



DAILY MENU Available Every Day 7:00am-2:00pm

BEIGNETS 9

chicory coffee chocolate sauce

LEMON BELLWETHER FARMS RICOTTA PANCAKES 15

blueberry compote, pure maple syrup
short stack 10

AVOCADO TOAST 10

Costeaux French Bakery 9 grain bread, pickled onions, arugula, verjus dressing

RVC COUNTRY BREAKFAST 16

two eggs any style, crispy potatoes, Costeaux French Bakery wheat or sourdough toast, your choice of Hobbs' pork links, chicken-apple sausage or Applewood smoked bacon

EGGS BENEDICT 18

poached eggs, toasted Costeaux French Bakery english muffin, Meyer lemon hollandaise, crispy potatoes

The Canadian with Hobbs' Canadian bacon or

The Garden with smashed avocado and oven roasted tomatoes or

The Pacific with smoked salmon and spinach 20

VEGETARIAN SCRAMBLE 15

choice of two eggs or tofu, caramelized onions, black beans, spinach, mushrooms, roasted red peppers, avocado, crispy potatoes, Costeaux French Bakery wheat or sourdough toast

PETITE FILET MIGNON STEAK & EGGS 24

two eggs any style, crispy potatoes, meyer lemon hollandaise **GF**

CREMINI MUSHROOM, SPINACH & CHEDDAR OMELET 15

served with crispy potatoes, Costeaux French Bakery wheat or sourdough toast

Add Applewood smoked bacon 3

Add Hobbs' smoked ham 3

HUEVOS RANCHEROS 16

black beans, La Tortilla Factory handmade tortillas, two eggs any style, cheddar cheese, avocado, cilantro sour cream, salsa

Add housemade chorizo 4

TOASTED BAGEL AND ATLANTIC SMOKED SALMON 16

cream cheese, fried capers, red onions, arugula

Gluten Free breads available upon request!

MARINATED GOOD FAITH FARMS ORGANIC OLIVES 6 GF V

garlic, orange peel, rosemary, EVOO

TOMATO SOUP WITH GRILLED CHEESE SANDWICH 15

St. Jorge cheese

OLIVE POWDER CRUSTED ROASTED PRAWN COCKTAIL 12

cocktail sauce, lemon **GF**

WHOLE LEAF CAESAR SALAD 12

romaine, anchovy roasted garlic dressing, sourdough croutons, Parmigiano Reggiano

Add roasted chicken breast 6

Add 3 roasted gulf prawns 9

MACRO BOWL 16

quinoa, avocado, black beans, roasted yams, beets, pickled red onion, hummus, oven dried tomato, corn, baby spinach, cilantro-mint-chutney **GF V**

ADD organic tofu 3

CHICKEN WALDORF SALAD 18

celery, apples, golden raisins, red grapes, chicken breast, toasted walnuts, mixed baby lettuce, lemon-yogurt dressing **GF**

TOM'S FISH TACOS 13

locally caught rock cod, La Tortilla Factory handmade tortillas, slaw, cilantro cream, chipotle salsa

FOUR CHEESE RAVIOLI 15

sweet corn, cherry tomatoes, basil, Parmigiano Reggiano corn broth

FRIED "ROCKY" CHICKEN SANDWICH 16

housemade slaw, chipotle aioli, sweet potato fries

HOUSE CURED AND SMOKED CORNED BEEF REUBEN SANDWICH 17

Costeaux marble rye, St. Jorge cheese, sauerkraut, house made zucchini pickles, 1000 Island dip, french fries

PULLED PORK QUESADILLA 16

pepper jack, poblano chili, avocado, sour cream

ANGUS BEEF BURGER 17

served with homemade zucchini pickles, french fries; choice of pepper jack or cheddar cheese

ADD: avocado, fried egg, Hobbs' bacon 2/ea.

SUB: sweet potato fries \$1 additional charge

Veggie burger available upon request

Our menu does not list every ingredient used in the preparation of our dishes. If you are allergic to or intolerant of specific foods, please tell your server when ordering. An 18% gratuity will be added for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

In consideration of others, please refrain from using cellular phones in the restaurant. For those wishing to split a dish, a \$3 charge will be applied.

GF denotes gluten free items; **V** denotes vegan items. Our kitchen is not gluten free or vegan.



Specialty Drinks

Mimosa 8

Saint-Hilaire Brut, orange juice

Bellini 9

Saint-Hilaire Brut, white peach purée

RVC Bloody Mary 10

360 vodka, house made bloody mary mix garnished with brown sugar Applewood smoked bacon, olive stuffed peppadew, pickled cauliflower

Wines by the Glass / Bottle

Saint-Hilaire, Brut France 8/32

Roederer, Estate Brut N.V. 12/48

Roederer, Estate Brut N.V. (375ml) 26

Taittinger "Brut La Francaise" NV (375ml) 40

J Vineyards, Pinot Gris 8/32

Ferrari-Carano, Fumé Blanc 9/36

Hanna, Russian River Valley, Sauvignon Blanc 9/36

Ferrari-Carano, Chardonnay 12/48

Rodney Strong, Chalk Hill, Chardonnay 10/40

Copain, "Tous Ensemble", Mendocino County, Rosé of Pinot Noir 12/46

MacMurray, Estate Vineyards, RRV, Pinot Noir 13/48

Balletto, Russian River Valley, Zinfandel 13/48

Alexander Valley Vineyards, Alexander Valley, Cabernet Sauvignon 12/46

Corkage is \$20/750ml

Bottled Beer/Cider 6

Corona, Heineken, Lagunitas Pilsner, Racer 5,

Sierra Nevada Pale Ale, Coors Light

Golden State Cider, "Mighty Dry"

Non-Alcoholic Beverages

Lemonade 4

Iced Tea 4

Arnold Palmer 4

Soda: Coke, Diet Coke, Sprite, Gingerale 3

Voss, Sparkling or Still 5.25

Juices

Fresh Squeezed Orange Small/Large 5 / 8

Grapefruit, Tomato, Apple, Cranberry, V-8 4

Coffee/Tea

Bella Rosa coffee, regular or decaf 3.75

Illy Espresso 3.50

Illy Cappuccino 4

Illy Latte 4.25

Illy Mocha 4.50

Hot Chocolate 3.5

Assorted Mighty Leaf Teas 2.75

Desserts

KEY LIME PIE 8

sea salt graham cracker crust

CHOCOLATE FLOURLESS CAKE GF 8

salted caramel

BEIGNETS 9

chicory coffee chocolate sauce