

| BRUNCH |

| FROM THE LARDER |

- Smoked Olives** – preserved lemon · garlic · rosemary · thyme – 7
- House Pickles** – seasonal vegetables · tumeric – 5
- Sourdough Toast** – house cultured butter · mt. tam salt · pink peppercorn – 3
- Kimchi Banchan** – sesame seeds · chrysanthemum – 5
- Charcuterie** – country paté · soppressata · finocchiona · duck prosciutto · toast – 15\*
- Cheese** – smoked almond · honey · walnut mustard · walnut toast – 7/ea
  - devil's gulch** – soft cow's milk, allstar chili · cowgirl creamery
  - bay blue** – cow's milk · pt reyes farmstead creamery
  - jalapeno chevre** – goat's milk · skyhill farm

| PLATES |

- Spaghetti Squash** – asian pear · watermelon radish · shiro tamari · sesame – 10
- Breakfast Sandwich** – avocado · maple bacon · smoked jalapeño crema · fried egg – 15
- Pork & Butter Beans** – bacon · brussels · soft egg · maïtake · grana padano · calabrian chili – 16
- Cazuela Frittata** – trumpet mushroom · broccoli raabe · autumn squash · savory · goat feta – 16
- Sizzling Beef & Rice** – kimchi · cucumber · sesame · fried egg – 16
- Bacon Cheeseburger** – pt. reyes toma · chili aioli · crispy onion · fries – 18\*
  - add fried egg – 2
  - add avocado – 2

coffee – 4

hot tea – 4

dragonwell green

english breakfast

chamomile

peppermint

orange juice – 5

grapefruit juice – 5

mimosa – 14

kölsch radler – 9

*4.5% surcharge added for employee benefits*

*\*Served raw or undercooked, or contains raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.*

**Mill Valley BEERWORKS**