



DAILY MENU Available Every Day 7:00am-1:30pm

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 **V GF**

PETITE FILET MIGNON STEAK & EGGS 24

two eggs any style, crispy potatoes, meyer lemon hollandaise

CREMINI MUSHROOM, SPINACH & CHEDDAR OMELET 15

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

Add Applewood smoked bacon 3

Add bay shrimp 6

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

WINTER SQUASH SOUP 9

crispy fried sage, cherry balsamic

WHOLE LEAF CAESAR SALAD 12

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

Add roasted chicken breast 6

Add bay shrimp 6

DUNGENESS CRAB CAKES 16

frisée & fennel salad, remoulade

RVC CHOPPED SALAD 17

crispy Applewood smoked bacon, hard cooked egg, avocado, green goddess **GF**

Add roasted chicken breast 6

Add bay shrimp 6

TOM'S FISH TACOS 13

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

WILD MUSHROOM RAVIOLI 15

porcini cream sauce, dry jack cheese

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

GRILLED VEGETABLE LAVOSH WRAP 15

zucchini, eggplant, red peppers, romaine lettuce, housemade hummus, mixed baby lettuces with red wine vinaigrette **V**

ZINFANDEL BRAISED BONELESS GRASS FED SHORT RIBS 20

creamy polenta, sautéed gourmet mushrooms

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

Gluten Free breads 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

La Marca prosecco, orange juice

Bellini 9

La Marca prosecco, 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

La Marca, Prosecco 8/32

Roederer, Estate Brut N.V. 12/48

Moët & Chandon "Imperial" NV (187ml) 19

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

J Vineyards, Pinot Gris 10/40

Ferrari-Carano, Fumé Blanc 9/36

Hanna, Russian River Valley, Sauvignon Blanc 10/40

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,
Ace Pear Cider

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