

Starters

Fresh Pastries from Our Bakery	4
Hot Stone Fruit Fritters	7
Mayfield Granola, Wild Flower Honey	9
Seasonal Fruits, Organic Yogurt	11
Summer Lettuces and Herbs, Castelvetrano Olives, Champagne Vinaigrette	9
Chilled Corn Soup, Toasted Buckwheat, Parmesan	9
Smoked Salmon Carpaccio, Fresh Horseradish, Citrus, Capers	13

Sides

Cottage Potatoes	5
Mayfield Fries	5
Beer Battered Onion Rings	5
Caramelized Country Ham	6
Double Cut Smoked Bacon	6
Country Toast, Sweet Butter, Jam	3

Hand Crafted Brunch Beverages

Mayfield Bloody Mary, Pickled Green Bean, Castelvetrano Olive	8.50
Fresh Strawberry Mimosa	12.00

Mains

Irish Oatmeal, Preserved Fruits, Glazed Walnuts	9
Brioche French Toast, Organic Macerated Strawberries	13
Giant Buttermilk Hotcake, Maple-Pecan Butter	11
Country Style Cured Beef Hash, Two Poached Organic Eggs	14
Spanish Frittata, Summer Squash, Potatoes, Vella Jack Cheese	12
Mayfield Chicken Salad, Little Gem Lettuces, Bacon Lardon, Blue Cheese	16
French Omelet, Harvest Greens, Fontina	13
Breakfast Flatbread, Organic Egg, Golden Potatoes, Oregano, Arugula	12
The Camino Breakfast: Two Organic Eggs, Cottage Potatoes, Toast, Country Ham or Applewood Smoked Bacon	14
Pan Bagnat – Tuna Nicoise Sandwich	11
Chicken Salad Sandwich, Brie, Hobb’s Applewood Smoked Bacon	11
Mayfield Burger, Onion Rings, House Pickles	13

The following farmers made this meal possible:

- Mariquita Farms
- Jacob’s Farm
- Vella Cheese
- County Line Farms
- SMIP Ranch
- Happy Quail Farms
- Cowgirl Creamery
- Cipponeri Farms
- Niman Ranch
- Zuckerman
- Fulton Valley Farms
- Iocopi Farms
- Tomales Bay
- Capay Organics
- Heirloom Organics
- Petaluma Farms
- Bellwether Farms

NO TIME TO COOK TONIGHT? ASK YOUR SERVER ABOUT OUR ROTISSERIE CHICKEN TO GO!