

STARTERS

SHE-CRAB SOUP

House-made / crab meat / sherry / parsley / 13
-May contain shells

BASKET OF BREAD

Whole wheat focaccia / sea salt / sun-dried tomato tapenade / whipped butter / V VGO / 6

CRISPY BRUSSELS SPROUTS**

House-fried / togarashi / sweet soy / cauliflower purée / GFO / 9

FRIED GOAT CHEESE**

Panko-crusted / grilled figs / balsamic glaze / honey / fresh rosemary / 14

TUNA WONTON NACHOS**

Togarashi-seared tuna* / wonton chips / wasabi aioli / Thai chili aioli / avocado / scallions / DF / 18

MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze / GFO VGO / 12

ITALIAN PIZZA

Pepperoni / prosciutto / red onion / hot honey / mozzarella / parmesan / GFO DFO / 14

SALADS

Add chicken +9, shrimp +12, steak* +17 or salmon* +17

HOUSE

House greens / slivered almonds / slow-roasted tomatoes / cucumbers / heart of palm / balsamic vinaigrette / GF VG / 7
-Contains nuts

CAESAR

Romaine / garlic parmesan croutons / parmesan / cherry tomatoes / Caesar dressing / GFO / 7
-Anchovies upon request

WEDGE

Bacon / red onion / cherry tomatoes / chives / buttermilk bleu cheese dressing / GF VO / 10

CALIFORNIA COBB

Strawberries / feta / cucumber / bacon / romaine / hard-boiled egg / avocado / grilled corn / choice of dressing / GF VGO DFO / 16

BUTTERMILK BIBB

Asian pears / blue cheese / walnuts / red onion / citrus-buttermilk dressing / balsamic / GF V / 13

SALMON*

Spring mix / red onion / slow-roasted tomatoes / feta / cucumber / avocado / balsamic vinaigrette / GF DFO / 24

OMELETS

LOBSTER

Lobster / spinach / Monterey jack / breakfast potatoes** / GFO / 25

WEST COAST

Spinach / avocado / onion / fresh tomato / mushroom / feta / breakfast potatoes** / GFO VO / 14

20% gratuity added to parties of 8 or more. Thank you for taking care of your server.
Franchise opportunities available. Visit djbhospitality.com for more information.

DF = Dairy-Free DFO = Dairy-Free Option GF = Gluten-Free GFO = Gluten-Free Option
V = Vegetarian VO = Vegetarian Option VG = Vegan VGO = Vegan Option

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any allergies or intolerances.

**All items have potential for cross-contamination with some or all of the following:
shellfish, fish, dairy, wheat and sesame.

SIPS

FREE-FLOWING MIMOSAS

Choice of classic / blood orange / guava / cranberry / pineapple / 15

FRENCH 75

Bombay Sapphire gin / lemon / house-made simple / prosecco / 11

BLOODY MARY

Tito's Handmade vodka / Zing Zang / celery / lime / 10

MIMOSA

Prosecco / fresh orange juice / 9

FRENCH PRESS COFFEE

5 / 10

ESPRESSO

Illy® intenso / deeply aromatic / notes of cocoa & dried fruit / rich / full-bodied / 3.5 / 6

CAPPUCCINO

Illy® espresso / thick milk foam / 6

LATTE

Illy® espresso / steamed milk / light milk foam / 6

Milk options include whole, almond and oat

AMERICANO

Illy® espresso / hot water / 6

BRUNCH

SHRIMP & GRITS

Tasso ham / onion / grits / parmesan / scallions / GF / 17
-Add egg* +2

AVOCADO TOAST

Sourdough bread / radish / Fresno peppers / feta / cherry tomatoes / microgreens / balsamic glaze / house greens / VGO / 12
-Add egg* +2 / Add bacon +2 / Add turkey bacon +2

CHICKEN** & WAFFLES

House-made / hand-breaded / hot honey syrup / 17
-Add egg* +2

SEASONAL WAFFLE

House-made / seasonal fruit / maple syrup / whipped cream / choice of side / VO / 14

NAPA RANCH SKILLET

Organic eggs* / spinach / asparagus / cauliflower / Monterey jack / avocado / mushrooms / scallions / breakfast potatoes** / choice of applewood-smoked bacon / sage sausage patties / or turkey bacon / DFO VO / 19

THE LOCAL

Waffle / organic eggs* / breakfast potatoes** / choice of applewood-smoked bacon / sage sausage patties / or turkey bacon / 19

BENEDICTS

CLASSIC

Organic poached eggs* / Canadian bacon / English muffin / hollandaise / breakfast potatoes** / 14

AVOCADO

Organic poached eggs* / avocado / English muffin / hollandaise / breakfast potatoes** / VO / 14

CRAB

Organic poached eggs* / lump crab meat / English muffin / hollandaise / breakfast potatoes** / 21

HANDHELDS

Gluten-free bun +1 / add bacon or turkey bacon +2

NAPA BURGER

7 oz. Wagyu beef* / sesame seed bun / crispy onion ring** / Monterey jack / mustard / mayonnaise / avocado / lettuce / fries** / GFO DFO / 17

SMASH BURGER

Wagyu double beef* / sesame seed bun / American cheese / lettuce / pickles / grilled onions / grilled mushrooms / mustard / mayonnaise / fries** / GFO DFO / 17

LOBSTER ROLL

Served warm / lobster meat / lemon / Bibb lettuce / brown butter / chives / fries** / market

FOCACCIA CAPRESE SANDWICH

Prosciutto / sun-dried tomato tapenade / fresh mozzarella / mixed greens / choice of side / GFO / 16

VEGAN BURGER

Impossible® patty / vegan cheese / crispy onion ring** / lettuce / avocado asparagus / GF VG / 18

BRUNCH ENTRÉES

FILET MIGNON*

USDA Choice / Maître d'Hôtel butter / choice of two sides / GF / 42

CAULIFLOWER "STEAK"

Grilled / chimichurri / roasted seasonal vegetables / VG / 14

Happenings

Jazz Brunch

Every Sunday until 2pm featuring free-flowing mimosas.

Happy Hour

Monday - Friday, 3-6pm

Wine Club

Premier access. Exclusive wines. Elevated experiences.
Just \$35 per month.

Ask your server for more details!

Let's have a party!

Reserve your next private dining event with us!
Options for private dining room or wine lounge available.
Visit nkwine.com for more information.

Events are subject to change. Exclusions may apply.

SIDES

ENGLISH MUFFIN

Grilled / butter / jam / 4

APPLEWOOD-SMOKED BACON

Four slices / GF / 5

TURKEY BACON

Four slices / GF / 5

SAGE SAUSAGE PATTIES

Two patties / GF / 5

EGGS*

Two eggs cooked to preference / GF / 4

CAULIFLOWER PURÉE

Blanched / blended smooth / béchamel sauce / GF V / 5

BREAKFAST POTATOES**

Crispy / seasoned / caramelized onions / parsley / GFO VO / 5

ASPARAGUS

Grilled / za'atar-seasoned / GF V / 7

ROASTED VEGETABLES

Oven-roasted / herb seasonings / GF VG / 7

SAGE SAUSAGE PATTIES

Two patties / GF / 5

SWEET POTATO FRIES**

GF V / 7

FRIES**

GF V / 6

BEVERAGES

BLACKBERRY CUCUMBER SPRITZER

Cucumber / blackberry / lime / soda / 6

PASSION FRUIT ICED TEA

Passion fruit / lime / iced tea / 6

COKE PRODUCTS

3.5

HOT TEAS

Ask your server for today's selection / 3.5

MEXICAN COCA-COLA

355ml / 5

SAN PELLEGRINO

750ml / Sparkling / 7

ACQUA PANNA

750ml / Still / 7

Culinary Director - Tyler Barbaro
Executive Chef - Greg Smiley
Chef de Cuisine - Desi Govan
Beverage Director - Christine O'Flanagan
Sommelier - James Auer
Registered Dietitian - Julie Barbaro

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