

## B R E A K F A S T

### **BAKERY BOARD / 12**

Fresh Baked Morning Pastries, Butter,  
Seasonal Jam

### **HOUSEMADE GRANOLA / 14**

Fresh and Dried Fruit, Almonds, Pecans, Walnuts,  
Greek Yogurt

### **STEEL CUT OATMEAL / 12**

Brown Sugar Butter  
Add Fresh Berries / 6  
Add Bananas / 2

### **HOUSE MADE WAFFLES / 18**

Spiced Whipped Cream, Maple Syrup, House Jam

### **SMOKED SALMON PLATE / 24**

Tomato, Cucumber, Avocado, Poached Egg, Capers,  
Bagel

### **TIMBER COVE EGGS BENEDICT\* / 22**

Tasso Ham, Hollandaise, Poached Eggs, English  
Muffin, Country Potatoes,

### **SEASONAL FRITTATA / 20**

Chard, Brussels Sprouts, Goat Cheese, Tarragon

### **EGGS ANY STYLE\* / 18**

2 Farm Fresh Eggs, Country Potatoes,  
Applewood Smoked Bacon or Breakfast Sausage,  
Toast

### **BREAKFAST SANDWICH / 20**

Bacon, Fried Egg, Cheddar, Grilled Poblano Aioli,  
Potatoes

### **HUEVOS RANCHEROS / 20**

Fresh Salsa, Black Beans, Sunny Side Up Eggs,  
Cilantro Crema, Avocado, Cotija Cheese, Ranchero  
Sauce  
Add on Pork Belly / 7

### **AVOCADO TOAST / 20**

Shaved Radish, Lime, Arugula Herb Pesto, Crispy  
Shallots  
Add on Egg Any Style / 4

### **BEVERAGES**

Coffee by Black Oak Roasters / 5  
Double Espresso / 5  
Macchiato / 5  
Americano / 5  
Latte / 6  
Cappuccino / 6  
Chai Tea Latte / 6  
Matcha / 8  
Mocha With Whipped Cream / 6  
Iced Americano / 5  
Black Oak Artisan Tea / 5  
Ceylon Black, Jasmine Green, Chamomile  
Lemongrass, Earl Grey, Peppermint

Alternative Milk Options  
Soy, Almond, Oat, Coconut / 1

### **MILKS/JUICES**

Whole or 2% Milk / 3  
Chocolate Milk / 4  
Hot Chocolate With Whipped Cream / 5  
Apple Juice / 4  
Cranberry Juice / 4  
Grapefruit Juice / 4  
Pineapple Juice / 4  
Orange Juice / 4  
House Made Fresh Squeezed Orange Juice / 6

### **DRINKS**

Arnold Palmer / 5  
Lemonade / 4  
Iced Tea / 4

### **BOOZY BREAKFAST**

Bloody Mary With House Made Mix / 18  
Mimosa / 14  
Peach Bellini / 16  
Bailey's And Coffee / 15  
Jameson And Coffee / 18  
Kahlua And Coffee / 15

### **SIDES**

Country Potatoes / 7  
Sourdough, Wheat, or English Muffin / 4  
Bagel & Cream Cheese / 8  
Egg / 4  
Yogurt / 4  
Fresh Fruit / 8  
Apple Smoked Bacon / 8  
Breakfast Sausage / 6  
Fresh Berries / 12  
Avocado / 3

Water Upon Request

20% Gratuity Added To Parties Of 6 or More

3% BOH Service Fee Add To All Checks

\*Consuming Raw or Undercooked Items Can Increase Your Risk Of Foodborne Illness

## LUNCH

### **TIMBER COVE BOARD / 38**

2 Local Cheeses, 3 Cured Meats,  
Assorted Accoutrements

### **MEZZE BOARD / 32**

Hummus, Eggplant Caponata, Moroccan Carrot Salad, Olive Tapenade, Grilled Pita

### **POINT REYES OYSTERS\* / 29**

Champagne Mignonette, Tarragon, Micro Greens

### **GRILLED SALMON WINGS / 17**

Blackening Spice, Charred Lemon

### **APPETIZERS**

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### **SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

### **SMOKED ROCK COD RILLETES / 20**

Salsa Verde, Micro Greens, Ciabatta

### **ROMAINE CAESAR SALAD / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

### **PICKLED BEET SALAD / 16**

Spiced Hazelnut Butter, Arugula, Pickled Beets, Goat Cheese

### **STEAMED MUSSELS / 24**

White Wine, Bacon, Chard, White Beans, Fried Arugula, Garlic, Butter, Crostini

### **ENTRÉES**

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### **COAST KITCHEN BURGER\* / 20**

Oak Ridge Farms Angus Beef, Brioche Bun, Smoked Chipotle Aioli, Lettuce, Tomato, Onion, House Pickles,  
French Fries

-Add Bleu Cheese, Aged Cheddar, Swiss, Applewood Bacon, Avocado or Mushrooms / 4 each

### **PORTABELLA BURGER / 20**

Ciabatta, Lettuce, Tomato, Onion, House Pickles, Spicy Vegan Aioli, French Fries

### **FISH & CHIPS / 28**

House Tartar Sauce, Grilled Lemon, French Fries

### **WINTER VEGETABLE PASTA / 28**

House Made Ricotta Cavatelli, Mushrooms, Acorn Squash, Goat Cheese Cream Sauce, Piquillo Gastrique

### **SALMON BURGER / 24**

Lettuce, Tomato Confit, Pickled Red Onion, Lemon Aioli, French Fries, Brioche

#### THANK YOU TO OUR LOCAL CALIFORNIA FARMS

Windrift Farms/Petaluma; Oakridge Farms/Santa Rosa;  
Mountain View Farm/Turlock; Mary's Free Range Chicken/  
Petaluma; Valley Ford Cheese Co./Valley Ford; Cypress Grove  
Creamery/Arcata; Point Reyes Farmstead Cheese Co./Point  
Reyes Station

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## D I N N E R

### FOR THE TABLE

#### **ARTISAN CHEESE BOARD / 32**

Local Cheeses, Truffle Honey, Mixed Olives, Grapes, Fruit Mostarda, Crackers, Ciabatta

#### **CHARCUTERIE BOARD / 32**

Local Cured Meats, Mustard, Pickled Vegetables, Fruit Mostarda, Grapes, Crackers, Ciabatta

#### **MEZZE BOARD / 32**

Hummus, Eggplant Caponata, Moroccan Carrot Salad, Olive Tapenade, Grilled Pita

#### **TIMBER COVE BOARD / 38**

2 Local Cheeses, 3 Cured Meats, Assorted Accoutrements

#### **\*POINT REYES OYSTERS / 29**

Champagne Mignonette, Tarragon

### STARTERS

#### **SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

#### **GRILLED SALMON WINGS / 17**

Blackening Spice, Charred Lemon

#### **SMOKED ROCK COD RILLETTES / 20**

Salsa Verde, Micro Greens, Ciabatta

#### **ROMAINE CAESAR SALAD / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

#### **PICKLED BEET SALAD / 16**

Spiced Hazelnut Butter, Arugula, Pickled Beets, Goat Cheese. Maple Balsamic Vinaigrette

#### **STEAMED MUSSELS / 24**

White Wine, Bacon, Chard, White Beans, Fried Arugula, Garlic, Butter, Crostini

### FROM THE SEA

#### **SEAFOOD STEW / 48**

Saffron Tomato Broth, Shrimp, Cod, Calamari, Mussels, Parsnip, Marble Potatoes, Celery Root

#### **BLACK COD / 46**

Black Rice, Citrus Coconut Broth, Bok Choy, Mushrooms, Espelette Oil

### FROM THE GARDEN

#### **GRILLED CAULIFLOWER STEAK / 28**

Parsnip Puree, Chard, White Wine, Baby Turnip, Turmeric Spice Rub, Arugula, Radish

#### **WINTER VEGETABLE PASTA / 28**

House Made Ricotta Cavatelli, Mushrooms, Acorn Squash, Goat Cheese Cream Sauce, Piquillo Gastrique

### FROM THE LAND

#### **MARY'S DUCK BREAST / 48**

Toasted Barley, Duck Confit, Brussels Sprouts, Chard, Balsamic Reduction

#### **BRAISED SHORT RIB / 48**

Confit Marble Potatoes, Haricot Vert, Frisee, Radish, Red Wine Jus, Parsley

#### **ROASTED MARY'S CHICKEN / 36**

Baby Turnips, Herb Roasted Fingerlings, Sauteed Kale, Salsa Mole

### SIDES 14 / EA

#### **ROASTED BEETS**

Whipped Goat Cheese, Balsamic Reduction, Beet Chips

#### **BRAISED KALE & HARICOT VERT**

Bacon, Garlic, Shallot, Chicken Broth

#### **FRIED BRUSSELS SPROUTS**

Pickled Apple, Apple Honey

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## DESSERTS

### APPLE & PEAR CRISP / 14

Vanilla Gelato, Caramel

### MIXED BERRY CHEESECAKE / 14

Strawberry Sauce, Vanilla Whipped Cream

### COCONUT CREAM PIE / 14

Toasted Coconut Flakes, Caramel, Coconut Pastry Cream

### CHOCOLATE MOUSSE CAKE / 14

Strawberry Sauce, Cocoa Nibs

### FIORELLO'S GELATO OR SORBET / 12

Seasonal Flavors

## TEA & COFFEE

BLACK OAK ARTISAN TEA / 5

BLACK OAK ROASTERS COFFEE / 5

## DESSERT & FORTIFIED WINE

'18 ROYAL TOKAJI "LATE HARVEST" BLEND / 18

Hungary

FONSECA "RUBY PORT" PORTO / 15

Gaia, Portugal

NOVAL 20 YR TAWNY PORTO / 28

Portugal

TAYLOR FLADGATE

10 YR OLD TAWNY PORTO / 12

Oporto, Portugal

## AFTER DINNER DRINKS

RUMPLESNUGGLER / 18

Hot Chocolate, Bailey's Irish Cream, Rumples Minze, Whipped Cream

MAPLE WHISKEY SOUR / 18

Whisky, Lemon Juice, Egg White, Maple Syrup

ESPRESSO MARTINI / 18

Vanilla Vodka, Espresso, Kahula, Bailey's Cream

C O A S T  
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COCKTAILS / 18

**SEASIDE SUNSET**

Humboldt Vodka, Cointreau, Lemon Juice, Orange Juice, Pineapple Juice, Grenadine

**PURPLE HAZE**

Empress Gin Indigo, Crème De Violette, Lemon Juice, Lime Juice, Simple Syrup, Egg White, Club Soda

**FROSTED SMOKE**

La Luna Mezcal, Orange Juice, Crème De Gingebrem, Sprite

**CAMPFIRE**

Elijah Craig, Lemon Juice, Maple Syrup, Ginger Beer, Toasted Marshmallow

DRAFTS

**MOONLIGHT "DEATH & TAXES" / 8**

Santa Rosa, California

**STONE DELICIOUS HAZY / 8**

Sonoma County, California

**FOG BELT "DEL NORTE" IPA / 8**

Santa Rosa, California

**3RD STREET PILSNER / 8**

Santa Rosa, California

BOTTLES & CANS

**CORONA EXTRA / 7**

**MODELO / 7**

**NORTH COAST "SCRIMSHAW" PILSNER / 7**

**BEAR REPUBLIC RACER 5 / 7**

**LAGUNITAS IPA / 7**

**GOLDEN STATE "MIGHTY DRY" CIDER (16oz) / 7**

**O'HARA'S IRISH STOUT / 7**

**HOLY GHOST PILSNER / 8**

**LAGUNITAS HAZY NA / 5**

**FORT POINT "VILLAGER" NA / 5**

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C O A S T  
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WINE BY THE GLASS

SPARKLING

**ROEDERER ESTATE BRUT / 20**

Anderson Valley, California

**PIPER SONOMA BRUT ROSE / 16**

Sonoma County, California

**FRATELLI COSMO, PROSECCO / 16**

Vittorio Veneto, Italy

WHITE

**'22 SENSES, CHARDONNAY / 22**

Sonoma Coast, California

**'24 G&C LURTON, SAUVIGNON BLANC / 14**

Healdsburg, California

**'20 RED CAR, CHARDONNAY / 16**

Sonoma Coast, California

**'22 APERTURE, SAUVIGNON BLANC / 20**

Sonoma County, California

**'23 PAUL MATHEW VINEYARDS, VIOGNIER / 18**

Russian River Valley, California

ROSE

**'24 SAINI, ROSE OF GRENACHE / 16**

Dry Creek Valley, Sonoma County

RED

**'21 BABY BLUE, CABERNET BLEND / 18**

Sonoma County, California

**MURDER RIDGE, ZINFANDEL / 18**

Mendocino County, California

**'18 SEEBASS FAMILY WINES MERLOT / 16**

Mendocino, California

**'20 RED CAR, PINOT NOIR / 16**

Sonoma Coast, California

**'22 FURTHERMORE, PINOT NOIR / 20**

Russian River Valley, Sonoma County

C O A S T  
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HALF BOTTLES

- '20 Chalk Hill Chardonnay, Healdsburg, California / 45
- '21 Banshee Pinot Noir, Healdsburg, Sonoma County / 45
- NV Roederer Estate "Estate Brut," Anderson Valley / 45

BUBBLES

- Korbel Brut, Russian River, Sonoma County / 34
- Piper Sonoma, Brut Rose, Sonoma County / 45
- Prosecco, Fratelli Cosmo, Italian / 50
- '20 J Vineyards "J Cuvee" / 75
- NV Domaine Carneros Brut Rosé / 60
- NV Roederer Estate "Estate Brut," Anderson Valley / 82
- '21 Schramsberg, Blanc De Blanc, Calistoga, California / 90

SAUVIGNON BLANC

- '24 Rodney Strong, Sonoma County / 32
- '23 St. Francis, Sonoma County / 34
- '24 Acaibo, G&C Lurton, Sonoma County / 56
- '23 Blue Rock "Baby Blue Sauvignon Blanc," Sonoma County / 60
- '22 Twomey Cellars, Healdsburg, Sonoma County / 70
- '22 Aperture, Sonoma County / 72
- '22 Coup de Foudre, Napa Valley / 85
- '23 Merry Edwards, Russian River Valley / 90
- '22 Valette, Kick Ranch, Sonoma County / 90

MERLOT

- '22 Stag's Leap, Napa / 65
- '20 Vo-Kel, Sonoma Valley / 45
- '17 G&C Lurton, Sonoma County / 60
- '19 Grgich Hills Estate "Estate Grown" Napa Valley / 105
- '21 Textbook Merlot, Napa Valley / 60
- '18 Seebass Family Wines, Mendocino County / 105

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CHARDONNAY

- '23 Angeline Chardonnay, Sonoma County / 42
- '20 Red Car, Fort-Ross- Seaview / 65
- '23 Flowers, Sonoma Coast / 75
- '22 Croix "Narrow Gauge," Sonoma County / 75
- '22 Murder Ridge Chardonnay, Mendocino County / 72
- '23 Peay, West Sonoma Coast / 108
- '22 Senses, Sonoma Coast / 90
- '18 Pont Neuf "Point Royal" / 140
- '19 Hirsch, Fort Ross Seaview / 140
- '22 Valette "Ramey," Healdsburg, California / 160
- '21 Chev, Russian River Valley / 180
- '21 Wayfarer Estate Chardonnay, Seaview-Fort Ross / 205
- '20 Hertelendy, "Woolsey Road Vineyard", Russian River Valley / 255

ALTERNATIVE WHITES

- '24 Halleck, Dry Gewarztraminer / 48
- '21 Heinz Eifel "Shine" / 52
- '24 Armand, Riesling Kabinett / 50
- '24 Von Buhl, Bone Dry Riesling / 50
- '23 Paul Mathew, Viognier, Russian River Valley / 60
- '23 Luddite, Chenin Blanc, Bot River, South Africa / 150

ROSE

- '24 Furthermore Wines, Russian River Valley / 60
- '22 Line 39, California / 36
- '23 Flowers, Sonoma Coast / 80
- '22 Valette Wines, Sonoma / 90
- '23 Red Car, Sonoma Coast / 84

C O A S T  
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S Y R A H & R H Ô N E B L E N D S

- '19 Red Car, Syrah, Sonoma Coast / 54
- '21 Saini, Grenache, Dry Creek Valley, Sonoma County / 50
- 21' Pharaoh Moans, Red Wine, Napa Valley / 135
- '13 Trinite Estate "Acaibo" / 156\*
- '16 Trinite Estate "Acaibo" / 120\*

P I N O T N O I R

- '22 Paul Mathew Vineyards, Russian River / 80
- '18 Wild Hog Pinot, Fort Ross-Seaview, Sonoma County / 75
- '22 Martin Ray "Synthesis", Sonoma County / 68
- '22 Gehricke, Sonoma County / 68
- '22 Furthermore, Russian River Valley / 85
- '20 Red Car, Fort-Ross-Seaview / 82
- '23 Raen "Royal St. Robert", Sonoma County / 162
- '23 Peay, Savoy Vineyard, Anderson Valley/ 175
- '20 Valette Wines, Bush Crispo, Sonoma Coast / 180
- '22 Merry Edwards Pinot, Russian River Valley / 110
- '22 Flowers, Sonoma Coast / 120
- '21 Murder Ridge "Final Confession," Mendocino / 75
- '21 Small Vines "TBH Vineyard" Sonoma Coast / 220
- '21 Hirsch "San Andres Fault", Sonoma County / 160

Z I N F A N D E L

- '18 Wild Hog, Fort Ross-Seaview, Sonoma County / 75
- '22 Murder Ridge "Potato Patch," Mendocino / 80
- '13 Seebass Family Wines "Old Vine," Mendocino / 68
- '22 Croix "1904", Sonoma County / 90

C O A S T  
K I T C H E N



C A B E R N E T   S A U V I G N O N

- '21 Venge, Silencieux, Napa Valley / 140
- '21 Baby Blue, Blue Rock Vineyards, Sonoma County / 65
- '23 Martin Ray, Sonoma County / 52
- '21 Rickshaw Cabernet, Sonoma County / 30
- '21 Leviathan, Red Wine, Oakville / 120
- '22 Faust, Napa Valley / 105
- '19 Silver Oak, Alexander Valley / 175
- '19 Hamel Family Wine, Isthmus, Sonoma County / 180
- '20 The Setting, Alexander Valley / 180
- '16 Timber Cove, The Setting, Alexander Valley / 240
- '21 Valette "Oakville, Napa Valley" / 225
- '18 Continuum "Sage Mountain Vineyard," Pritchard Hill, Napa Valley / 510\*
- '22 Vo-Kel "Zoella Vineyard", Alexander Valley / 80

W I N E S   F R O M   A R O U N D   T H E   W O R L D

- '23 Sartori Sella Soave Classico, Italy / 45
- '21 Vitiano "Falesco", Italy / 36
- '22 Villa Antinori "Toscana", Italy / 54
- '23 Sartori, Pinot Grigio, Italy / 45
- '23 Brookdale, White Blend, South Africa / 85
- '20 Luddite, Shiraz, Bot River, South Africa / 180



## MOCKTAILS

### BEE'S EASE

Lavendar-Mint Syrup, Lemon Juice, Honey Syrup, Club Soda / 12

### GREEN REFRESHER

Cucumber, Green Tea, Apple Juice, Simple Syrup, Lime Juice / 12

### BERRY GINGER FIZZ

House-Made Berry Jam, Grapefruit Juice, Ginger Beer / 12

### CHERRY BOMB

Luxardo Cherry Syrup, Ginger Beer, Lime Juice / 12

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## G R E A T R O O M

### **TIMBER COVE BOARD / 38**

2 Local Creamery Cheeses, 3 Cured Meats,  
Accoutrements, Grilled Bread

### **MEZZE BOARD/ 32**

Hummus, Eggplant Caponata, Moroccan Carrot Salad,  
Olive Tapenade, Grilled Pita

### **POINT REYES OYSTERS\* / 29**

Champagne Mignonette, Micro Greens, Tarragon

### **SMOKED ROCK COD RILLETTES / 20**

Salsa Verde, Micro Greens, Ciabatta

### **MIXED SPICED NUTS / 8**

Lime, Chili

### **ROMAINE CAESAR SALAD\* / 14**

Rosemary Caesar Dressing, Parmesan, Croutons

- Add Shrimp or Smoked Salmon/ 12

- Add Grilled Chicken / 10

### **PICKLED BEET SALAD / 16**

Spiced Hazelnut Butter, Arugula, Pickled Beets, Goat  
Cheese

### **GRILLED SALMON WINGS / 17**

Blackening Spice, Charred Lemon

### **SMOKED TROUT CHOWDER / 16**

Potato, Fennel, Clam, Cream, Micro Greens

### **PORTABELLA BURGER / 20**

Ciabatta, Lettuce, Tomato, Onion, House Pickles, Spicy  
Vegan Aioli, French Fries

### **\*COAST KITCHEN BURGER / 20**

Oak Ridge Farms Beef, Smoked Chipotle Aioli, Lettuce,  
Tomato, Onion, House Pickles, French Fries

-Add Bleu Cheese, Aged Cheddar, Swiss, Applewood  
Bacon, Avocado or Mushrooms / 4 EA

Water Upon Request

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Foodborne Illness



COAST KITCHEN  
YOUNG DINER'S  
(12 & Under)

COAST KITCHEN BURGER / 16

Oak Ridge Farms Grass Fed Beef Patty, French Fries

CHEESY BUTTERED PASTA / 14

Add Chicken / 8

GRILLED CHEESE / 12

French Fries

CHICKEN STRIPS / 14

French Fries

SIDES

.....

FRENCH FRIES / 6

FRESH FRUIT / 6

BEVERAGES

.....

MILK / 3

CHOCOLATE MILK / 4

FRESH SQUEEZED ORANGE JUICE / 5

HOT COCOA / 4

LEMONADE / 3

DESSERTS

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VANILLA ICE CREAM / 6

C O A S T  
K I T C H E N



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Martin Ray Winemakers Dinner

Welcome Pour

Passed Appetizers

2020 Brut Rose, Russian River Valley

First

Brown Butter Profiterole

Whipped Goat Cheese, Pickled Apricot, Spiced Hazelnut Butter, Timber Cove Sea Salt

2024 Eleanor Ray Chardonnay

Second

Beef Tartar

Cured Duck Egg, Chive Oil, Caper Berries, Shallot, Brioche Toast Points

2023 Estate Clone 37 Pinot Noir

Entree

Smoked Duck Breast

Mushroom Agnolitti, Crispy Prosciutto, Huckleberry Gastrique, Coriander

2022 Diamond Mountain Cabernet Sauvignon

Dessert

Point Reyes Toma, Cowgirl Creamery's Wagon Wheel, Cypress Goves Farms' Bermuda Triangle

Pickled Cherry, Elderflower Honey, Kumquat Marmalade

2023 Estate Viognier

\$175 per person

Executive Chef

Alan Bedient

Sous Chef

Mamadou Dijiene

Sous Chef

Rosa Hernandez

timber  
cove

ESTD. 1943  
  
*Martin Ray*  
VINEYARDS & WINERY

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# timber cove

## E A S T E R   B R U N C H

PASTRY BOARD / 12  
House Jam, Whipped Butter

YOGURT BOWL / 14  
Greek Yogurt, Honey, Granola, Mixed Berries

CINNAMON & VANILLA FRENCH TOAST / 18  
Maple Syrup, Whipped Crème Fraiche

PANZANELLA SALAD / 16  
Arugula, Green Bean, Cherry Tomato, Red Onion, Mint,  
Basil, Honey Sherry Vinaigrette

ASPARAGUS SALAD / 18  
Mixed Greens, Grilled Asparagus, Hard Boiled Egg, Lemon  
Vinaigrette, Goat Cheese

BISCUITS AND GRAVY / 22  
House Biscuits, Sausage Gravy, Frisee

EGGS BENEDICT / 22  
Tasso Ham, Poached Eggs, English Muffin, Tarragon  
Hollandaise, Country Potatoes

B.L.T.A. / 20  
Sourdough, Bacon, Butter Lettuce, Tomato, Avocado,  
French Fries

SHORT RIB HASH / 24  
Country Potatoes, Bell Pepper, Sauteed Onion, Short Rib,  
Sunny Side Egg

SMOKED SALMON BAGEL / 22  
Whipped Caper Cream Cheese, Smoked Salmon, Pickled  
Red Onion, Bagel

C O A S T  
K I T C H E N



**MOTHER'S DAY BRUNCH**

Sunday, May 10<sup>th</sup>, 2026

12:00pm-3:00pm

**TIMBER COVE BOARD / 38**

2 Local Cheeses, 3 Cured Meats, Assorted Accoutrements

**POINT REYES OYSTERS\* / 29**

Champagne Mignonette, Tarragon

**FRESH FRUITS & BERRIES / 14**

Pineapple, Honeydew, Cantaloupe, Strawberries, Blueberries

**GRANOLA / 14**

Greek Yogurt, Berries, Honey

**BAKERY BOARD / 12**

Fresh Baked Pastries, Whipped Butter, Seasonal Jam

**OATMEAL / 12**

Brown Sugar Butter

**CAESAR SALAD / 14**

Rosemary Caesar Dressing, Garlic Croutons, Parmesan

**CROQUE MADAME / 18**

Applewood Smoked Ham, Gruyere, Bechamel, Sunny Side Egg, Country Potatoes

**SMOKED SALMON BENEDICT / 24**

English Muffin, Smoked Salmon, Poached Eggs, Hollandaise, Country Potatoes Baby Carrots, Haricot Vert, Rainbow Chard, Goat Cheese, Tarragon

**B.L.T.A. / 20**

Applewood Smoked Bacon, Butter Lettuce, Tomato, Avocado, French Fries

**CAVATELLI / 32**

Mushrooms, Grilled Chicken, Arugula, Cream, White Wine, Garlic, Shallot

**VEGETABLE FRITATTA / 20**

Baby Carrots, Haricot Vert, Rainbow Chard, Goat Cheese, Tarragon

**ADD A MIMOSA, BELLINI, OR BLOODY MARY / 15 EA**

Water Upon Request

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