

FRESH & LIGHT	ST. JULIAN SALAD cherry tomatoes, cucumber, bibb lettuce, honey mustard vinaigrette		16
	QUINOA BOWL greek yogurt, chia seeds, coconut flakes, quinoa, and a drizzle of maple syrup	GF	13
	PARFAIT greek yogurt, house-made granola, and fresh berries	GF	10
FROM THE GRIDDLE	PANCAKES buttermilk pancakes, fresh berries, maple syrup, whipped cream	V	14
	FRENCH TOAST brioche soaked and grilled, topped with berries, maple syrup, and vanilla cream sauce	V	14
SIGNATURE DISHES	OYSTERS* six market-fresh oysters served on the half shell, house made champagne mignonette, cocktail sauce		18
	DEVEILED EGGS black tea steeped, smoked salmon, tobiko, yuzu	GF	12
	CHILAQUILES crispy house-made tortilla chips tossed in salsa roja, topped with crumbled cotija cheese, sour cream, green onions, eggs any style	GF	24
	CORNED BEEF HASH savory corned beef with crispy potatoes, green onions, eggs any style	GF	21
	EGGS BENEDICT english muffin, canadian bacon, wilted spinach, tomato, poached eggs, hollandaise		18
	LOBSTER BENEDICT english muffin, arugula, tomato, lobster, hollandaise		36
	STEAK AND EGGS perfectly seared steak, house breakfast potatoes, eggs any style	GF	24
	CARLOTTA'S CLASSIC BREAKFAST two eggs any style, breakfast potatoes, choice of sausage & toast		18

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE
20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.
EXECUTIVE CHEF JUAN MENDOZA

HANDHELDS	NOB HILL EGG SAMMIE scrambled eggs, ham, cheddar, greens, tomato, spicy aioli, choice of bagel	14
	SALMON LOX BAGEL smoked salmon, red onion, capers, herbed cream cheese, choice of bagel	13
	FRESHLY BAKED PASTRIES daily selection of house-baked goods	V 6
SIDES	PORK OR CHICKEN SAUSAGE	6
	BACON OR TURKEY BACON	6
	TOAST (WHITE, WHEAT, OR RYE)	V 4
	PLAIN OR EVERYTHING BAGEL	V 4
	SLICED AVOCADO	GF VG 4
	SLICED GRAPEFRUIT	GF VG 5
	SEASONAL FRUIT	GF VG 5
BRUNCH COCKTAILS	MIMOSA MY WAY bottle of campo viejo cava brut, carafe of orange juice, carafe of pineapple juice, carafe of peach juice	75
	I LOOK UP, I LOOK DOWN ketel one, amaro montenegro, mr black coffee, ritual cold brew	15
	THE VERTIGO CURE ketel one citroen, house-spiced tomato juice, fresh citrus, and a touch of heat	14
OYSTER SHOOTERS	BLOODY CARLOTTA* house made bloody mary mix	11
	FOGGY BAY SHOOTER* gin, vermouth, seaweed and fennel brine, bitters	11
	CARLOTTA'S COSTAL KISS* vodka, cucumber juice, ginger syrup, yuzu caviar	12

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