

BRUNCH

ECHELLE

Lignes-Morins de 20 au Degré

Lignes communes de 25 au Degré



OUR TOWN IS IN A DROUGHT. IT IS IMPERATIVE WE MINIMIZE OUR WATER USE. WE ARE SERVING BOTTLED WATER IN A RECYCLABLE CUP @ .40PP UPON REQUEST, & USING DISPOSABLES WHERE WE CAN.

STARTERS

Today's Soup

always vegetarian 8oz / 16oz..... 6 / 9

Robin's Salmon Bisque

all time favorite 8oz / 16oz..... 7 / 11
(contains shellfish)

Garlic Bread

wheat sourdough, fresh garlic butter, parmesan cheese | 6

Meze Plate

carrot-miso hummus, whipped eggplant, olive tapenade, roasted garlic, lavash | 11 v, gfo

Crispy Vietnamese Spring Rolls

kimchee, chili oil, plum-ginger dipping sauce | 8 v

Crusted Calamari

sesame-cabbage slaw, sambal aioli | 13

Singapore Chicken Sate

dark meat skewers, pickled cucumber salad, spicy peanut sauce | 10

Blue Crab Cakes

mango salsa, pickled onion, creole aioli | 13

Artisan Cheese Trio

toasted nuts, local honey, housemade preserves, crostini | 15 gfo

SALADS

Robin's Garden

mixed greens, local market vegetables, sesame-citrus vinaigrette | 7
add Point Reyes Bleu cheese | 2 vo, gf

Baby Beet

goat cheese, pistachio granola, baby kale, citrus, orange vinaigrette | 12 vo, gfo

Quinoa Tabbouleh

grilled summer vegetables, olives, feta, mixed greens, balsamic vinaigrette | 13 vo, gf
add chicken breast | 4

Citrus Poached Salmon

grilled romaine, blistered tomatoes, pickled cucumber, avocado hummus, mandarin vinaigrette | 17 gf

Curry Chicken

english cucumber, dried cranberry, avocado, toasted almond, sprouts, mixed greens, sesame citrus vinaigrette | 15 gf

Robin's International

sample three of our deli salads | 14vo, gfo
single choice | 8 single app size | 4

MAINS

Eggs Benedict

poached eggs, smoked pork loin, spinach, puff pastry, classic hollandaise | 14 vegetarian option available

Eggs Monterey

poached eggs on crispy crab cakes, vine-ripe tomato, avocado, dill hollandaise | 16

Italian Sausage & Kale Omelette

spicy Italian sausage, black kale, leeks, jack cheese | 14 gf

Hot Smoked Salmon Scramble

scrambled eggs, ginger chive scones, hot-smoked salmon, radish, apple sour cream | 14 gf

Autumn Harvest Quiche

seasonally inspired house baked quiche. Please ask your server for details | 13

the above dishes are served with roasted potatoes, squash & fresh fruit

Chilaquiles Scramble

corn tortillas, egg, black olives, onions, broccoli, tomatoes, white cheddar & jack cheese, guacamole, sour cream | 13 ; with prawns | 18 gf

Apple Rye Pancakes

caramelized apple compote, maple syrup, toasted walnut granola, fresh whipped cream | 12

Caramelized Pumpkin & Maple Oatmeal

toasted pecans, golden raisins, vanilla crème fraiche | 12

Certified Angus Beef Burger (100% natural)

vine-ripe tomato, grilled sweet onions, white cheddar, house sweet pickles, aioli, brioche bun | 14 vo, gfo
blue cheese and sautéed mushrooms +3

Grilled Chicken Club

honey bacon, roasted anaheim, avocado, vine-ripe tomato, butter lettuce, chipotle aioli, ciabatta bun | 14 gfo

Crispy Fried Tofu Hoagie

tofu butter, arugula, roasted red peppers, sunflower sprouts, spicy black bean sauce | 14 v, gfo

Bacon & Egg Croissant

English bacon, sunny side up eggs, lettuce, vine-ripe tomato, garlic aioli | 13

the 4 above sandwiches are served with garden salad OR garlic herb fries

Open Faced Beef Short Rib Sandwich

grilled ciabatta, arugula, red onion, blue cheese, horseradish, garlic herb fries | 14 gfo

Verde Chicken Enchiladas

roast chicken, tomatillo, cilantro & anaheim chili filled corn tortillas, white cheddar, salsa, guacamole, black beans, basmati rice | 14 gf

Beer Battered Fish Tacos

local rock cod, shredded cabbage, mango salsa, lime crema, jicama slaw, chips & salsa | 14 gfo

SIDES

Fruit Bowl	6.00
Roast Potatoes & Squash	4.00
Avocado	3.00
Bacon	3.00
Cal Poly Egg	1.75
Vine-Ripe Tomato Slices	2.50
Italian Spicy Sausage	2.50

E C H E L L E



KIDS

Scrambled Eggs
roast potatoes, fresh fruit 9

Apple Rye Pancakes
caramelized apple compote, maple syrup,
fresh whipped cream 9

Kid Burger
french fries 9

Cheese Pizza 7

BEVERAGES

BEER

- Bitburger Driver(non alcoholic) | 4.50
- Red Bridge (Gluten Free) | 4.50
- Bud Light | 4.00
- Corona | 4.50
- Tiger | 4.50
- Stella Artois | 4.50
- Lost Coast Tangerine Ale | 4.50
- Sierra Nevada Pale Ale | 4.50
- Angry Orchard Hard Cider | 4.50
- Firestone Double Barrel Ale | 4.50
- Firestone 805 Blonde Ale | 4.50

- Figueroa Mt. Danish Style Red Lager | 4.50
- Blue Moon Belgium White | 4.50
- Red Seal Ale | 4.50
- Tap It | 5.50
- Stone IPA | 5.50
- Green Flash West Coast IPA | 5.50
- Anderson Valley Oatmeal Stout | 5.50
- Xinghu Brazilian Black | 5.50
- La Fin Du Monde | 6.00
- Chimay Grande Reserve Blue | 9.00
- Schneider Weisse Hefeweizen | 9.50

TEAS

We proudly serve Mighty Leaf artisan crafted whole leaf tea | 4.00
China Mist Organic Black Ice Tea | 3.00

caffeine free

- Chamomile Citrus
- Organic Mint Melange
- Organic African Nectar
- Ginger Twist
- Chocolate Mint Truffle

less caffeine

- Organic Hojicha Green
- Organic Spring Jasmine

most caffeine

- Organic Breakfast
- Organic Earl Grey
- Orange Dulce

COFFEE & CHAI

Coffee: Locally roasted fresh ground brewed
South American blend organic fair trade and
shade grown 3.00

- Chai Latte 3.75
- Mocha Chai 4.5
- Espresso 2.5 db1 3.5
- Macchiato 2.5 db1 3.5
- Cappuccino 3.5 db1 4.5
- Latte 3.5 db1 4.5
- Mocha 4 db1 5.5
- Awesome Hot Chocolate 3.5
- Thai Iced Coffee 3.5
- Iced Mocha Float 7

SODAS, ETC.

- Pelligrino (500ml) 4
- Pelligrino (750ml) 5
- Evian Spring Water (750ml) 5
- Blue Sky Cola, Lemon Lime, Diet Coke
(non fountain. no refills) 3
- All Natural Unfiltered Gingerale 4
- Dry Lavender Soda 4
- Izze Blackberry Sparkling 4
- Henry Weinhard's Rootbeer 4
- Rootbeer Float 7
- Arnold Palmer (1 refill) 3
- Housemade Lemonade (1 refill) 3
- Housemade Pomegranate Basil Lemonade 4