

# WEEKEND BRUNCH

Served Saturdays, Sundays, and Certain Holidays, 10:30 am – 3:00 pm

\*\*\*BRUNCH ITEMS SERVED WITH A COMPLIMENTARY FRESH BAKED SCONE AND HOMEMADE JAM\*\*\*

SCONES AND JAM A La Carte - \$ 3 each

## ***SPECIAL TODAY***

### **Truffle Scramble 25**

Three Eggs Lightly Scrambled, Parmigiano Reggiano, Chives,  
Shaved French Perigord Truffle, Breakfast Potatoes or Fresh Fruit,  
Warm Sliced Sourdough Bread

### **Avocado Toast 12**

Sliced Avocado, Toasted Sesame Seeds, Crème Fraiche,  
Lemon Zest, EVOO, Sea Salt

**ADD: House Cured Gravlax 18 Dungeness Crab 22**

### **Eggs Benedict 18**

Toasted English Muffin, Poached Organic Egg, Canadian Bacon,  
Hollandaise Sauce, Breakfast Potatoes

### **Crab Cake Benedict 24**

Panko Dusted Crab, Poached Organic Egg, Hollandaise Sauce,  
Breakfast Potatoes

### **Steak & Eggs Benedict 26**

Toasted English Muffin, Grilled Flatiron, Poached Organic Egg,  
Tomato/Hollandaise Sauce, Breakfast Potatoes

### **Eggs Florentine 16**

Toasted English Muffin, Poached Organic Egg, Fresh Spinach Saute, Hollandaise Sauce

### **Trident American Breakfast 16**

Three Eggs – your preference\*\*, Three Slices Mr. Hobbs Applewood Smoked Bacon, Breakfast  
Potatoes, Fresh Fruit

### **Sausalito Lox Platter 20**

House Cured Gravlax, Bagel, Cream Cheese, Tomatoes, Red Onions,  
Capers, Scrambled Eggs\*\*

### **Huevos Rancheros 18**

Two Eggs Any Style, Corn Tortilla, Black Beans, Heirloom Tomato Ranchero Salsa, Crème  
Fraiche, Scallions, Queso Blanco, Guacamole

### **Seafood Tostada 22**

Pan Seared Fresh Fish (AQ), Black Beans, Jicama Slaw, Guajillo Chile Salsa, Avocado Puree,  
Pickle Red Onion, Cilantro, Cotija Cheese

## **SIDES and ADDS**

Mr. Hobb's Applewood Smoked Bacon (3) 5 | Breakfast Potatoes 5

House Cured Gravlax 12 | Dungeness Crab 15

\*\*Egg White Scramble Available