

MIMOSA CART		
	6oz	9oz
Sparkling Wine	10	15
Roederer Estate Brut Rosé	18	27
Schramsberg Blanc de Blancs	22	33
choose orange, cranberry, or grapefruit		

the

OAKVILLE

GRILL & CELLAR®

BRUNCH

PETALUMA COFFEE	
Located in the heart of wine country, Petaluma hand roasts small batches of quality coffee daily.	
coffee - 5	cappuccino - 6 espresso - 5

FRESH-SQUEEZED	
invincibility kale, cucumber, apple, ginger	6
florida orange juice	6
ruby red grapefruit juice	6

BREAKFAST COCKTAILS	
bloody mary stuffed olive, tomato	10
whiskey chai bourbon, chai, oatmilk	12
dark spark espresso, aspen vodka, st. george nola	12

NON-ALCOHOLIC	
waitlist sparkling elderflower rose, citrus.	12
the refresher pear cordial, lime, pompelmo	12
eastern cooler kalamansi, yuzu, lime, mint	12

TO START		BREAD	
our favorite triple cream yogurt 10	local berries, wildflower honey	warm sourdough	8 15
potato salad deviled eggs	11	by phlour bakery, house-whipped butter	
pepperoncini aioli		pecan bread	14
crispy parmesan fries.	16	indiana banana, cream cheese frosting	
truffle aioli		double toasted english muffin	7
spinach & artichoke dip	20	michigan cherry jam, butter	
house-made tortilla chips		buttermilk biscuits	13
smoked salmon platter	28	black pepper gravy	
capers, cream cheese, english muffin		giant cinnamon roll	
		lemon cream cheese, blueberry preserves - 14	

PANCAKES	
fluffy buttermilk butter, vermont maple syrup	19
blueberry lemon-blueberry compote, maple syrup	22
orange chocolate chip hot fudge, whipped cream	20

EGGS	
3 egg breakfast* north country bacon, hash browns, 9 grain toast	18
egg sandwich* sourdough english muffin, dijon aioli, ham	18
tostadas* chicken tinga, ranchero sauce, black beans, cheese, sunny up eggs.....	19
breakfast burrito* our chicken sausage, poblano rajas, potatoes, queso	19
ham & cheddar omelet* sweet peppers and onions, cheddar, multi-grain toast	22
egg white omelette* hobbs smoked turkey, cherry tomato salsa, multi-grain toast .	24

BENEDICT	
hash brown* peppers and onions, applewood bacon, hollandaise, poached eggs.....	22
biscuit* maple breakfast sausage, crispy sage, hollandaise, poached eggs.....	24
classic* webster city ham, hollandaise, poached eggs.....	26

SALADS	
nine vegetable chopped artichoke, peppers, avocado, lemon yogurt	20
napa caesar romaine hearts, napa cabbage, parmesan, sourdough crisp.....	19
costa mesa burke county corn, avocado, queso fresco, lime vinaigrette	20

UPGRADES: grilled hass avocado - 7 | herb-marinated chicken breast - 12
wood-grilled salmon* - 13 | grilled oiishi shrimp - 15 | guajillo-rubbed skirt steak* - 19

SANDWICHES	
served with fries or farm greens salad	
hobbs turkey & avocado ciabatta, dijon aioli, arugula, pickles	19
fried chicken sandwich (classic or spicy valentina) old bay, pickles, brioche bun	18
the oakville french dip* slow-roasted prime beef, horseradish cream, au jus	31
breakfast burger* all-natural brandt beef, sunny up egg, white cheddar, crispy bacon .	26

SIDES	
house chicken sausage.....	8
maple breakfast sausage	10
north country bacon	10
crispy hash browns.....	5
fresh fruit.....	11
crispy sweet potatoes	14

Most of our menu can be prepared gluten-free. Please ask us!

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.