



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 CAMEMBERT **20** Costeaux crostini, buttered leeks, mushroom, shaved brussel sprouts, calabrian honey drizzle

FINGERLING POTATOES* **18 (GF)** Smashed + fried, 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, citrus, shaved fennel, pickled red onions, honey goat cheese, candied walnuts, 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 fennel, brussel sprouts, cauliflower, pea shoots, radicchio, pepitas, ricotta salata, shaved parmesan, red wine anchovy garlic vinaigrette

ROASTED BEET SALAD **(V) 18** Roasted pickled beets, citrus, roasted sweet potato, fried goat cheese, candied walnuts, radicchio, white balsamic vinaigrette

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, 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 + farro salad

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

SCRAMBLE **21 *(GF)** 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

GARDEN BENEDICT **22 (V)** Costeaux English Muffin, two poached eggs, pesto, sauteed spinach, 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 eggs, Costeaux toast + potatoes

PANCAKES ALA CITROUILLE **22** Organic savory squash pancakes, butter leaks, brussel sprouts, whipped calabrian ricotta cheese, choice of eggs + Journeyman Meat Co. barrel bacon

B R E A D

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

W I N N E R S

CRANBERRY TURKEY **18** Costeaux multi grain bread, turkey, brie cheese, baby greens, cranberry relish, avocado mayonnaise + mixed greens

SMOKEY CRISPY CHICKEN **23** Costeaux soft roll, fried chicken thigh, three pepper jack cheese, marinated tomato, avocado, onion, lettuce, chipotle aioli + pomme frites

ULTIMATE ARTICHOKE SANDWICH **20 (V)** Costeaux rosemary focaccia roll, grilled artichoke heart, baba ghanoush, arugula, Calabrian chili hummus, grilled red onion + sweet potato fries

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