

THE
RAYMOND
 1886

STARTERS AND SWEETS

Buttermilk Pancakes \$17

3 fluffy pancakes served w/ real maple syrup & butter
 + Add Strawberries or Blueberries \$2 each +

Cinnamon Roll \$8

served warm with cream cheese icing

Apple Coffee Cake \$8

served warm with chantilly (contains pecans)

Blueberry Pistachio Waffle \$18

blueberry and pistachio waffle with pistachio chantilly cream, served with real maple syrup

Blueberry Muffin \$8

Apple Turnover \$8

puff pastry served warm with apple chantilly

EGGS & TOASTS

Custom Omelette cage-free eggs, choice of three: goat cheese, bacon, onion, tomato, spinach, bell pepper, ham, mushroom, cheddar cheese, served with crispy potatoes (GF)
 + add avocado \$3 \$20

Eggs Your Way two eggs, apple wood smoked bacon, crispy potatoes (GF) \$18

Short Rib Tacos braised short ribs, flour tortillas, avocado, pico de gallo, pickled onions, salsa verde, sunny side up eggs, served with crispy potatoes \$19

Breakfast Burrito flour tortilla, scrambled eggs, applewood smoked bacon, crispy tater tots, cheddar cheese, pico de gallo, sour cream, served with salsa verde and side salad \$19

Avocado Toast country white bread, sliced avocado, pickled shallots, watermelon radish, espelette, chives, tarragon aioli, olive oil, served with crispy potatoes
 + add egg +3 \$18

Smoked Salmon Toast country white bread, smoked salmon, fresh avocado spread, olive oil, capers, pickled onion, togarashi, served with crispy potatoes
 + add egg +3 \$21

Chilaquiles braised short rib, fried egg, salsa roja, fried tortillas, onions, cotija cheese, avocado, sour cream (GF) \$23

Steak and Eggs 8 oz grilled flat iron steak, two eggs any style, crispy potatoes, hollandaise (GF) \$34

BENEDICTS

Eggs Benedict two poached eggs, crispy canadian bacon, english muffin, avocado spread, hollandaise, served with crispy potatoes \$22

Asparagus and Prosciutto Benedict grilled asparagus, prosciutto di parma, two poached eggs, hollandaise (GF) \$18

Crabcake Benedict 2 crispy crab cakes, poached eggs, chipotle hollandaise, on arugula, served with crispy potatoes (GF) \$26

SANDWICHES & SALADS

Grilled Truffle Cheese & Egg Panini imported Italian truffle cheese, provolone cheese, roasted mushrooms, caramelized onions, balsamic glaze on toasted sourdough. served with crispy potatoes
 + add bacon +3 \$21

The Reuben pastrami, country rye bread, melted swiss cheese, sauerkraut, pickles, house russian dressing, served with french fries \$22

Classic Cheeseburger 6 oz patty, white cheddar, pickles, caramelized onion, house sauce, tomato, lettuce, served with garlic fries
 + add egg or bacon \$3 each \$23

Little Gem Chicken Salad heirloom tomatoes, easter radishes, roasted pepitas, pea tendrils, buttermilk dressing \$21

Shrimp Panzanella Salad grilled jumbo shrimp, arugula, red onion, tomato, olives, capers, croutons, house dressing, fresh mozzarella cheese \$22

SIDES

Fruit Plate seasonal fresh fruit with chantilly cream \$12

Side Salad mixed greens, red onions, olives, cherry tomatoes, house vinaigrette \$7

Bread, Butter & Jam choice of county white, sourdough or rye \$7

Crispy Potatoes with homemade spicy ketchup \$8

Applewood Smoked Bacon \$7

Plain or Garlic Fries with homemade spicy ketchup \$8

BAR

COCKTAILS

Mimosa sparkling, curacao, orange juice	\$14	Wholesome Haunting pink peppercorn vodka, pistachio rose orgeat, lemon, egg white + <i>Rebecca Kmieciak</i>	\$18
Bloody Mary / Maria vodka or tequila, lemon, house made bloody mary mix	\$17	La Bruja tequila, alma tepec, pineapple, honey, lime, chili salt + <i>Luis Nava</i>	\$18
Ramos Gin Fizz gin, orange flower water, egg white, heavy cream, sugar, citrus, soda water	\$19	Caipirinha cachaca, sugar, lime	\$16
Irish Coffee irish whiskey, sugar, groundwork coffee, cream	\$15	Michelada beer, tapatio, worcestershire, lime	\$14

MOCKTAILS

Vaughn raspberries, lemon, sugar, grapefruit, soda water	\$13	Baby Moscow Mule lime, sugar, ginger syrup, ginger ale	\$13
Little Dove grapefruit, lime, agave, grapefruit soda	\$13	The Grove orange, simple, passion, soda water	\$13

BEER

Fremont Golden Pilsner moderate sweetness, light bitterness, crisp light body 4.5% ABV	\$10	Pacifico refreshing flavor, grass, citrus, ocean mist 4.5% ABV	\$9
Eel River Amber Ale malty, touch of sweet caramel, balanced by noble-style hops 5.0% ABV	\$10	Made West Pale Ale (16 oz) american pale ale, heavily hopped, bright citrus 5.6% ABV	\$12
Stone Delicious IPA citrus ipa with lemondrop and el dorado hops 7.7% ABV	\$10	Chimay Grand Reserve Blue dark ale with a powerful and complex flavor 9% ABV	\$15

WINES BY THE GLASS | 6OZ / 9OZ / BOTTLE

(FULL WINE LIST AVAILABLE)

SPARKLING

Victorine de Chastenay Rose of Pinot Noir, France, NV	\$17 / \$60
Jean Philippe , Methode Traditionnelle, Brut, France, NV	\$16 / \$56

WHITE & ROSE

Curran Rose, Santa Barbara, 2021	\$17 / \$25 / \$60	Schloss Gobelsburg Gruner Veltliner, Austria, 2021	\$17 / \$25 / \$60
Duckhorn Sauvignon Blanc, Napa, 2022	\$18 / \$27 / \$63	Trefethen Chardonnay, Napa, 2020	\$18 / \$27 / \$63

RED

Caymus 'The Walking Fool' Red Blend, Napa, 2021	\$22 / \$33 / \$77	Eberle Cabernet Sauvignon, Paso Robles, 2020	\$20 / \$30 / \$70
Chateau de Parenchere Cabernet/Merlot, Bordeaux, 2019	\$18 / \$27 / \$63	Raeburn Pinot Noir, Russian River, 2021	\$18 / \$27 / \$63

COFFEE & HOT TEA

Groundwork Organic Coffee regular, decaf, espresso, americano, macchiato, cappuccino, latte	Groundwork Organic Tea english breakfast, moroccan mint, chamomile, mango flip
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