

# cultivar

SAN FRANCISCO

Cultivar: "cultivating a community of wine lovers who value terroir-driven wine and farm-to-table cuisine." The restaurant's culinary garden is located in the Napa Valley where our chef curates what we grow so he can create seasonal savory dishes to compliment our California wines.


## CAKES & THINGS

-  **Strawberry Pancakes** 15  
buttermilk pancakes, strawberry jam, maple syrup
- Cakes & Eggs** 17  
eggs, choice of meat, buttermilk pancakes, fruit
- Granola** 14  
house made yogurt, seasonal fruit

## SOUP, SALADS, & SANDWICHES


-  **Tomato Soup** 10  
Cultivar Cabernet Sauvignon, cream, Caspar Estate extra virgin olive oil
-  **Cobb Salad** 16  
hard boiled eggs, cherry tomatoes, avocado, bacon, chicken, Point Reyes blue cheese, ranch dressing
-  **White Truffle Ceasar** 14  
Pecorino Romano, sourdough bread croutons  
*Add steak, chicken, dover sole, or prawns 10*
- Grilled Cheese** 14  
sourdough, white cheddar cheese, Parmigiano Reggiano  
*Add tomato, avocado, prosciutto 5*
- Pork Belly Bao** 18  
jalapeño coleslaw, toasted sesame seeds, micro cilantro
- Sliders** 18  
grilled onions, fennel, garlic, cheddar, salt & vinegar aioli

## EGGS

- Eggs Anyways**  
eggs your way, choice of meat, sourdough, fruit 17
- Eggs Benedict**  
Canadian bacon, English muffin, hollandaise, fruit 19
-  **Heirloom Tomato Benedict**  
prosciutto, avocado, micro herbs 19

## Steak Hash

poached egg, yukon gold potatoes, red bell pepper, hollandaise 16

-  **Farmers Market Omelet**  
seasonal vegetables, cheese, sourdough, fruit 16

## Butchers Omelet

choice of meat, white cheddar, sourdough, fruit 17

## Croque Madame

grilled cheese, black forest ham, béchamel, sunny egg 17

## Huevos Rancheros

black beans, ranchera de molcajete, cheese, avocado, molinari chorizo 18


## Breakfast Burrito


black beans, molinari chorizo, potatoes, white cheddar, salsa ranchera 17

## ADDS

- |   |   |
|---|---|
| <b>Sourdough Toast</b> 4                                | <b>Pork belly, bacon or chicken apple sausage</b> 7 |
| <b>Potato hash</b> 7<br>Piquillo peppers, onions, thyme | <b>Two Eggs, any style</b> 4                        |



 We organically grow at our culinary garden at Caspar Estate.  
*Please tell your server about your allergies*

 @cultivar\_sf

Become a Cultivar Wine Club member today!  
Ask your server for details.

A 6% Service Fee will be added to your check. We do not accept cash.