

WEEKEND BRUNCH

MORNING LIBATIONS

MIMOSA
sparkling wine with a choice of
orange juice or cranberry juice
glass — 7 / bottomless — 13
bottomless available until 1:30

CHEF TOM'S BLOODY MARY
vodka, tomato juice, basil, calabrian
chili, horseradish, dijon mustard,
lime juice, smoked sea salt — 11
... add a 5 oz. auburn alehouse
gold country pilsner beer back — 2

BRUNCH

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| CHEDDAR CHEESE BISCUITS & GRAVY house made buttermilk cheddar & chive biscuits and sausage gravy | 8 |
| AVOCADO TOAST fresh avocado, fried eggs, tomato pesto, chili flakes, micro greens, toasted brioche | 12 |
| FRENCH TOAST house made challah bread, fresh berries, vanilla cream, maple syrup | 12 |
| HOUSE CURED GUANCIALE SCRAMBLE eggs, roasted red peppers, red onion, fontina cheese, yukon gold potatoes | 13 |
| SAUSAGE & EGGS italian sausage, aged cheddar cheese, fried eggs, tomato hollandaise sauce, roasted yukon gold potatoes | 14 |
| CLASSIC EGGS BENEDICT canadian bacon, english muffin, poached eggs, hollandaise sauce, roasted yukon gold potatoes | 13 |
| FLORENTINE BENEDICT spinach, mushroom, poached eggs, hollandaise sauce, english muffin, roasted yukon gold potatoes | 13 |
| SALMON BENEDICT poached salmon, red onion, capers, poached eggs, hollandaise sauce, english muffin, roasted yukon gold potatoes | 14 |
| LOBSTER BENEDICT butter poached lobster, poached eggs, hollandaise sauce, english muffin, roasted yukon gold potatoes | 17 |
| BLT applewood smoked bacon, scrambled egg, arugula, oven-dried tomato, sweet chili aioli, ciabatta roll, fries | 13 |
| CHICKEN FRIED STEAK & EGGS house made buttermilk cheddar & chive biscuit, house made sausage gravy | 17 |
| FABIAN'S BRUNCH PLATE two eggs your way with applewood smoked bacon or house made italian sausage link, a choice of toast or english muffin, and a choice of roasted yukon gold potatoes or seasonal fruit | 12 |
| CHICKEN CAESAR SALAD roasted chicken breast, romaine lettuce, shaved parmesan, buttered croutons, hard cooked egg, garlic anchovy dressing | 11 |
| CHIOGGIA HEIRLOOM BEET shaved fennel, arugula, goat cheese, local apple, muscat vinaigrette | 9 |

CHILDREN

(under 12)

**FRENCH TOAST OR
SCRAMBLED EGGS** 7
includes either applewood smoked
bacon or italian sausage patty,
and a choice of yukon gold potatoes or
fresh fruit

SIDES

APPLEWOOD SMOKED BACON 4
HOUSE MADE ITALIAN SAUSAGE LINK 4
ROASTED YUKON GOLD POTATOES 3
BISCUIT, BRIOCHE TOAST, OR ENGLISH MUFFIN 3
TWO EGGS YOUR WAY 4
SEASONAL FRUIT 4

executive chef tom patterson

single check for parties of six or more. split charge \$3.

10/14/17

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