, Spinach, Tomato & Mozzarella Cheese 11.95

THREE-MEAT SCRAMBLE

Applewood Bacon, Ham, Homemade Italian Sausage Topped with Cheddar & Chives 14.95

HOMEMADE CHICKEN APPLE SAUSAGE SCRAMBLE

Organic Mushrooms, Caramelized Onions, Spinach, Tomato, Cheddar Cheese 14.25

BREAKFAST GNOCCHI

Frittata Style with Sausage, Spinach, Organic Mushrooms, Sweet Basil & Trio of Cheeses 14.50

BREAKFAST PIZZA

Egg, Bacon & Homemade Italian Sausage, Garlic-Herb Gremolata Sauce & Mozzarella 12.95

SMOKED SALMON SCRAMBLE

Thin Slices of Smoked Salmon, Crème Fraîche & Sweet Onion Flatbread with Organic Salad 14.95

EGGS BENEDICT

Poached Eggs, Thinly Sliced Ham, Hollandaise, Homemade Biscuit & Herb Salad 14.95 / 11.75

CHILAQUILES

Crispy Tortilla Squares, Spicy Salsa, Mexican Style Cheese, Beans & Scrambled Eggs 14.95

MEXICAN RANCH EGGS

Two Eggs Any Style, Salsa Roja, Black Beans, Queso Fresco & Tortillas 14.95

CARNITAS SCRAMBLE

Slow Cooked, Flavored with "Mexican Spicy Pesto" Black Beans, Queso Fresco & Tortillas 2 Ways 14.95

GRILLED PORK CHOP or CENTER CUT SHORT RIB & EGGS

Two Eggs Any Style, Homemade Gravy, Biscuit & Gremolata Potatoes 17.95

EGGS in PUFF PASTRY

Scrambled or Poached Egg, Three-Cheese Mousse with Bacon & Ham 13.95

PANCAKES & FRENCH TOAST

BUTTERMILK ~ Vermont Maple Syrup & Sweet Butter ~ Full 9.95 ~ Short 7.95 ~ Single 4.95

BLUEBERRY ~ Mascarpone Mousse & Crème Anglaise ~ Full 10.95 ~ Short 8.95 ~ Single 5.95

FRENCH TOAST ~ Cinnamon, Vanilla, Maple Syrup 8.95 / 5.95 ~ Add Berries & Crème Anglaise 2.95

GRAIN & FRUIT

IRISH STYLE OATMEAL ~ Steel Cut Oats, Banana, Sun-Dried Fruit, Side of Half & Half 6.95

FRUIT ~ Today's Selection ~ Bowl 7.50 / Cup 5.95 ~ Add Yogurt or Mascarpone with Honey 2.50

SIDES

SHORT RIB 8.95 ~ GRILLED PORK CHOP 8.95 ~ PANCAKE 4.95

ONE EGG 2.50 ~ BACON, HOMEMADE SAUSAGE or HOMEMADE CHICKEN APPLE SAUSAGE 5.00

BLUEBERRY PANCAKE 5.95 ~ PANCAKE 4.95 ~ FRENCH TOAST 3.50

GREMOLATA POTATOES 4.95 ~ OATS 4.25 ~ ORGANIC YOGURT 2.50

SALSA ROJA 2.50 ~ GRAVY 2.50 ~ HOLLANDAISE 2.50 ~ TOAST 1.95

We believe in supporting the local growers & producers of Northern California. Organic & pesticide-free ingredients are used throughout our menu. We have Gift Cards. We accommodate large party events/banquets. Sales tax added to all food & drinks. We reserve our rights. Not responsible for lost or stolen items. No checks. We truly thank you for your support.

STARTERS

Antipasti and Small Plates for Sharing

MOLLY'S HUMMUS ~ Warm Homemade Flatbread, Organic Persian Cucumbers, Tomato & Olives 7.95

PEAR BRUSCHETTA ~ Organic Pear, Mascarpone & Gorgonzola Mousse, Toasted Walnuts, Organic Greens 9.75

SMOKED SALMON ~ Garnished with Olive Oil, Lemon, Capers, Parmesan; Caramelized Onion Pizzetta 11.75

STEAMED MUSSELS ~ Garlic, White Wine & Aromatic Spices, Grilled Herb Bread 12.95

SAUTÉED DUNGENESS CRAB CAKE ~ *Basil Aioli & Crispy Shoe String Garnet Yams 12.50

ROTOLINO ~ Rolled Layers of Cheeses, Roasted Peppers, Pistachios; Flatbread with Olive Tapenade 10.75

A PLATE OF THE LOCAL CHEESES ~ Served with Wine Poached Fruit, Caramelized Walnuts, Honey 12.95

PORK & SHRIMP WONTONS ~ Tossed in Spicy Asian Dipping Sauce 9.50 SOUP ~ Soup-of-the-Day 6.95 / 5.50

Vegan Soup - A.Q.

SALADS

Add Grilled Chicken Breast \$4.25 ea ~ Seared Day Boat Scallops \$3.25 ea ~ Grilled Jumbo Prawns \$2.50 ea

FLAVOR ORGANIC ~ Mixed Lettuces, House Herb Vinaigrette LARGE 9.95 ~ REGULAR 8.25 ~ SMALL 6.25

Add the Local Organic Cow Girl Cheese, Homemade Flatbread & Olives To Any Salad 3.95

ORGANIC PEAR & ENDIVE ~ Balsamic Glazed, Walnut Gremolata & Gorgonzola Dolce 12.95 / 10.25 / 7.50

*CAESAR SALAD ~ Hearts of Romaine, Garlic Herb Croutons, Shaved Parmigiano-Reggiano 12.95 / 10.25 / 7.50

ORGANIC SPINACH ~ Caramelized Onions, Bacon, Organic Pear, Local Goat Cheese 12.95 / 10.25 / 7.50

BLUE CHEESE ~ Hearts of Romaine, Blue Cheese Dressing, Bacon, Tomato & Chives 12.95 / 10.25 / 7.50

HARVEST ~ Mixed Organic Field Greens, Fresh & Dried Fruits, Toasted Nuts, Feta Cheese 12.95 / 10.25 / 7.50

GRILLED PRAWN ~ Organic Greens, Basil Vinaigrette, Tomato, Mozzarella, Bacon, Croutons 18.95 / 15.95 / 10.95

CHICKEN SALAD ~ Organic Lettuces, Bacon, Avocado, Crumbled Blue Cheese, Tomato & Egg 14.95 / 12.50 / 8.95

HOMEMADE PASTA & GRILL

Hormone & Antibiotic-Free Meats & Poultry

"PASTA NAPKINS" ~ Served in Tomato & Pesto Sauces, Walnut Gremolata & Pecorino Cheese 14.95 / 11.95

RISOTTO ~ Chicken, Spinach, Organic Mushrooms, Sweet Basil, Garlic, White Wine, Parmesan Cheese 18.95 / 15.95

BUTTERNUT RAVIOLI ~ Garnished with Toasted Sage Butter & Parmigiano-Reggiano Cheese 17.95 / 14.25

CHICKEN FETTUCCINE ~ Sun-Dried Tomato Sauce, Olives, Garlic, Basil, White Wine 17.95 / 15.75

MARTIN'S RAGÙ ~ Boscaiola Meat Sauce Flavored with Porcini & Red Wine, Pasta Ribbons 19.95 / 16.95

GNOCCHI ~ Potato Pillows, Roasted Chicken & Sausage Ragù, Mascarpone & Parmesan Cheeses 19.95 / 16.95

ORGANIC SPICY TOFU ~ (Vegan) Asian Veggies, Mushrooms, Rice, Garlic-Ginger Broth 17.95

EGGPLANT PARMESAN ~ Pomodoro & Balsamella Sauces, Mozzarella, Pesto Pasta, Walnut Gremolata 16.95

MOLLY'S CHICKEN ~ Slow Cooked, Middle Eastern Spices, White Wine, Citrus, Veggies, Creamy Potatoes 14.95

CHICKEN & BEANS ~ Chicken Breast, Homemade Sausage, Spinach, Mushrooms, White Beans, Garlic Jus 16.95

GRILLED PORK CHOP ~ Parmesan Potato Gratin, Creamy Spinach, Sun-Dried Fruit Compote 18.95 (Add chop 5.00)

CENTER CUT SHORT RIB ~ Braised with Porcini & Vegetables, Butternut Risotto 24.95 / 17.95

FLAT IRON STEAK ~ Barolo Wine Sauce, Mushrooms, Green Beans & Three Cheese Potato Purée 23.95

*Organic Gluten-Free Brown Rice Pasta Available