

EASTER BRUNCH AT THE INN

April 21, 2019 | 6:30AM-3PM

HOLIDAY SPECIALS

Bottomless Mimosa 14
strawberry, blood orange, or orange juice

Spanish Quiche Lorraine 15
selva shrimp, spanish chorizo, cave-aged gruyere, garden herbs, pepper cress, breakfast potatoes

Green Chick Pea Toast 11
fresh chick peas, charred pea tendrils, early girl tomatoes, toasted wheat, lemon, temecula olive oil, sea salt

Chicken Fried Steak 16
1855 black angus, cremini mushroom gravy, eggs any style, breakfast potatoes, herbs

The Porter Panini 14
black forest ham, hickory bacon, black garlic aioli, cave-aged swiss cheese, pickled onion, telera roll, breakfast potatoes

Short Rib Poutine 13
braised short rib, fried becher's cheese curds, cremini mushroom gravy, poached egg, fries, lemon zest



PANTRY

House Granola 8
greek yogurt, seasonal berry compote, house granola, honey granules

Açaí Bowl 13
açaí sorbet, honey granules, pistachio and sorghum granola

Oatmeal 8
raisins, brown sugar, milk

Sausage and Gravy Biscuits 8
house made pork sausage, buttermilk biscuits, black pepper gravy

Empanada 9
pulled pork, smoked cheddar cheese, seasonal braised green

GARDEN

Heirloom Tomato & Local Squash 12
goat cheese and pink peppercorn dressing, watercress, fried shallot & garlic

Garden Salad 8
TCI garden herbs, mixed greens, radish, preserved pear vinaigrette

Smoked Beet Sandwich 14
pesto, horseradish, swiss, avocado, sprouts, rye, fries

COOP

Lox and Crispy Bagels 16
caramelized onion crema, shaved asparagus, sundried tomato relish, farm egg, salmon

Crab Benedict 16
crab cake, heirloom tomato, poached egg, preserved lemon hollandaise, garlic thyme fingerlings

Pork Belly Benedict 13
braised pork belly, poached egg, fennel, hollandaise, garlic thyme fingerlings

Coddled Farmhouse Eggs 14
asparagus, bacon, creamy gruyere, sourdough, garlic thyme fingerlings

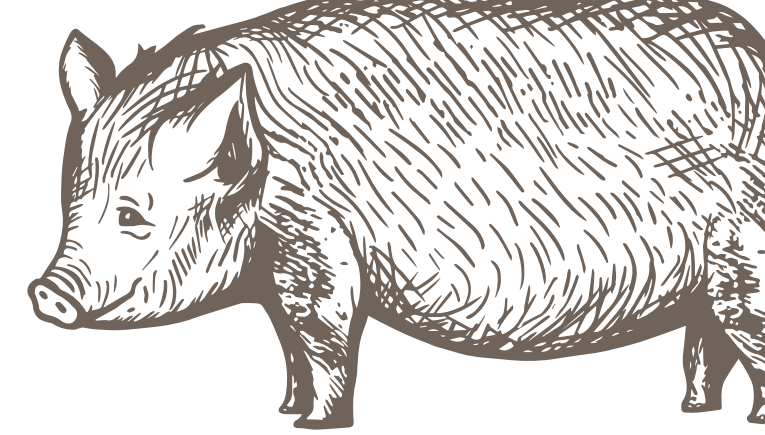
Homestyle 12
2 eggs any style, garlic thyme fingerlings, sausage or bacon, choice of toast

CFK Back Yard Omelet 13
harvest of the day, garlic thyme fingerlings

California Omelet 15
carne asada, avocado crema, potato puffs, queso, cilantro, tortillas

Angus Corned Beef Hash 14
2 eggs any style, sweet potatoes, peppers and onions, andouille sausage, savoy cabbage, herbs, russian hollandaise

Vegetarian Chilaquiles 14
char roasted vegetables, roasted salsa roja, queso fresco, poached egg, black beans, avocado crema
add pork belly +4
add shrimp +6



GRIDDLE

Ricotta Pancakes 10
hibiscus maple syrup, mulberry preserves, blueberry butter

Churro Waffle 12
cinnamon maple sugar, dulce de leche, raspberry powder

House Waffle 10
chantilly cream, maple anglaise, pecans, blueberry butter

BROILER

Reuben 15
corned beef, "coal" slaw, fontina cheese, russian dressing, rye, salt and vinegar fries

Skuna Bay Salmon Sandwich 15
preserved lemon aioli, butter leaf, sundried tomato, caramelized onion, pretzel bun, fries

Our Burger 15
8oz certified angus beef, cheddar, remoulade, butter leaf, red onion, house pickles, brioche, fries

Fried or Grilled Chicken Sandwich 15
avocado crema, romaine, tomato, onion, sundried tomato aioli, brioche, fries

Parties of six or more will have an 18% service charge added to the final bill.

We adhere to the Monterey Bay Aquarium Seafood Watch Guidelines.

We support the minimum wage increase approved by voters and the State legislature. A 2% surcharge has been added to your check and all of us at Cork|Fire Kitchen thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.