

C O A S T

K I T C H E N



EASTER BRUNCH

Sunday, April 21st, 2019

11:30am-3pm

APPETIZERS

STUFFED FRENCH TOAST / 14

Strawberry-Rhubarb Compote, Maple Syrup, Whipped Cream

SEAFOOD FRITATTA / 20

Mussels, Shrimp, Calamari, Bonito Butter, Grilled Bread

CEVICHE / 18

Citrus Marinated Sword Fish, Pico de Gallo, Shaved Vegetables

ASPARAGUS TOAST / 18

Sourdough Bread, Smoked Goat Cheese, Caramelized Onions, Local Poach Egg

GRANOLA / 10

House-Made Granola, Organic Greek Yogurt, Fresh Fruit

ENTRÉES

HUEVOS RANCHEROS / 22

Tortillas, Salsa, Black Beans, House-Made Sausage, Grilled Cotija Cheese

FARMERS QUICHE / 18

Roasted Seasonal Vegetables, Goat Cheese, Mixed Greens Salad

STEAK & EGG / 25

Grilled Marinated Flat Iron Steak, Roasted Potatoes, Sunny Side Up Egg

SPRING VEGETABLES FETTUCCINE / 18

House-Made Pasta, Spring Vegetables, Shaved Parmesan Cheese

Add Chicken / 6 or Shrimp / 8

TC BUTTERMILK FRIED CHICKEN / 18

Whipped Potatoes, Chili Thyme Honey

DESSERT

CINNAMON ROLLS / 10

Cream Cheese Frosting

CHOCOLATE BREAD PUDDING / 10

Seasonal Gelato

ROSEMARY PANNA COTTA / 10

Streusel, Whipped Cream

ADD A MIMOSA, BELLINI OR BLOODY MARY / 10 EA

Water Upon Request

20% Gratuity will be added to parties of six or more.

*Consuming raw or undercooked items can increase your risk of foodborne illness.