



EST. 1998

BRANNAN'S

NAPA VALLEY | CALIFORNIA

MOTHER'S DAY MENU

- ANSON MILLS SKILLET CORN BREAD** honey butter 5
- DEVILED EGGS** farm fresh eggs 12
- SHRIMP COCKTAIL** horseradish cocktail sauce, lemon 15
- FRITTO MISTO** monterey bay calamari, green beans, cauliflower, fennel, creme fraiche cocktail sauce 13
- STEAK CARPACCIO** arugula, parmesan, capers 16
- FRENCH ONION SOUP** gruyere, buttered crostini 12
- BRANNAN'S COBB SALAD** chopped romaine, blue cheese, bacon, avocado, cherry tomato, hard boiled egg 15
*with house-cured smoked salmon add \$7.00
- BABY FIELD GREENS** parmigiano-reggiano cheese, candied pecans, red wine vinaigrette 10
- THE WEDGE** iceberg lettuce, point Reyes blue cheese, crispy bacon, cherry tomatoes 14
- BRANNAN'S CAESAR** whole leaf romaine, garlic croutons, boquerones, shaved parmesan 12
- ROASTED BEETS** frisee greens, feta, madarin, horseradish sherry vinaigrette 12

ENTRÉES

- QUICHE** swiss cheese, oven baked ham, spinach 16
- STEAK AND EGGS** flat-iron, two eggs your way, crispy potatoes 26
- SMOKED SALMON BENEDICT** english muffin, hollandaise, spinach 23
- BRANNAN'S CHEESEBURGER** aged cheddar cheese, aioli, brioche bun 18
ADD: bacon 2 | avocado 2 | blue cheese 2
- PAPARDELLE BOLOGNESE** beef and pork ragu, tomato, fresh herbs, parmigiano 25