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BREAKFAST BY RESTAURATION

Breakfast includes platters of fresh market fruit, coffee and assortment of hot tea (24hr notice)

QUICK CAFE \$14.95pp

House baked muffins and scones, soft boiled eggs, cured meats and cheese platter

THE TRADITIONAL \$19.95pp

Scrambled eggs, Applewood smoked bacon, signature breakfast potatoes

BELMONT BREAKFAST \$22.95pp

Avocado toast, farm frittata, Applewood smoked bacon, seasonal muffins

LUNCH & DINNER OFFERINGS

BOXED LUNCHES \$17.95pp (24hr notice)

Select a sandwich and two sides/sweets

PLATTERS FOR SHARING

Price is for 10 person order (min. order 10)

CHEESE & MEAT PLATTER \$45

assortment of cheeses and meats from here + there and other goodies to accompany (cheese-only option available)

FARMER'S MARKET CRUDITE \$35

fresh and roasted veggies, dips and anti-pasta

BAR SNACKS \$30

House pickled veggies, seasoned nuts and marinated olives

SANDWICHES \$90

Can be served on platters for buffet service or in boxed lunches with two sides/sweets picnic-style. Price is for 10 person order (min. order 10)

FARM SANDWICH // asparagus, garlic cream cheese, spiced tomato, basil, pea shoots on ciahatta

MUSHROOM MELT // Gruyere, pickled Fresno peppers, wild mushrooms, grilled onion on rustic loaf

CLUB BLT // chicken, thick bacon, ranch, avocado, heirloom tomato on ciabatta

CALI ALT // avocado, lettuce, tomato, lemon basil on ciabatta +\$2pp

SMOKED FISH TARTINE // open faced sandwich, smoked Salmon, avo spread, pickled shallots on rustic loaf + \$3pp

AVO TOAST // grilled avocado, seasonal veggies / farm herbs

^{*}Tax and gratuity is not included + vegan friendly options available.

Prices and items are subject to change and may have seasonal availability.

LUNCH & DINNER DISHES CONTINUED...

WARM PROTEINS

Served on platters a la carte or can be paired with two dishes/sweets for boxed lunches.

Price is for 10 person order (min. order 10)

Roasted Chicken Breast \$80
Braised Short Rib \$80
Seared Local Albacore \$95
Grilled Flat Iron Steak
Bone-in Pork Chop \$95
Crispy Pork Belly \$80

Cauliflower Steak (vegan friendly) \$75

COLD DISHES \$6pp

(Min. order 5)

FARM SALAD // Farm lettuce with buttermilk, fennel, radish and goat cheese

CHOP SALAD // Green goddess with hard boil egg, cheddar, avocado, chorizo, cherry tomato

SIMPLE // Greens with lemon and extra virgin olive oil

BEETS & GRAINS // Roasted beets, chilled grains, fromage blanc, fraise, pea shoots

CHILLED ASPARAGUS // Asparagus with pistachio, pickled shallots, burrata, greens

ROASTED CARROTS // Avocado, creme fraiche and pumpkin seeds

CALI CAPRESE // Tomato and watermelon salad

HOT DISHES \$6pp

(Min. order 5)

CABBAGE // Grilled Napa cabbage

SPROUTS // Fried Brussels Sprouts, bacon, Caesar dressing, Parmesan, pickled Fresno, fresh herbs

CAULI MASH // Roasted Cauliflower Mash

SHROOMS // Sautéed wild mushrooms

BROCCOLINI // Grilled Rapini with chili flakes, garlic and parmesan

CURRIED GRAINS // curried lentils, French curry, garlic cream, roasted vegetables

SWEETS \$30 per 10ppl

(Min. order 10)

CHOCOLATE CHIP COOKIES

S'MORES // flourless chocolate cake, toasted meringue, caramel drizzle

BLONDIES

BANANA BREAD PUDDING

LEMON BARS

BEVERAGES

FRESH SQUEEZED OJ - \$20 64oz \$40 128oz

FRESH SQUEEZED LEMONADE - \$16 64oz \$32 128oz

BLACK ICED TEA - \$15 64oz 128oz \$28 ARNOLD PALMER - \$16 64oz \$32 128oz

ROSE PARKS ROASTERS COFFEE- \$16 64oz \$32 128oz

ROSE PARK COLD BREW - \$30 64oz \$60 128oz