

BRUNCH | Daily 7am-2pm

DUNBAR ROOM

SMALL PLATES

AVOCADOTOAST 12

sunflower tahini, smashed avocado, heirloom tomato, poached egg, dukkah, purple radish

CAESARSALAD 8/14

chopped romaine, house-made croutons, shaved parmesan, boquerones

GREEN SALAD 8/14

red butter leaf lettuce, shaved parmesan, toasted pecans, tarragon vinaigrette

LARGE PLATES

CLASSIC BREAKFAST 14

two eggs any style, breakfast potatoes, toast and choice of thick-cut bacon or italian sausage links

CHORIZO BREAKFAST WRAP 14

chorizo, breakfast potatoes, scrambled egg, onion, beechers cheddar blend, tomato wrapped in a spinach tortilla with simple green salad

THE SORRENTO BURGER 18

Painted Hills beef, Beecher's cheddar, bacon jam, lettuce, tomato, herbed aioli with fries

GRILLED CHICKEN SANDWICH 16

grilled chicken breast, lettuce, tomato, herbed aioli, brioche bun with fries

VEGGIE WRAP 14

avocado, tomato, red onion, alfalfa sprouts, lettuce, green goddess dressing, sunflower tahini with simple green salad

YOGURT & GRANOLA 9

plain greek yogurt, almond vanilla granola, seasonal fruit

STEEL CUT OATMEAL 10

served with brown sugar & milk
choice of toppings: raisins or toasted pecans

SORRENTO BENEDICT 15

english muffin, cured ham, hollandaise with breakfast potatoes

VEGGIESCRAMBLE 13

wild foraged mushrooms, tomato, onion with breakfast potatoes and toast

FRENCHTOAST 14

brioche, egg custard, powdered sugar with butter and maple syrup

SMOKED TURKEY CLUB 15

smoked turkey, thick-cut bacon, havarti, avocado, lettuce, tomato, herbed mayo, sourdough toast with fries

GRILLED CHEESE & TOMATO SOUP 14

Beecher's cheddar blend on sourdough with San Marzano tomato soup

DUNBAR CHICKEN 14

simply grilled chicken breast, seasonal vegetables



*We happily accommodate dietary restrictions whenever possible.

*Eating raw and undercooked foods can be potentially harmful.

*20% gratuity added to all parties of 6 or above



SIDES

- BACON OR SAUSAGE 5
- FRESH FRUIT 6
- TWO EGGS ANY STYLE 3
- TOAST WITH BUTTER & JAM 4
- BREAKFAST POTATOES 4

BEVERAGES

- CAFFÉ VITA NOVACELLA DECAF 5
- CAFFÉ VITA ESPRESSO 4.5/6
- ACQUA PANNA WATER 5
- SAN PELLEGRINO 5
- FRESH JUICES 4/6
orange, grapefruit, spiced apple

BRUNCH COCKTAILS

MIMOSA 9

APEROL SPRITZ 11

aperol, sparkling, soda, orange peel

HOUSE MADE BLOODY MARY 12

BOTTOMLESS MIMOSA 20

(Saturday & Sunday-only while eating-two hour limit)

sparkling & juice

WINE BY THE GLASS

SPARKLING

Zardetto, Private Cuvee NV, IT 8/32

JJ Vincent, Cremant de Bourgogne, NV, FR 13/52

WHITE & ROSE

Campuget Tradition Rose 2018, FR 10/14/40

Sauvignon Blanc, Pascal Jolivet Attitude 2017, FR 10/14/40

Pinot Gris, A to Z 2016, OR 10/14/40

Soave, Pieropan 2017, IT 12/16/48

Riesling, DR Loosen Bros 2017, GR 12/16/48 Chardonnay,

Sparkman Cellars 2016, WA 14/18/56

RED

Pinot Noir, Tori Mor 2015, OR 13/17/52

Cotes Du Rhone, Vidal Fleury 2016, FR 11/15/44

Valpolicella, Allegnuini 2016, IT 11/15/44

Red Blend, Argiano 2016, IT 13/17/52

Cabernet Sauvignon, Newton "Skyside" 2017, CA 12/16/48

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