



107 This is the official bonded winery number given to our winery in 1888.

Just like our wines, our food is meant to be shared. We recommend ordering 2-3 plates per guest.

Please ask your server for guidance on size of dishes as they vary.

Brunch served until 2 PM

Baked Goods (limited availability)				
Choice of Croissant, Pain au Chocolat, Almond Croissant,	Hungarian	Coffee Cake		
Pomegranate-Sesame Oatmeal	\$16 Pain Perdu french toast by the piece			\$8
toasted pepitas, pomegranate agrodolce , sesame halva a	Irizzle	choice of Banana-Nutel	la or Apple Pie	
Salade Lyonnaise	\$23	Spinach & Artichoke Scramble		\$16
winter chicories, fennel, poached egg, pancetta-citrus dres	ssing	greek feta		
Benedict107 by the piece	\$11	Smoked Salmon Latke by the piece		\$14
avocado, prosciutto, bearnaise, sourdough		everything bagel schmear,, scallion, capers		5
Buttermilk Biscuit by the piece	\$10	Bone Marrow Toast by the piece		\$12
sausage gravy		orange marmalade, sesame, sourdough		
The Breakfast Sandwich				\$24
local eggs, mortadella, hash brown, aged cheddar, special	l sauce on t	oasted Kings Hawaiian, fre	ench fries	
Mediterranean Brunch To Share (serves 2-3)				\$72
shakshuka, hummus, labneh, salatim, pita, malawach, gri	lled halloun	ni, 8-minute eggs		
Brunch Sides				
Hobb's Bacon 6 pieces \$8 Fresh Fruit	<i>\$6</i>	Smoked Salmon	\$12	
Hash Brown by the piece \$6 2 Eggs	<i>\$12</i>	Sourdough Toast	\$6	
*Ask us about plant based and gluten free substitution	ons			
Shareables & More				
Cheese & Charcuterie 2 cured meats & 2 cheeses with accompaniments				\$32
Warm Marinated Olives or House Pickles or M	larcona A	lmonds or Fries		\$9
Hummus	\$20	Belfiore Burrata		\$19
sumac-paprika garlic, pine nuts,crudite vegetables, pickles	•	shaved fennel, winter ci	trus, calamansi dre	•
Sicilian Pizzas focaccia	style long	ferment dough (serves .	2-3)	
-	4-Cheese \$. .	,	
Sliders107 2 per order				\$14
Flannery beef, cheddar, grilled onion, special sauce, toaste	ed King's Ho	awaiian, au poivre dipping	sauce	
Add \$3 for each Hobb's bacon, mushrooms, avocado, Ho	oley Cow sw	iss , Pt. Reyes Blue Subst	itute: Impossible B	urger
Brunch Libations				
Mimosa choice of Orange, Kir Royale, Pomegranate, P.O.G.				\$15 \$70
Mimosas for the table: Bottle of Domaine Carneros + Choice of 2 flavors Methode Champenoise Brùt, Domaine Carneros, Carneros 2020, glass				

ZERO Proof Beverages

Drip Coffee or Tea	\$6	107 Hot Chocolate valrhona, whip	\$6
Coke, Diet Coke, Sprite	\$2	Tahoe Sparkling Water, 750ml	\$8
San Pellegrino assorted flavors available	\$3	Tahoe Artesian Water, 750ml	\$8

Please limit your dining experience to two hours to ensure timely seating for other guests.

Thank you for understanding.

Methode Champenoise Brùt, Domaine Carneros, Carneros 2020 bottle

Our menu changes often to highlight the best that is in season and locally available.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wine Club discounts do not apply to food purchases.
Additions or substitutions will incur additional charges.
20% gratuity added to groups of 6 or more.
Maximum 2 guest checks/credit cards per table.
No outside food or beverages allowed.
Please inform your server of any allergies.

\$60