

## BRUNCH

### FROM THE PANTRY

**LOCAL FRUIT 12**

Trio of California fruit, fresh mint

**SMOKED SALMON 16**

Toasted bagel, cream cheese, tomatoes, onion, capers

**CORNED BEEF HASH 15**

Poached eggs, chipotle sauce

**CLAM CHOWDER 9**

Fresh clams, bacon, Yukon Gold potatoes

**COBB SALAD 17**

Grilled chicken, smoked bacon, egg, avocado, blue cheese, tomatoes, lemon-dijon dressing

**MONTEREY SALAD 18**

Shrimp, jack cheese, cucumber, avocado, tomatoes, pickled onion, house vinaigrette

**POINT REYES BLUE CHEESE SALAD 16**

Crisp pears, candied pecans, cherry tomatoes, mixed greens, bacon ranch dressing

**CAESAR SALAD 16**

Hearts of romaine, parmigiano reggiano, white anchovy, garlic crouton  
Add grilled chicken 4

**SEARED AHI SALAD 20**

Tat soi, haricot vert, chopped romaine, Mandarin oranges, enoki mushrooms, pickled ginger vinaigrette

### SIDES

ONE EGG 5

TWO EGGS 8

SAUSAGE, BACON, OR HAM 6

TOAST OR ENGLISH MUFFIN 5

BAGEL WITH CREAM CHEESE 7

ROASTED POTATOES 6

BERRIES 7

SMOKED SALMON 8

### BEVERAGES

ORANGE OR GRAPEFRUIT JUICE 5

CHILLED TOMATO, V-8, APPLE, OR CRANBERRY JUICE 5

FRESHLY BREWED ILLY™ COFFEE 4

FRESHLY BREWED TEAS OR ICED SPORTEA™ 4

ILLY™ ESPRESSO, CAPPUCCINO, LATTE, OR MOCHA 7

MILK: WHOLE, 2%, SKIM, OR SOY

We believe that everyone benefits when we know the source of our food and its journey from seed to your table.

California Market is committed to fresh, organic, locally grown and raised ingredients to create food that fulfills our appetites and pleases our sensibilities.

All the while promoting good health, sustaining our environment, and supporting the local economy.

#### EXECUTIVE CHEF

Chad Minton

#### SOUS CHEF

Alvaro Dalmau

### FROM THE OVEN

**EGGS BENEDICT 16**

Canadian bacon, English muffin, hollandaise, roasted potatoes

**POINT LOBOS BENEDICT 19**

Dungeness crab, avocado, cilantro, English muffin, hollandaise, roasted potatoes

**TWO EGGS ANY STYLE 14**

Your choice of: bacon, ham, or chicken-apple sausage, roasted potatoes

**THREE EGG OMELETTE 16**

Choice of 3 seasonal accoutrements

**CINNAMON FRENCH TOAST 14**

Berries, crushed pecans

**PANCAKES 14**

Bananas, warm nutella

**CALIFORNIA MARKET BURGER 18**

Lettuce, tomato, red onion, herb aioli, gruyere or white cheddar cheese

**GRILLED CHEESE SANDWICH 14**

Tomato, applewood smoked bacon, aged white cheddar

**CHICKEN CLUB 17**

Applewood smoked bacon, red leaf lettuce, tomato, herb aioli, cucumber salad

**CHICKEN QUESADILLA 17**

Grilled chicken, black beans, diced tomato, roasted corn, cilantro

**FISH TACOS 21**

Beer battered local catch, jack cheese, green chili aioli, salsa

**SEAFOOD CIOPPINO 25**

Mussels, scallops, local catch, spicy broth, grilled garlic bread

#### OUR PARTNERS



(all parties of six or more will be subject to an 18% service charge)  
The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness

ALL EGGS ARE CAGE/GMO FREE.

BUSINESS PARTNER  
MONTEREY BAY AQUARIUM

