

FATHER'S DAY MENU

STARTERS

LOCAL FRUIT PLATE | seasonal sliced fruit, honey, local citrus, \$12

TIRAMISU PARFAIT | housemade granola, ladyfinger crumbles, coffee-infused mascarpone yogurt, coffee sorbet, \$14

GRAVLAX + BAGEL | scottish smoked salmon, everything bagel, cream cheese, capers, pickled onions, tomato, arugula, confit garlic, chili tapenade, \$22

PROSCIUTTO + MELON | farmer's market fresh melon, prosciutto de parma, saba vinegar, arugula, membrillo, pistachio, lemon olive oil, \$14

LEMON RICOTTA PANCAKES | two golden pancakes, lemon curd, blueberries, chantilly cream, \$16

SALADS

GRILLED VEGETABLE | artichoke hearts, grilled asparagus, bell peppers, zucchini, quinoa, citrus vinaigrette, castelvetro olives, burrata, \$16

CITRUS + FENNEL | arugula, toasted pine nuts, ruby grapefruit, ojai pixie, fennel, pecorino di montalcino, golden raisins, white balsamic, \$14

TO SHARE

ARTISANAL SAUSAGE BOARD | smoked italian sausage, andouille, bratwurst, grilled onions, pickled vegetables, mustards, sourdough baguette, \$28

CHEESE + CHARCUTERIE BOARD | cow, goat, and blue cheeses, salami, cured ham, seasonal garnishes & compotes, crostini, crackers, \$26

EGGS

COSTA BENEDICT | poached eggs, capocollo, sautéed tuscan kale, toasted english muffin, italian salsa verde hollandaise, \$18 *add shortrib, +\$8*

SMOKED SALMON BENEDICT | poached eggs, scottish smoked salmon, pickled red onions, toasted english muffin, caper hollandaise sauce, \$22

SCOTCH EGG | breakfast sausage-wrapped soft-boiled hen egg, calabrian chili hollandaise sauce, \$18

WILD MUSHROOM OMELET | wild mushrooms, scallions, feta, spinach, tomatoes, \$20 *add bacon, +\$5, add sausage, +\$6*

SANDWICHES

PROSCIUTTO + TALEGGIO | prosciutto, taleggio, arugula, pesto, mini baguette, \$18

THE COSTA BURRATA AVOCADO TOAST | confit cherry tomatoes, white balsamic glaze, crispy chard, toasted pine nuts, chili oil, rustic sourdough, \$14 *add bacon, +\$5, add poached egg, +\$4*

WILD MUSHROOM MANCIATA | wild mushrooms, cured egg yolk, citrus white wine sauce, chimichurri, grilled focaccia, \$16 *chef recommends this with pickled fresno chilis*

MAINS

STEAK & EGGS | 6 oz. pink peppercorn-crusting ny steak, two eggs any style, duck fat hash browns, roasted brussels sprouts, bordelaise sauce, \$38

MEDITERRANEAN PORK BELLY HASH | braised pork belly, chickpeas, asparagus, tahini sauce, calabrian chilis, sunny side up eggs, \$26

PAN-SEARED SEA BASS | masala corn risotto, confit cherry tomatoes, grilled artichoke hearts, italian salsa verde, \$38

SHORT RIB PAPPARDELLE PASTA | poached egg, caramelized cipolini onions, gremolata, shaved pecorino cheese, \$36

TOMAHAWK STEAK BOARD [reservations only]
 choice of prime or dry aged, duck fat mashed potatoes,
 seasonal vegetables, chimichurri, bordelaise, béarnaise sauces, \$240

BRUNCH COCKTAILS

GOLDEN BLOODY MARY | yellow heirloom tomato bloody mary mix, vodka, bacon, calabrese-stuffed peppadew peppers, celery, pickled spicy asparagus, \$20

FRENCH 75 | gin, lemon juice, simple syrup, gruet blanc de blancs, \$13

MICHELADA | house michelada mix, captain fatty's chisme lager, \$9

COFFEE NEGRONI | gin, amaro montenegro, amaro de angostura, cold brew, \$14

MIMOSA | orange, grapefruit, cranberry, or pomegranate, \$12

GUCCI OLD FASHIONED | kentucky owl bourbon, demerara, bogart's bitters, \$25