

THE
RAYMOND
1886

STARTERS AND SWEETS

Buttermilk Pancakes \$17 3 fluffy pancakes served w/ real maple syrup & butter + <i>Add Strawberries or Blueberries \$2 each</i> +	Blueberry Pistachio Waffle \$18 blueberry and pistachio waffle with chantilly cream, served with real maple syrup
Apple Coffee Cake \$8 served warm with chantilly (contains pecans)	Apple Turnover \$8 puff pastry served warm with chantilly
Cinnamon Roll \$8 served warm with vanilla icing	Blueberry Muffin \$8
Pastry Board \$28 apple coffee cake, cinnamon roll, apple turnover, blueberry muffin	

EGGS & TOASTS

Western Omelette ham, bell peppers, cheddar cheese, caramelized onions and a pinch of smoked paprika, served with crispy potatoes \$22	Avocado Toast country white, avocado spread, pickled shallots, watermelon radish, espelette spice, chives, olive oil, served with crispy potatoes \$18 + <i>add egg</i> +3
Prosciutto & Asparagus Omelette prosciutto, asparagus, provolone, herbs, served with crispy potatoes \$24	Smoked Salmon Toast country white, smoked salmon, avocado spread, olive oil, capers, pickled onion, togarashi, served with crispy potatoes \$23 + <i>Add Egg</i> \$3
Garden Omelette egg whites, goat cheese, cherry tomatoes, spinach, onions, pesto, served with crispy potatoes \$22	Chilaquiles braised short rib, fried egg, salsa verde, fried tortillas, onions, queso fresco, avocado, sour cream \$23
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	Eggs Your Way two eggs, apple wood smoked bacon, crispy potatoes (GF) \$18

BENEDICTS

Eggs Benedict two poached eggs, crispy canadian bacon, english muffin, avocado spread, hollandaise, served with crispy potatoes \$22	Crabcake Benedict 2 crab cakes, poached eggs, chipotle hollandaise, on arugula, served with crispy potatoes \$26
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BRUNCH ENTRÉES

1886 Steak Frites marinated 8oz hangar steak, bourbon peppercorn poivre, herb frites \$47	The Reuben pastrami, country rye bread, melted swiss cheese, sauerkraut, pickles, house russian dressing, served with french fries \$22
Grilled Truffle Cheese & Egg Panini imported Italian truffle cheese, provolone cheese, roasted mushrooms, caramelized onions, balsamic glaze on toasted sourdough. served with crispy potatoes \$21 + <i>add bacon</i> +3	Raymond Classic Cheeseburger white cheddar, pickles, caramelized onions, house dressing, tomato, bib lettuce, served with garlic fries \$23
Caesar Salad lettuce blend (little gem, rainbow swiss chard, red oak leaf, lollo rosso), heirloom tomatoes, spring onions, toasted garlic croutons, parmigiano, house caesar dressing \$19 + <i>add shrimp \$9/ add chicken \$7</i>	

SIDES

Fruit Bowl seasonal fresh fruit with chantilly cream \$12	Bread, Butter & Jam choice of county white, sourdough or rye \$7	Plain or Garlic Fries \$8
Applewood Smoked Bacon \$7	Crispy Potatoes \$8	

BAR

COCKTAILS

Mimosa	sparkling, curacao, orange juice	\$15	One Ten	tequila, alma tepec, heirloom pineapple liqueur, hibiscus syrup, lime, soda water + <i>Luis Nava</i>	\$18
Bloody Mary / Maria	vodka or tequila, lemon, house made bloody mary mix	\$17			
Ramos Gin Fizz	gin, orange flower water, egg white, heavy cream, sugar, citrus, soda water	\$19	What A Rush	peach bourbon, peche liqueur, yuzu honey, lemon, basil, black pepper + <i>Jose Luis Valcarcel</i>	\$18
Irish Coffee	irish whiskey, sugar, groundwork coffee, cream	\$15	Michelada	beer, tapatio, worcestershire, lime	\$15

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
Enegren Valkyrie	german style amber, smooth, toasty, caramel taste with hints of chocolate 6.2% 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

Champagne Jacquart	Brut, France NV (375ml)	\$60
Domaine Rondeau,	Cerdon de Bugey, France, NV	\$18/\$63
Jean Philippe	Méthode traditionnelle, Brut, France,NV	\$17/ \$60

WHITE & ROSE

Campuget	Syrah - Grenache Rose, France 2023	\$17/ \$25/ \$60	Schloss Gobelsburg	Gruner Veltliner, Austria, 2021	\$17 / \$25 / \$60
Duckhorn	Sauvignon Blanc, Napa, 2022	\$19 / \$28 / \$67	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, earl grey, moroccan mint, chamomile, mango flip	
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