

BRUNCH @ COASTLINE

STARTERS

HOUSE-MADE BANANA BREAD.....	8
chantilly, brown butter & sea salt	
HOUSE-MADE BISCUIT.....	6
whipped butter, seasonal preserves + nutella 3	
CALIFORNIA FRUIT SALAD.....	10
seasonal market fruit & berries, bee pollen	
SURFER'S SMOOTHIE.....	11
turmeric, date, kiwi, almond milk	
GREEN JUICE.....	11
kale, apple, celery, verbena	
AÇAÍ YOGURT & KARI'S GRANOLA.....	14
greek yogurt, persimmon marmalade, dark fruits, honeycomb, macadamia nuts	
LOCAL OYSTERS.....	18/33
traditional cocktail sauce, absinthe mignonette, lemon	

EGGS

CLASSIC BENEDICT.....	15
poached eggs, canadian bacon, english muffin, lemon hollandaise, hash browns or fruit	
L'AUBERGE BENEDICT.....	18
poached eggs, rock crab, heirloom tomato, wilted spinach, hollandaise choron, hash browns or fruit	
FARMERS MARKET OMELET.....	20
arrowhead spinach, wild mushrooms, aged swiss, hash browns or fruit, toast	
PALEO OMELET.....	20
sweet potato, lacinato kale, chorizo, fiscalini cheddar, hash browns or fruit, toast	
TWO EGGS ANY STYLE.....	16
bacon or sausage, hash browns or fruit, toast	
SHAKSHUKA.....	18
fresh farm eggs, spiced turkish tomato broth, spanish feta, cilantro, grilled artisan toast	
CHILAQUILES.....	16
two sunny-side-up eggs, red onion, avocado, crisp tortillas, salsa ranchera, crema, queso fresco + chorizo 3	
BREAKFAST BURRITO.....	16
scrambled eggs, cheddar cheese, avocado, hash brown potatoes, pico de gallo, salsa roja, cilantro, ranchero beans + chorizo 3	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions not listed above can be accommodated for an additional \$3.

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information, go to p65warnings.ca.gov/restaurant.

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

FROM THE GRIDDLE

SOUFFLÉ PANCAKES.....	16
banana, raspberries, cocoa nibs, house made jam, maple syrup	
PAIN PERDU.....	15
brioche, caramelized pineapple, yuzu mascarpone, strawberries, toasted coconut	
BELGIAN WAFFLE.....	15
whipped butter, california dates, praline, miso caramel	



SANDWICHES

french fries, mixed greens or seasonal fruit

BLTA.....	17
sugar cane-cured bacon, bibb lettuce, heirloom tomato, avocado, herb aioli, country sourdough	
CHICKEN & PROSCIUTTO PANINI.....	17
fontina cheese, arugula, rapini pesto, kumquat chutney, toasted ciabatta	
GRILLED ANGUS BURGER.....	18
bacon, cheddar cheese, avocado, tomato, lettuce, red onion, brioche bun sub impossible burger 2	

MAINS

HOUSE-CURED SMOKED SALMON.....	17
citrus cure, lebni cream cheese, tomato, onion, cucumber, dill, choice of bagel	
HAAS AVOCADO TOAST.....	12
aleppo pepper, watermelon radish, preserved citrus, sesame tahini + egg 2.5 + crab 8	
THE ORGANIC.....	16
grains, black beans, roasted butternut squash, cotija, soft-boiled egg, tempura cauliflower, green goddess yogurt, chile-lime vinaigrette + chicken 8 + grilled shrimp 10	
BAJA FISH TACOS.....	18
grilled or crispy mahi mahi, cabbage slaw, salsa roja, crispy jalapeño, avocado-lime crema, corn tortillas	
SMOKED TROUT TARTINE.....	16
grilled sourdough, preserved citrus, crème fraîche, tarragon, house pickles	
BUCATINI PASTA.....	22
italian sausage, heirloom tomatoes, rapini pesto, ricotta salata, lemon zest	
STEAK FRITES.....	28
new york strip, truffle-parmesan fries, salsa verde	