

CALISTOGA INN

RESTAURANT & BREWERY

MOTHER'S DAY BRUNCH MENU (Available until 3PM)

Sunday, May 12th, 2024

Welcome! Due to the volume of business today, we are not able to accommodate substitutions

STARTERS - a la carte

Parker House Rolls - house made brioche rolls brushed with honey rosemary butter 10

Pacific Oysters (6) - golden balsamic-shallot mignonette & cocktail sauce 21

Garlic Crusted Calamari - tartar & cocktail sauces 18

Fresh Salmon Cakes - caper Meyer lemon remoulade & cabbage slaw 22

Best Wings - Thai chili glaze with gorgonzola blue cheese dressing 17

TWO COURSE BRUNCH MENU

\$62 per person

FIRST COURSE SELECTIONS

Deviled Eggs - pickled shallots & radish - 3 per order

Chopped Caesar Salad - romaine with classic dressing, croutons & Parmesan

Spring Mixed Greens & Endive - mixed greens, endive, treviso, pears, candied walnuts, gorgonzola & pear vinaigrette

Prosciutto & Asparagus Salad - romaine, asparagus, prosciutto, hard boiled egg, bacon, chickpeas, kalamata olives, cucumbers, pickled red onion, gorgonzola, creamy champagne vinaigrette

Corn Soup - with roasted corn relish & herb oil

MAIN COURSE SELECTIONS

Napa Valley Breakfast - scrambled eggs, Tillamook Cheddar, asparagus, mushrooms, sweet peppers & spinach - *smoked chicken apple sausage - country potatoes - blueberry scone*

Banana French Toast Foster - Classic French Toast with fresh bananas & maple syrup

Eggs Benedict - griddled ham (or sautéed spinach), English muffin, poached eggs & hollandaise - *country potatoes - blueberry scone*

Steak & Eggs - medium rare skirt steak, scrambled eggs & country potatoes

The French Croissant - French croissant layered with smoked salmon, French brie, arugula, cucumbers, pickled onions & dijon mayonnaise - *quinoa-grape salad*

Fried Chicken & Waffles - orange butter & maple honey reduction

Best Burger - *wood fire grilled* - smoked apple wood bacon & Tillamook Cheddar on a house brioche roll - *garlic-cheese fries*

Sausage Rigatoni - lamb sausage, Rancho Gordo bean ragout, arugula, oven-dried tomatoes, chili flakes, local olive oil & preserved lemon

Spring Risotto - mixed mushrooms, fava beans, asparagus & crispy matchstick potato garnish

SPECIAL DESSERT

Tres Leches Cake - raspberry sauce & Chantilly cream 12

20% gratuity on parties of 6 or more ♦ \$20 corkage ♦ Executive Chef - Santiago Garcia

Consuming raw or undercooked meats, seafood, cheese & eggs may increase the risk of food-borne illness.