



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

BAKED CAMBERT 20 Costeaux crostini, delicate squash, buttered leeks, mushroom, shaved chestnuts, pomegranate seeds, calabrian honey drizzle

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, seasonal fruit, delicate squash, shaved fennel, pickled red onions, candied walnuts, pomegranate seeds, blue cheese crumbles, 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

FARRO SALAD 20 Roasted sweet meat squash, roasted brussel sprouts, roasted cauliflower, pea shoots, radicchio, pepitas, ricotta salata, shaved parmesan, red white anchovy garlic vinegarete

ROASTED BEET SALAD(V) 18 Roasted pickled beets, persimmons, roasted delicate squash, pomegranate seeds, fried goat cheese, candied walnuts, radicchio, white balsamic 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

M O R E F R E S H P I C K S

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

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 + harvest farro salad

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

SCRAMBLE 21 *(GF)(V) Roasted sweet potato, mushrooms, yellow onions, brussel sprout leaves, bacon, fontina cheese + potatoes

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

HARVEST BENEDICT 22 (V) Costeaux English Muffin, two poached eggs, pesto, sauteed spinach, root vegetable ratatouille, hollandaise + potatoes

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

STEAK & EGGS MP The best available meat on the market, truffle butter, choice of egg style, Costeaux toast + potatoes

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

CHEF SPECIALTY

SHORT RIB AND HASH 30

slow braised Angus short ribs, onions, bell peppers, potatoes + an egg any style