



BRUNCH

APPETIZERS

- Scarborough Farms “amazing mix” – Ruby grapefruit, organic pistachios, Meyer lemon vinaigrette 8
- Pinot Caesar – Romaine hearts, brioche croutons, shaved Parmigiano-Reggiano, white anchovies 10
(add chicken 14, add shrimp 16, add grilled Atlantic salmon 16)
- Wild arugula salad – Toasted walnuts, St. Agur blue cheese, shaved pear, cider walnut vinaigrette 12
- Wild mushroom risotto – Organic carnaroli, roasted wild mushrooms, Parmigiano-Reggiano 12/21

ENTRÉES

- Two eggs your way – Choice of apple wood smoked bacon, country ham or maple sausage, roasted Yukon Gold potatoes 14
- Three farm egg omelet – Tomato, white mushrooms, goat cheese, fresh pesto, roasted Yukon Gold potatoes 12
- Eggs Benedict – Classic Hollandaise, petit salad, choice of apple wood smoked bacon or country ham, roasted Yukon Gold potatoes 15
- Brioche French toast – Berry compote, crème anglaise, chantilly 11
- B.B.L.T. – Burrata, apple wood smoked bacon, arugula, tomato, aioli, toasted sourdough, Pinot fries 14
- Pinot burger – Cheddar, avocado, Boston lettuce, roasted tomato, caramelized onions 16
- Prime hanger steak – Two eggs, roasted Yukon Gold potatoes, baby arugula, natural jus 23
- Shelton Farms rotisserie chicken – Field watercress, Dijon jus, Pinot fries 19

À LA CARTE

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| Freshly baked croissant or two muffins 5 | Apple wood smoked bacon, maple sausage or country ham 5 |
| Oatmeal crème brûlée 7 / natural 6 | Roasted Yukon Gold potatoes 4 |
| Assorted cereals with 1% milk 4 | English muffin 4 |
| Two eggs any style 6 | Toast – white, sourdough, wheat 4 |
| Seasonal fresh fruit 5 | Toasted bagel and cream cheese 6 |
| Cottage cheese 4 | Homemade granola, yogurt, bananas 8 |
| Smoked Scottish salmon 8 | |

EVENTS AT PINOT PROVENCE

Pinot Provence will make your event a memorable one, offering event artistry for celebrations of all kinds. From breakfast meetings and business dinners, to baby showers and wedding receptions, the elegant French décor and the Mediterranean-French menu will lend a sophisticated air to every event.

Private events Lindsay Williams 714 428 0814

Executive Chef Jason Petrie | General Manager Giuseppe Vitiello

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.