



## BRUNCH MENU

AVAILABLE 10:00 TO 2:00, SATURDAY & SUNDAY

<b>SALMOREJO</b> CHILLED TOMATO SOUP	7
<b>SIMPLE GREEN SALAD</b> VERJUS VINAIGRETTE AND BLUE CHEESE CROSTINI <b>ADD CHICKEN OR SHRIMP \$6</b>	7
<b>SUMMER FRUIT SALAD</b> SEASONAL FRUITS, ARUGULA, TREVISO, FRISEE, GOAT CHEESE, HAZELNUTS, POMEGRANATE DRESSING	10
<b>FRENCH OMELETTE</b> CHEDDAR OR SWISS, COUNTRY POTATOES <b>ADD HAM, PEPPERS, MUSHROOMS, AVOCADO, TOMATO, SPINACH: \$1 EA</b>	12
<b>FRENCH TOAST</b> SUMMER FRUIT COMPOTE, MAPLE PECAN BUTTER	10
<b>BLINTZES</b> LEMON RICOTTA FILLING, HOUSEMADE STRAWBERRY PRESERVES	11
<b>DUCK HASH</b> CONFIT WITH ROESTI POTATO, TWO POACHED DUCK EGGS, HOLLANDAISE	12

**\*\*ALL SANDWICHES SERVED WITH CHOICE OF FRIES OR GREEN SALAD:**

<b>PAN BAGNAT (NICOISE TUNA SANDWICH)</b> AHI, ONION, LETTUCE, TOMATO, OLIVE TAPENADE, ANCHOVY-CAPER AIOLI, FRENCH ROLL	13
<b>ROASTED CHICKEN PANINI</b> ARUGULA, CARAMELIZED ONIONS, TELEME, ROMESCO, FRENCH ROLL	12
<b>SAUSAGE ROLL</b> SMOKED BRATWURST, HOUSECURED SAUERKRAUT, HOUSEMADE MUSTARD, FRENCH ROLL	12
<b>DELI SANDWICH</b> HOUSECURED CORNED BRISKET, COLESLAW, SWISS, RUSSIAN DRESSING, MARBLED RYE	13
<b>BAXTER'S BURGER</b> HALF POUND, BAXTER'S BLEND WITH HOUSEMADE CONDIMENTS	14

BAXTER'S CREDO IS TO CREATE A MENU USING THE FINEST SEASONAL INGREDIENTS AVAILABLE, USING ORGANIC AND SUSTAINABLE PRODUCTS FROM LOCAL FARMERS AND RANCHERS WHENEVER POSSIBLE.

OUR PHILOSOPHY IS TO PRESENT THIS NORTHERN CALIFORNIA CUISINE IN A SIMPLE YET MODERN APPROACH.

*A gratuity of 18% will be added to parties of 6 or more. 2% civic fee will be added to all checks. \$2 split plate charge.  
Discounts not available on Prix Fixe Menus. Vertical Plus coupons not valid for alcohol or gratuity.  
Please see wine list for corkage policy.*