



## SHARING IS CARING

**BREAD, BUTTER + JAM** half 4 full 8 (V) assorted bread, butter, house made jam

**BURRATA 19** prosciutto, fig spread, pistachios, toasted bread

**LOX PLATE 18** smoked salmon, chive cream cheese, pea shoots, pickled onions & carrots, sundried tomatoes, assorted toasted bread

**FINGERLING POTATOES \* 8** (GF) smashed + fried topped with chorizo, green onions, cilantro, chipotle aioli | | add egg 3

**BAKED CAMEMBERT CHEESE 18** bacon onion jam + assorted toasted breads

## GET EGG-CITED

**COSTEAUX DEEP DISH QUICHE 17** caramelized top, ham, bacon, mushrooms, onions, zucchini, spinach, jarlsberg, cheddar cheese + garden farro salad

**SCRAMBLE 17** \* (GF) ham, spinach, red onion, cheddar cheese + potatoes

**COSTEAUX BENEDICT 21** two poached eggs, Costeaux english muffin, black forest ham, spinach, applewood smoked bacon, avocado, hollandaise + potatoes

**COSTEAUX OMELETTE 17.5** (GF) bacon, spinach, sun-dried tomato, brie + potatoes

**LOX OMELETTE 18** (GF) smoked salmon, sundried tomatoes, capers, dill, goat cheese, crème fraiche + potatoes

**EGG WHITE OMELETTE 16.5** \* (V)(GF) mushrooms, sautéed squash, spinach, parmesan cheese, romesco sauce + seasonal fresh fruit

**EGGS + BACON 16.5** \* (GF) eggs any style, Journeyman Meat barrel bacon + potatoes

**HUEVOS CON CHORIZO \* 19** (GF) chorizo, eggs, spinach, avocado, sour cream + potatoes

**CHILAQUILES 21** \* (GF) crispy corn tortilla, sautéed in salsa roja, queso fresco, crema, poblano salsa, pickled red onions, avocado, choice of eggs | | add chorizo 3 | | soy chorizo 4

Ingredients sourced locally | Free range eggs | 3% back of house service charge applied to each check | Consuming raw or undercooked eggs may increase your risk of foodborne illness | V = Vegetarian GF = Gluten Free (items listed as gluten-free may contain trace amounts of gluten)



## BETWEEN THE COSTEAUX BOOKENDS

**CROISSANT BREAKFAST 16.5** Costeaux butter croissant, egg, bacon, avocado, cheddar cheese, house aioli + seasonal fresh fruit

**MONTE CRISTO 18** Costeaux cinnamon walnut bread, black forest ham, turkey, jarlsberg cheese, side of cranberry relish + mixed greens

**PAIN PERDU 17** (V) Costeaux cinnamon walnut bread, seasonal fruit, dulce de leche or sweetened condensed milk, pure vermont maple syrup

**BEST MORNING BURGER 18** 4oz angus grass fed meat, spinach, chipotle aioli, cheddar cheese, avocado, sunny side egg on a Costeaux english muffin + country potatoes

**CFB BURGER 20** 6 oz waygu, chipotle aioli, cheddar cheese, secret sauce, bacon jam, on a Costeaux brioche bun + pomme frites

**REUBEN SANDWICH 19** sliced corned beef, sonoma brinery sauerkraut, secret sauce, jarlsberg cheese, Costeaux rye bread + pomme frites

**CRANBERRY TURKEY 17** turkey, brie cheese, cranberry relish, avocado mayo, baby greens on Costeaux multi grain bread + mixed greens

**HERITAGE 17** Journeyman Meat salumi, Sonoma Brinery pickles, pepperoncini's, jarlsberg cheese, avocado, onions, lettuce, house made aioli, on a Costeaux sour roll + side salad

## CHEFS SPECIALTY

**SHORT RIB AND HASH 30** slowly braised angus short ribs, onions, bell peppers, potatoes + eggs any style

CHEF JORGE FLORES  
costeaux.com  
707.433.1913



## GIVE ME THE GREEN LIGHT

Add LOX 4 | | EGG 3 | | BACON 7 | | CHICKEN 4 | | AVOCADO 2

**SEASONAL SALAD 15.5** \* (V)(GF) mixed baby head lettuce, persimmon, shaved fennel, delicata squash, pickled red onions, candied almonds, Point Reyes blue cheese, white balsamic vinaigrette

**BEET SALAD 16.5** \* (V)(GF) mixed baby head lettuce, pickled beets, spinach, avocado, carrots, quinoa, queso fresco, dijon vinaigrette

**FARRO SALAD 17** (V) radicchio, roasted delicata squash, cauliflower and fennel, pepitas, ricotta salata, citrus vinaigrette | | add chicken 4

**VICKY'S CHICKEN SALAD 19** (GF) mixed baby head lettuce, achote marinated chicken, avocado, homemade pickled jalapenos + carrots, kidney beans, queso fresco, citrus vinaigrette

**THE CHELA BOWL 17** (V)(GF) spinach, quinoa, artichoke hearts, pickled carrots + onions, avocado, potatoes, mushrooms, romesco, with a citrus vinaigrette | | add egg 3

**AVOCADO TOAST 16** \* (V) artisan bread, pepitas, sunny-side up eggs, ricotta salata, chili flake, radishes, pickled red onion, pea shoots | | add chili crisp 2

## JUST FOR ME

Pomme Frites sm 5 lg 9 | | Avocado 2 | | Breakfast Patty 7 | | Bacon 7

Fresh Fruit 6 | | Country Potatoes 5 | | Two Eggs 6 | | Chicken 5

Vegan Scrambled Eggs 6 | | Soy Chorizo 4 | | French Onion Soup c 7 b 9

## VEGAN

All menu items marked with \* can be made vegan for \$1.50



## COFFEE + TEA

	<b>organic coffees by Wolf Coffee</b>
Coffee	3.75
Espresso	3.25
Latte	5
Cappuccino	4.75
Americano	4.25
Chai Latte	4.75
Café Au Lait	4.25
Ghirardelli Mocha	5.75
Ghirardelli Hot Chocolate	4.5

<b>Numi Organic Teas</b>	4.5
Earl Grey	Gunpowder Green
Moroccan Mint (decaf)	English Breakfast

**Iced Sport Tea** 4.5  
 contains Vitamin C, electrolytes, Siberian Eleuthero root, ginger, mate, as well as decaffeinated green and black teas

### ADD IT

**Alternative milks 1**  
 oat milk || soy milk || almond milk

**Torani syrups .85**  
 vanilla || caramel || raspberry || hazelnut || sugar free vanilla || pumpkin spice

## OTHER NON-ALCHOLIC

Fresh squeezed orange juice	7
Fresh squeezed lemonade	7
Mexican Coke	4.5
Mexican Sprite	4.5
Perrier Sparkling Water	4.5
Izze Sparkling Clementine or Pomegranate	4
Sparkling Yerba Mate	4.5
Arnold Palmer	4.5
Cranberry Juice	4
Italian Soda	5

## END IT RIGHT

Mocha Florentine	4.99
Hand Decorated Shortbread Cookie	4.5
Princess Cake	7.5
Chocolate Truffle Cake	7.5
Classic Cheese Cake	7.5
Coconut Cake	7.5
Carrot Cake	7.5
Rum Éclair	7.5
Lemon Curd Tart	8
Caramel Macadamia Nut Tart	10



costeaux.com  
 707.433.1913

