

Greens Restaurant

July 18, 2010

PASTRIES AND FRUIT

Berry currant scone with blueberry jam	3.75
Apple banana walnut bread with maple pecan butter	3.75
Raspberry coffee cake with almond streusel	4.25
Buttermilk biscuits	4.50
Greens granola with Yerena Farm berries, Clover milk or Straus yogurt	6.50
Straus yogurt with Yerena Farm berries, Blossom Bluff peaches, apricots and nectarines	7.50
Bowl of Yerena Farm berries, Blossom Bluff peaches, apricots and nectarines	7.00

BRUNCH

Pinnacles Scramble - Scrambled eggs with yellow finn potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served on corn tortillas with Rancho Gordo chili, crème fraiche, tomatillo and pumpkin seed cilantro salsas 15.00

Greek Omelet with savoy spinach, Green Gulch rainbow chard, beet greens, leeks, goat cheese, lemon and rosemary. Served with roasted fingerling potatoes 16.50

Summer Squash and Torpedo Onion Pizza with roasted garlic, pecorino fiore sardo, fontina, poached eggs and pesto 16.00

Yukon Gold Potato Griddle Cakes with manchego, fontina and chives. Served with eggs over easy, romescu, salsa verde, coquillos olives and mache 15.75

Scrambled Eggs with corn, jalapenos, smoked cheddar, cilantro and fire roasted salsa. Served with grilled levain bread 12.25

Blueberry Buttermilk Pancakes with strawberry mascarpone and warm maple syrup 13.50

Minestrone with grana padano and herbs Cup 7.50 Bowl 8.50

Green Gulch Lettuces and Ancho Cress with avocado, sungold cherry tomatoes, jicama, radishes, pumpkin seeds and lime chili vinaigrette 11.00 Small Salad 9.50

Mediterranean Salad on grilled pita with hummous, Green Gulch lettuces, sweet 100 cherry tomatoes, Mediterranean cucumbers, pickled red onions, picholine olives, feta, mint, lemon vinaigrette 13.75

Spaghetti with summer squash, sweet 100 and sungold cherry tomatoes, spring onion, basil, pine nuts, lemon oil, breadcrumbs and grana padano 16.50

Mesquite Grilled Brochettes - mushrooms, yellow finn potatoes, peppers, white corn, red onions and Hodo Soy tofu with charmoula and cherry almond couscous 15.00 Single Brochette 11.50

Our beautiful private dining room is available for parties and events
Speak with your server for details

\$15.00 minimum charge per guest

18% service charge for parties of six or more
Please refrain from using your cell phone in the dining room