

WEEKEND BRUNCH

MIMOSA BAR

SPARKLING WINE WITH A CHOICE OF
ORANGE JUICE OR CRANBERRY JUICE
GLASS — 8 / BOTTOMLESS — 14#
BOTTOMLESS AVAILABLE UNTIL 1:30#

CHEF TOM'S BLOODY MARY

VODKA, TOMATO JUICE,
CALABRIAN CHILI, HORSERADISH,
DIJON MUSTARD, LIME JUICE,
SEA SALT — 11

AVOCADO TOAST* — 14

toasted pugliese, smashed avocado, scrambled egg, gruyere cheese, aldon's micro sprouts

SMOKED SALMON TOAST — 17

herbed ricotta, heirloom tomato, hard cooked egg, pickled onion, crispy capers, dill crema, brioche toast

FRENCH TOAST — 14

summer berries, maple syrup, whipped cream

CHEF'S MESS — 15

sharp cheddar cheese & chive biscuit, scrambled eggs, applewood smoked bacon, pepper jack cheese, sausage gravy, roasted yukon gold potatoes

CLASSIC EGGS BENEDICT* — 15

canadian bacon, toasted english muffin, poached eggs, hollandaise sauce, roasted yukon gold potatoes

CRAB CAKE BENEDICT* — 19

dungeness crab cakes, poached eggs, hollandaise sauce, toasted english muffin, roasted yukon gold potatoes

PHILLY CHEESESTEAK HASH — 16

shaved ribeye steak, marinated peppers & onions, american jack cheese, scrambled eggs, roasted yukon gold potatoes

CHOPPED SALAD — 14

red wine salami, provolone, local cherry tomato, red onion, pepperoncini, dried italian oregano, iceberg & radicchio lettuces, red wine vinaigrette

WHOLE LEAF CAESAR SALAD* — 12

romaine heart, shaved parmesan, hard cooked egg, herb buttered croutons, garlic anchovy dressing
add chicken — 6, prawns — 6, or salmon* — 12

HEIRLOOM CAPRESE — 15

waldorf farm heirloom tomatoes, di stefano buratta, himalayan sea salt, micro basil, balsamic, evoo

ANTIPASTI — 18

italian mortadella, di stefano burrata cheese, roasted peppers, castelvetrano olives, red wine salami, gilroy garlic flatbread

BUTTERMILK FRIED CHICKEN SANDWICH — 13

coleslaw, garlic aioli, brioche bun, french fries
make it nashville hot — 2

HAM STEAK & BACON SANDWICH — 17

balsamic & ginger marinated ham steak, smoked bacon, pt. reyes toma cheese, fried eggs, spicy aioli, brioche bun, french fries

CHILDREN

(UNDER 12)

FRENCH TOAST OR SCRAMBLED EGGS 8

applewood smoked bacon, and a choice of
yukon gold potatoes or fresh fruit

SIDES

HOUSE MADE GRANOLA WITH MILK	8
APPLEWOOD SMOKED BACON	4
ROASTED YUKON GOLD POTATOES	4
CHEDDAR CHEESE & CHIVE BISCUIT, BRIOCHE TOAST, OR ENGLISH MUFFIN	3
TWO EGGS YOUR WAY*	4
SEASONAL FRUIT	4

FABIAN'S ITALIAN BISTRO

EXECUTIVE CHEF TOM PATTERSON

SINGLE CHECK FOR PARTIES OF SIX OR MORE. SPLIT CHARGE \$3.

#BOTTOMLESS MIMOSA SERVICE ENDS AT 1:30 PM. IF NECESSARY, SERVICE STAFF AND/OR MANAGEMENT RESERVE THE RIGHT TO END A CUSTOMER'S MIMOSA SERVICE AT ANY TIME FOR ANY REASON.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, AND SHELLFISH

11755 FAIR OAKS BLVD. — FAIR OAKS, CA — 95628 — (916) 536-9891

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