

Sunday Brunch Menu

Small Plates

Endive Salad

Gorgonzola, Figs, Truffle Vinaigrette

9.

Heirloom Tomatoes

Mozzarella Di Bufala, Shaved Fennel, Arbequina Olive Oil, Melon

8.

Traditional Caesar Salad

*Ciabatta Crouton, Parmigiano-Reggiano, White Anchovy
Add Grilled Chicken-5.*

10.

Breakfast Selections

The Veranda French Toast

House Baked Cinnamon Bread, Served with Fresh Local Fruit and Maple Syrup

13.

The American Breakfast

*Two Farm Fresh Eggs, Prepared your Way, Choice of Duroc Smoked Bacon,
Sausage or Black Forest Ham, Rosemary Potatoes*

12.75

The La Jolla Healthy Breakfast

Egg White Omelet, with Wilted Greens, Shitake Mushrooms,
Roasted del Cabo Tomatoes, Grilled Vegetable Hash and Your Choice of Toast

12.75

The Border Omelet

Two Eggs Scrambled, with Applewood Smoked Bacon, Roasted Pasilla Peppers and Corn,
Fire Roasted Red Onions, Melted Pepper Jack Cheese, Lucio's Salsa Roja and Corn Tortillas

13.75

Eggs Benedict

Two Eggs Poached to perfection, Classic Hollandaise Sauce, Canadian Bacon, Served a top crispy English Muffins,
Served with Rosemary Potatoes

13.50

Salads & Sandwiches

Chopped Chicken Salad

Assorted Seasonal Greens & Fresh Local Vegetables,

Balsamic Vinaigrette

13.

Pan Roasted Halibut

Summer Cucumbers, Pickled Red Onions, Tomato Relish, Aged

Balsamic

18.

Grilled Vegetable Sandwich

Zucchini, Eggplant, Mushroom, Bell Pepper,

Sun Dried Tomato Aioli

11.

Grilled Chicken Breast Sandwich

Pesto Aioli, Confit Tomatoes,, Marinated Raddicchio

11.

Rancho Bernardo Angus Burger

Aged Cheddar, Local Tomato, Red Onion, & Lettuce

11.

Veranda Steak Sandwich

Sliced Flat Iron Steak, Caramelized Onions,

Mushrooms, Sun Dried Tomato Mayo,

Sweet Cherry Peppers, Provolone

13.

Penne Pasta "A La Vodka"

Rock Shrimp, Artichoke, San Marzano Tomato, Fresh
Parmesan

17.