

The POST ROOM



BRUNCH

STARTERS

WEST COAST OYSTERS 23.

Lemon, Mignonette

CALIFORNIA MARKET SALAD 16.

Mixed Greens, Seasonal Fruit, Point Reyes Blue, Candied Pecans, Citrus Vinaigrette

*add Grilled Gulf Shrimp +14

*add Roasted Petaluma Chicken Breast +12

AHI TUNA 20.

Brokaw Farm Avocado, Kalamata Olives, Cucumber, Lime Sumac Dressing

SPANISH OCTOPUS 20.

Lemon Preserve, Marcona Almonds, Romesco Sauce

AVOCADO TOAST 23.

Brokaw Farm Avocado, Lucero Farm Tomato, Fresno Chili, Pumpkin Seed

FLATBREAD 22.

House made Bacon Jam, Havarti Cheese, Glaum Farm Egg, Arugula

MAINS

GRAND RICOTTA PANCAKES 25.

K&J Farm Figs, Citrus Whipped Cream

SHAKSHUKA 24.

Two Eggs, Avocado, Early Girl Tomatoes, Feta Cheese, Grilled Bread 2

CREEKSTONE FARM DRY AGED NEW YORK STEAK & EGGS 40.

Au Poivre, Breakfast Potato

MAINE LOBSTER BENEDICT 38.

Sauteed Greens, Hollandaise, House made Biscuits

WILD KING SALMON 36

Sun Gold Tomato, Fennel, Cucumber, Dill Vinaigrette

HAND ROLLED SPINACH & MUSHROOM CANNELLONI 32.

Spinach, Morels, Citrus Ricotta

BEACON BURGER 25.

Crispy Pancetta, Lettuce, Heirloom Tomato, Fontina Cheese, House made Sauce, Fries

SIDES

THE POST ROOM BISCUITS 12.

Meyer Lemon, Honey Butter

MIXED GREENS SALAD 10.

ZUCKERMAN'S FARM HERB

ROASTED POTATOES 7.

BROKAW AVOCADO 9.

HOBBS APPLEWOOD SMOKED BACON 9.

DESSERTS

ESPRESSO PANNA COTTA 14.

BISCOTTI CRUMBLE, CARAMEL

BASQUE CHEESECAKE 14.

Lucero Farm Strawberry, Brown Butter Crumble

FARMERS MARKET FRUITS 14