



## T A S T E S   T O   S H A R E

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

**SALMON CARPACCIO 21** *Smoked salmon, capers, pecorino cheese*

**FINGERLING POTATOES\* 18 (GF)** *Sweet chili marinated smashed + fried potatoes topped with chorizo, green onions, cilantro, chipotle aioli*

## F R E S H   P I C K S

**SEASONAL SALAD 19 \* (V)(GF)** *Mixed baby head lettuce, stonefruit, pickled red onions, candied almonds, honey goat cheese, white balsamic vinaigrette*

**VICKY'S CHICKEN SALAD 24 (GF)** *Mixed baby head lettuce, achiote marinated chicken, avocado, homemade pickled jalapenos + carrots, kidney beans, queso fresco, citrus vinaigrette*

**AVOCADO TOAST 19 (V)** *Costeaux seeded sourdough, pepitas, ricotta salata, chili flake, radishes, pickled red onion, pea shoots*

**TOM - CUKE 16 (V)(GF)** *Armenian cucumber, local cherry tomato, pickled red onion, ricotta salata, basil, balsamic vinaigrette*

**PEACH PANZANELLA 18 (V)** *Costeaux croutons local peaches, Armenian cucumber, pickled red onion, red shiso, white balsamic vinaigrette*

**ACAI BOWL 18 (V)(GF)** *Nancy's granola, mixed berries, coconut flakes, chocolate nibs, honey sourced by La Ruche Healdsburg - our neighbor*

**POKE BOWL 21 (GF)** *Ahi tuna, edamame, red onion, radish, avocado, Armenian cucumber, wakame salad, wasabi aioli, mixed greens, pea shoots, soy ginger vinaigrette*

## B R E A D   W I N N E R S

**MONTE CRISTO 22** *Costeaux cinnamon walnut bread, black forest ham, turkey, Jarlsberg cheese, side of cranberry relish + mixed greens*

**PAIN PERDU 18 (V)** *Costeaux cinnamon walnut bread, berries, fig spread, whipped sweet crème fraiche, pure vermont maple syrup*

**COSTEAUX BURGER 25** *Costeaux brioche bun, 6 oz Waygu, chipotle aioli, white cheddar cheese, secret sauce, bacon jam + pomme frites*

## T H E   E G G   A F F A I R

**COSTEAUX DEEP DISH QUICHE 21** *Caramelized top, black forest ham, applewood smoked bacon, mushrooms onions, zucchini, spinach, Jarlsberg, cheddar cheese, pesto + garden farro salad*

**CROISSANT BREAKFAST 20** *Costeaux butter croissant, eggs, bacon, cheddar cheese, avocado, house aioli + seasonal fresh fruit*

**SCRAMBLE 21 (GF)(V)** *Spinach, bell pepper, mushroom, Colby jack cheese + potatoes*

**COSTEAUX BENEDICT 25** *Costeaux english muffin, two poached eggs, black forest ham, spinach, applewood smoked bacon, avocado, hollandaise + potatoes*

**GARDEN BENEDICT 22** *Costeaux english muffin, two poached eggs, local heirloom tomato, avocado, sautéed spinach, house made pesto, hollandaise + potato*

**COSTEAUX OMELETTE 19 (GF)** *Bacon, spinach, sun-dried tomato, brie + potatoes*

**EGGS + BACON 19.5 (GF)** *Eggs any style, Journeyman Meat Co. barrel bacon + potatoes*

**CHILAQUILES 24 (GF)(V)\*** *Crispy corn tortilla, sautéed in salsa roja, queso fresco, crema, poblano salsa, pickled red onions, avocado, choice of eggs + white beans*

## C H E F   S P E C I A L T Y

**SHORT RIB AND HASH 30** *slow braised Angus short ribs, onions, bell peppers, potatoes + an egg any style*

## S I D E S

French Onion Soup c 9 b 13  
Pomme frites sm 6 lg 10  
Country potatoes 5  
Fresh Fruit 6

Breakfast Patty 7  
Bacon 6  
Two Eggs 7  
Chicken 6

Avocado 3  
Soy Chorizo 6  
Vegan Scrambled Eggs 8  
Lox 5