

SUNDAY BRUNCH

Starters

Yogurt Napoleon house made granola, Strauss Creamery yogurt, berries	\$7
Bowl of Fresh Fruit	\$5
House Made Pastries cinnamon rolls, sweet breakfast breads, croissants	\$3
House Smoked Salmon with toasted bagel, cream cheese, capers, tomato, onion, egg	\$13
Organic Greens local mixed organic greens, champagne vinaigrette	\$6
Togarashi Crusted Ahi Salad	\$16
Mixed greens, carrot, baby bok choy, green onion, cilantro, radish sesame soy mustard emulsion	
Hearts of Romaine Salad	\$9
Hearts of romaine, shaved parmigiano-reggiano, white anchovy vinaigrette add salmon or chicken, \$6	
Seasonal Soup	\$8

Entrees

Cinnamon French Toast caramelized Crows Pass apples, powdered sugar	\$10
Eggs Benedict with Nueske's Canadian bacon, hollandaise sauce	\$13
Two Eggs bacon or sausage, potatoes, toast	\$10
Biscuits & Gravy house made biscuits with sausage gravy and two eggs any style	\$10
Huevos Rancheros	\$12
Two eggs, black beans, corn tortillas, jack cheese, ranchero sauce, guacamole, sour cream	
Chilaquiles two eggs any style, avocado, fried tortillas, queso fresco, sour cream	\$11
Short Rib Hash two poached eggs, roasted onions, red wine sauce	\$14
Steak & Mushroom Omelet hanger steak, caramelized onions, crimini mushrooms, jack cheese, potatoes, toast	\$12
Nine-Ten Omelet bacon, cheddar cheese, avocado, potatoes, toast	\$12
House Smoked Salmon Salad arugula, radish, preserved Meyer lemon, fried caper, sauce girbiche	\$14
Cobb Salad house smoked turkey, tomatoes, avocado, bleu cheese, bacon, shredded lettuce, chives, champagne vinaigrette	\$13
Smoked Salmon BLT	\$12
House smoked salmon, bacon, bib lettuce, tomato, whipped cream cheese, pickled red onions	
Short Rib Panini port wine braised beef, aged cheddar, onion marmalade	\$12
NINE-TEN Burger	\$12
Half pound angus beef, house made pickles, butter lettuce, tomato, mustard aioli Add cheese \$2, add sautéed mushroom \$2	
Chicken Panini	\$12
Smoked chicken breast, caramelized fennel, tomato jam, arugula	
Pan Seared Salmon	\$16
Pan seared with peas, fava beans, asparagus, cipollini onions, lemon, asparagus puree	
Hanger Steak grilled asparagus, fingerling potatoes, green garlic puree, red wine sauce	\$16
Spicy Grilled Shrimp meyer lemon risotto, baby artichokes, parmesan	\$16

Dessert & Cheese

Apple Bread Pudding butterscotch sauce, cinnamon ice cream	\$7
910 Sundae malted chocolate, coffee and vanilla ice cream, chocolate sauce, candied peanuts	\$7
Strawberry Sorbet lemon shortbread cookie	\$7
Vanilla Bean Panna Cotta rhubarb compote, strawberry sorbet	\$7
Half Baked Chocolate Cake with caramel sauce and whip cream or vanilla ice cream	\$9
Taleggio soft cow's milk, Italy, served with local strawberries	\$6
Ellie's Vintage Blue cow's milk, California, served with fried almonds	\$6
Pepato semi-soft sheep's milk, California, served with honeycomb	\$6
Barely Buzzed cow's milk, Utah, served with pear mostarda	\$6
Taste of Four Cheese served with bread and accompaniments	\$18