

ad hoc



Anniversary Brunch

September 20, 2026

Little Gem Lettuce Salad (pg. 142)

citrus medley, pomegranate, walnuts,
parsley, tarragon, honey vinaigrette

(+) **french onion dip & kettle chips | add \$24**

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Steak And Eggs

roasted santa-maria style tri-tip,
creamy marsh hen mills polenta,
poached hen eggs and hollandaise

&

Buttermilk Fried Chicken

(+) **1 oz. regis ova ossetra caviar | add \$145**

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Blueberry Cobbler (pg. 296)

whipped vanilla cream

\$79 menu

(+)

\$55/\$75 wine