



King Salmon
house cured, red onion, cucumber,
Meyer lemon, dill



“Steak & Eggs”
Prime New York beef, potato hash,
Red eye, pickled onions



Pouding au Pain
croissant, local blackberries,
cinnamon, crème anglaise

40

Heritage Oak Kitchen Breakfast
cured salmon, house-made ham, local cured meats,
local & imported cheeses, assorted bread & pastry

House Cured Scottish Salmon
lightly smoked, pickled onions, farm egg, dill cream cheese,
lemon & toasted Model Bakery english muffin

Breakfast Risotto
local strawberries, bergamot mint, Tahitian vanilla

Classic Breakfast
2 eggs any style, crispy fingerling potatoes,
choice of bacon or chicken apple sausage, and toast

24 Heritage Oak Benedict 18
crispy pork belly, soft poached farm eggs, frisée and arugula salad
brioche, lemon hollandaise

20 Seasonal Omelette 17
foraged mushrooms, vella dry jack, wilted greens

16 Hotcakes 16
California huckleberry, farina, local yogurt, pistachios, crème
fraiche, maple syrup

17 French Toast 17
brioche, seasonal fruit, vanilla marscapone, almond crumble

Accompaniments

2 Farm eggs – your choice of preparation **6** | chicken apple sausage **6** | applewood smoked bacon **6**
crispy fingerling potatoes with garden thyme & caramelized onions **5** | house made granola, choice of milk or yogurt **12**
sliced seasonal fruit **10** | swanton farms strawberries, saba, tarragon **10** | wild mushrooms & wilted greens **8**

From the Bakery

warm croissant **4** | pain au chocolate **4** | ‘the english muffin’ **5** | toasted whole wheat or brioche **4**
gluten free sourdough or cinnamon raisin **5** | blackberry crumb muffin **4**

Beverages

fresh squeezed juices **6** | ground fresh Lavazza® coffees **5** | Harney & Sons® teas **5**
HCK Bloody Mary **14** | California mimosa **12**