SUNDAY SPARKLERS

SUNDAT STARKLERS	
Mimosa Flight – Bottle of Cava, Trio of Citr	rus Juices 35
Classic Mimosa – Sparkling Wine & Fresh Squeez	ed Orange Juice 13
Classic Hugo – Sparkling Wine, St. Germain, Mint, Lin	
961 Ukiah Spritz – Sparkling Wine, Campari, St. Germ	ain & Grapefruit Juice 13
Kir Royale – Sparkling Wine with Crème de Cassis &	
House Aperitif — Sparkling Wine with House-Made Peach Syn	
BRUNCH	np e i ingolimu zimili i i z
Beaujolais Breakfast Sando	
House-Made Cheddar Biscuit, Bacon, White Cheddar, Scrambled Spinac 15	ch Egg, Crispy Potato, Mixed Salad
Avocado Toast Sliced Brickery Sourdough, Toasted Sesame, Micro Radish Green 15	as, Poached Local Farm Egg
House-Made Blueberry Pancake Vermont Maple Syrup, Honey Butter 16	
Mascarpone Stuffed French Toas Fresh Seasonal Fruit, Vermont Maple S 16	
Mushroom White Cheddar Omel Butter Sautéed Mixed Mushrooms, Thyme, White Cheddar, Mixe 18	
Beaujolais Benedict Sliced Brickery Sourdough, Rosemary Ham, Mornay Sauce, Crispy Country 18	y Potatoes, Poached Local Farm Eggs
Duck Confit Chilaquiles Crispy Tortilla Chips, 4-Hour Duck Confit, Queso Fresco, Cila 22	ntro, Two Local Farm Eggs
Pork Belly Fried Rice Aromatic Rice, Crispy Pork Belly, Prawns, Snap Peas, Vietnamese Hero 22	bs, Sunny-Side-Up Local Farm Egg
Spanish Shakshuka Smoked Paprika Chorizo, Spanish Sofrito, Baked Local Farm E 19	ggs, Curried Country Potatoes
Beaujolais Biscuits & Gravy House-Made Sausage Gravy, Breakfast Biscuits, Two Local F 15	Farm Eggs cooked to order
Vegetable Frittata Farm Fresh Seasonal Vegetables, Roasted Garlic, Pecorino Ron 15	mano, Mixed Green Salad
Chicken N' Waffles Crispy Buttermilk Brined Chicken Thigh, House-Made Waffle, Hong 20	ey Butter, Vermont Maple Syrup
Duck Confit Cobb Salad Mixed Greens, Duck Confit, Bacon, Egg, Goat Cheese, Green Olives, Ton	mato, Avocado, Kalamata Vinaigrette
18 SIDES	
Rosemary Bacon	5
Olympia Provisions Breakfast Sausage Links	6
Crispy Potatoes	5
Two Local Eggs cooked to order	4
Fresh Fruit Bowl	6

9

Beaujolais Breakfast Biscuit n' Gravy

CAFE BEAUJOLAIS SUNDAY BRUNCH

Come enjoy our amazing brunch served every Sunday.

We are proud to have the best pancakes on the coast along with delectable other savory and sweet delights. Come join us. Reserve a table by calling (707) 937-5614 or by visiting our website at cafebeaujolais.com

BRUNCH

Beaujolais	Breakfast	Sando
J		

House-Made Cheddar Biscuit, Bacon, White Cheddar, Scrambled Spinach Egg, Crispy Potato, Mixed Salad

Avocado Toast

Sliced Brickery Sourdough, Toasted Sesame, Micro Radish Greens, Poached Local Farm Egg

15

House-Made Local Huckleberry Pancakes

Vermont Maple Syrup

16

Mascarpone Stuffed French Toast

Fresh Seasonal Fruit, Vermont Maple Syrup

16

Mushroom White Cheddar Omelet

Butter Sautéed Mixed Mushrooms, Thyme, White Cheddar, Mixed Side Salad, Crispy Potatoes

18

Beaujolais Benedict

Sliced Brickery Sourdough, Rosemary Ham, Mornay Sauce, Crispy Country Potatoes, Poached Local Farm Eggs

Duck Confit Chilaquiles

Crispy Tortilla Chips, 4-Hour Duck Confit, Queso Fresco, Cilantro, Two Local Farm Eggs

Pork Belly Fried Rice

Aromatic Rice, Crispy Pork Belly, Prawns, Snap Peas, Vietnamese Herbs, Sunny-Side-Up Local Farm Egg

Spanish Shakshuka

Smoked Paprika Chorizo, Spanish Sofrito, Baked Local Farm Eggs, Curried Country Potatoes

19

Beaujolais Biscuits & Gravy

House-Made Sausage Gravy, Breakfast Biscuits, Two Local Farm Eggs cooked to order

15

Vegetable Frittata

Farm Fresh Seasonal Vegetables, Roasted Garlic, Pecorino Romano, Mixed Green Salad

15

Chicken N' Waffles

Crispy Buttermilk Brined Chicken Thigh, House-Made Waffle, Vermont Maple Syrup

20

Duck Confit Cobb Salad

Mixed Greens, Duck Confit, Bacon, Egg, Goat Cheese, Green Olives, Tomato, Avocado, Kalamata Vinaigrette
18

SIDES

Rosemary Bacon	5
Olympia Provisions Breakfast Sausage Links	6
Crispy Potatoes	5
Two Local Eggs cooked to order	4
Fresh Fruit Bowl	6
Beaujolais Breakfast Biscuit n' Gravy	9