

OAK + VIOLET

CALIFORNIA CRAFT KITCHEN

BRUNCH

APPETIZERS

FRUIT & YOGURT PARFAIT \$11

Honeycomb granola, strawberry compote, peaches, agave

CROQUE MADAME FLATBREAD \$21

Béchamel, fontina, rocket, San Daniele prosciutto, runny egg

ROASTED CRAB TOAST \$22

Pickled fennel, celery, lemon, fresno chile, tarragon aioli

AVOCADO TOAST \$14

Avocado butter, extra virgin olive oil, radish, lemon, flaky sea salt

+Add Egg +2

SOUP & SALAD

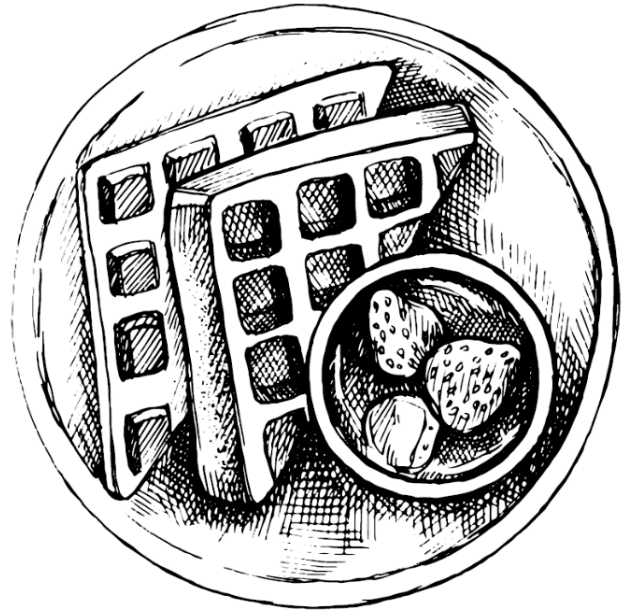
CAESAR SALAD \$12

Caesar dressing, white anchovies, radish, lemon bread croutons

+Add Chicken Breast +7

SOUP OF THE DAY \$10

Tomato soup, extra virgin olive oil, fried bread



ENTREES

POWER BREAKFAST \$ 17

quinoa, spinach, over easy egg, pumpkin seeds, micro

SMOKED SALMON FRITTATA \$18

Herbed ricotta, avocado, cherry tomatoes, crispy potatoes

CROISSANT FRENCH TOAST \$15

Orange blossom whipped ricotta, Marcona almonds, local berries, maple syrup

CHICKEN CONFIT + WAFFLES \$18

Buttermilk waffle, sunny side egg, brown butter syrup

O+V BREAKFAST \$19

Applewood smoked bacon, chive scrambled eggs, crispy breakfast potatoes, vine ripe tomatoes

COURTYARD BURGER + HOUSE CUT FRENCH FRIES \$20

All-Natural black angus, mushroom, pancetta

+Add American Cheese, Smoked Provolone Cheese or Fontina Cheese +2

+Add Bacon +3 , Add Egg +2 , Add Avocado +3



KIDS MENU \$10

CHEESY SCRAMBLED EGGS

Toast with whipped butter, fruit cup

CROISSANT FRENCH TOAST

Agave syrup, fruit cup

BUTTERMILK WAFFLE

Agave syrup, fruit cup

SIDES

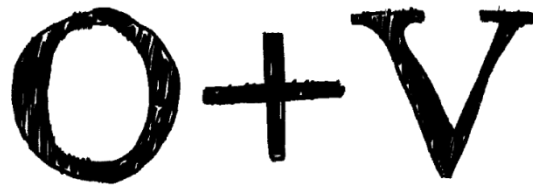
HAND CUT FRENCH FRIES \$8

APPLEWOOD SMOKED BACON \$5

FRUIT CUP \$5

HALF RUBY GRAPEFRUIT \$4

Consuming raw or undercooked meats+ poultry+ seafood+ shellfish or eggs may increase your risk of foodborne illness. While we offer gluten-free menu options+ we are not a gluten-free kitchen. Cross-contamination could occur+ and our restaurant is unable to guarantee that any items can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirement and needs



COCKTAILS \$14

COURTYARD BLOODY MARY - House-Made Bloody Mix, Pickled Summer Vegetables, Vodka
CUCUMBER GIMLET - Vodka, Elderflower, Cucumber, Lime
GIN FIZ - Gin, Grapefruit, Lemon, Simple Syrup, Egg White
P3 - Pisco, Pineapple Juice, Pineapple Syrup, Lime
SOUTHSIDE - Junipero Gin, Lime, Simple Syrup, Mint
EL CAMINO - Mezcal, Aperol, Rosemary Syrup, Grapefruit, Lime
YELLOW DOG - Barrel Aged, Rum, Luxardo Maraschino Liqueur, Averna, Yellow Chartreuse

MOCKTAIL \$10

LINDA MAR - Mango, Tamarind, Citrus, Orgeat Fizz
COURTYARD FRESCO - Lemon, Mint, Strawberry Syrup, Passion Fruit Sparkling Water

SPARKLING

MIMOSA- Choose Your Flavor: OJ, Grapefruit, Strawberry, Mango
Single Glass - \$12 Flight (4 Flavors) - \$18

DOMAINE CARNEROS, Brut - Carneros 2015	\$15	\$75
SCHRAMSBERG BLANC DE BLANC - Napa Valley 2016	\$20	\$120
CHANDON ETOILE BRUT, Rose - Napa Valley 2018	\$18	\$90

WINE

HALL, Cabernet Sauvignon - Napa 2015	\$25	\$100
EMERITUS, Pinot Noir - Russian River Valley 2016	\$20	\$80
CAMBRIA, Chardonnay - Santa Maria Valley	\$14	\$60
FAR NIENTE, Chardonnay - Napa Valley 2018	\$25	\$100
KATHRYN KENNEDY, Sauvignon Blanc - Napa Valley 2017	\$16	\$64
BONNY DOON VINEYARD, Rose - Central Coast, 2018	\$12	\$48

BEERS OF THE DAY

DISCRETION BREWING - Hi! Citra Hazy, IPA	\$10
BAREBOTTLE BREWING - Grand Tiki, Guava & Passion Fruit, Sour	\$12
ALMANAC BREWING - Vibes + Hoppy, Pilsner	\$12