

THE  
**RAYMOND**  
 1886

STARTERS AND SWEETS

**Buttermilk Pancakes** \$17  
 3 fluffy pancakes served w/ real maple syrup & butter  
 + Add Strawberries or Blueberries \$2 each +

**Apple Coffee Cake** \$8  
 served warm with chantilly (contains pecans)

**Cinnamon Roll** \$8  
 served warm with cream cheese icing

**Pastry Board** \$28  
 apple coffee cake, cinnamon roll, apple turnover, blueberry muffin

**Blueberry Pistachio Waffle** \$18  
 blueberry and pistachio waffle with pistachio chantilly cream, served with real maple syrup

**Apple Turnover** \$8  
 puff pastry served warm with apple chantilly

**Blueberry Muffin** \$8

EGGS & TOASTS

**Western Omelette** ham, bell peppers, \$22  
 cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes

**Prosciutto & Asparagus Omelette** cage-free \$24  
 eggs, prosciutto di parma, asparagus, provolone, herbs, served with crispy potatoes

**Garden Omelette** egg whites, goat cheese, \$22  
 cherry tomatoes, spinach, onions, pesto, served with crispy potatoes

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

**Avocado Toast** Bread Lounge country white \$18  
 bread, avocado spread, pickled shallots, watermelon radish, espelette spice, chives, olive oil, served with crispy potatoes  
 + add egg +3

**Smoked Salmon Toast** Bread Lounge \$23  
 country white bread, smoked salmon, avocado spread, olive oil, capers, pickled onion, togarashi, served with crispy potatoes  
 + add egg +3

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

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

BENEDICTS

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

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

BRUNCH ENTRÉES

**1886 Bourbon Steak Frites** flat iron steak, \$42  
 bourbon peppercorn cream sauce, garlic fries

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

**Chilled Poached Salmon** 8oz atlantic salmon, \$30  
 dill sour cream, tomato/cucumber/hearts of palm salad

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

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

**Caesar Salad** little gems, toasted garlic \$19  
 croutons, grilled artichokes, creamy caesar dressing, parmesan  
 + add shrimp \$9/ add chicken \$7

SIDES

**Fruit Plate** seasonal fresh \$12  
 fruit with chantilly cream

**Applewood Smoked Bacon** \$7

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

**Crispy Potatoes** with \$8  
 homemade spicy ketchup

**Plain or Garlic Fries** with \$8  
 homemade spicy ketchup

# BAR

## COCKTAILS

<b>Mimosa</b> sparkling, curacao, orange juice	\$14	<b>Stomazzi</b> orange/grapefruit infused vodka, green chartreuse, basil/honeydew syrup, lime, soda water + <i>Angel Sanchez</i>	\$18
<b>Bloody Mary / Maria</b> vodka or tequila, lemon, house made bloody mary mix	\$17	<b>Fourth Planet from the Sun</b> gin, aperol, hibiscus, lemon, tonic + <i>Luis Nava</i>	\$18
<b>Ramos Gin Fizz</b> gin, orange flower water, egg white, heavy cream, sugar, citrus, soda water	\$19	<b>Michelada</b> beer, tapatio, worcestershire, lime	\$14
<b>Irish Coffee</b> irish whiskey, sugar, groundwork coffee, cream	\$15		

## MOCKTAILS

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

## BEER

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

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

(FULL WINE LIST AVAILABLE)

## SPARKLING

<b>Champagne Jacquart</b> Brut, France NV (375ml)			\$60
<b>Victorine de Chastenay</b> Rose of Pinot Noir, France, NV			\$17 / \$60
<b>Jean Philippe</b> Méthode traditionnelle, Brut, France, NV			\$16 / \$56

## WHITE & ROSE

<b>Cristia Collection 'Riviera' Rose</b> Cotes de Provence, France 2023	\$17 / \$25 / \$60	<b>Schloss Gobelsburg</b> Gruner Veltliner, Austria, 2021	\$17 / \$25 / \$60
<b>Duckhorn</b> Sauvignon Blanc, Napa, 2022	\$18 / \$27 / \$63	<b>Trefethen</b> Chardonnay, Napa, 2020	\$18 / \$27 / \$63

## RED

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

## COFFEE & HOT TEA

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