

# Café Meridian

## Brunch Menu

### Breakfast Choices

- Paris hotel breakfast – Cowgirl Creamery Mt Tam cheese, jambon de Paris, jam & baguette \$11  
Currant scone with Meyer lemon curd & a pot of tea \$8  
2 eggs, house potatoes, toast, fresh fruit & choice of bacon or house-made sausage \$12  
Poached eggs on toasted levain with country gravy & house potatoes \$10  
Omelette of spinach, lardons & cheese with potatoes & toast \$10  
Shiitake & oyster mushroom omelette with crème fraîche, potatoes & toast \$12  
Le gourmand – omelette of lardons, sausage, spinach, potato & cheese with toast & fresh fruit \$14  
Belgian waffle or Challah French toast with maple syrup & vanilla bean whipped cream dollop \$10

### Lunch Choices

- Roasted Delicata squash soup with crème fraîche \$6  
House-made chicken liver pâté served with toasted levain \$8  
Arugula, Black Mission figs, levain croutons & citrus vinaigrette on a bed of roasted red beets \$8  
Free-range chicken salad on butter lettuce with white truffle-sherry vinaigrette \$13  
Grilled portabella mushroom & béchamel sandwich on baguette \$9  
with a cup of roasted Delicata squash soup \$12  
Croque monsieur (grilled sandwich of pain de mie, jambon de Paris & Gruyère) \$10  
Lentilles au vin blanc with grilled pain au fromage \$14  
Fresh pasta with sautéed spinach, red onions, lardons & garlic crème fraîche \$16  
Poached rock cod in an aromatic saffron-infused vegetable broth with Gruyère croutons \$17  
Confit of Liberty duck leg with roasted potatoes & petite salade \$16

### Sides

- Sides: Two eggs any style, bacon, house-made sausage, country gravy \$4 each  
Seasonal fruit – small \$3/large \$6 Petite salade à côté \$5  
Baguette, levain, whole wheat, pain de mie (white), rye \$2

### Desserts

- West Coast artisan cheese selection  
single cheese variety \$6, three varieties \$12 or all six varieties \$19  
Meyer lemon tart with raspberry coulis \$8  
House-made ice cream or sorbet \$6  
Crème brûlée \$9  
Chocolate-cinnamon gâteau-flan \$9  
(please let your server know in advance, if you would like this selection)

*Organic, local & sustainable ingredients are the first choice in our kitchen.  
Service Charge of 18% will be added to parties of six or more. \$4 split fee. Corkage \$18 per bottle.*

1568 Oak View Avenue @ Colusa Circle, Kensington, California 94706 (510) 525-1350

# Café Meridian

## Drinks

- Freshly squeezed orange juice small \$3/large \$6
- Mimosa – Rosé bubbly with fresh squeezed orange juice \$9
- Lev's Original Kombucha – please see description below plain \$3/Royale \$5
- Hot chocolate with or without whipped cream \$4
- Milk \$2 / Sodas – please inquire about our selection
- Martinelli's Organic Sparkling Cider \$3 gl/\$9 btl

## Ecco Caffé sustainable coffee & espresso

Coffee - \$3 • Espresso – single \$2/double \$3 • Cappuccino - \$4/\$5 • Latte - \$4/\$5 • Mocha - \$4/\$5

## Numi Organic Tea

Iced Darjeeling tea \$3

Hot tea brewed in two-cup Beehouse teapots \$5

(choose from the following loose-leaf varieties)

- ❖ Darjeeling – highly-prized Indian black tea
- ❖ Chinese Breakfast – smoky Chinese Yunnan black tea
- ❖ Pouchong – semi-oxidized Oolong tea from China, in between a green & a black tea
- ❖ Moroccan Mint – herbal tea of a mint variety with flavors of both spearmint & peppermint
  - ❖ Chamomile Lemon Myrtle – calming Egyptian chamomile flowers & tangy lemon myrtle

At Café Meridian (Post Meridian at night), we strive to contribute to a better world.

We reduce, reuse, recycle & try to minimize our environmental impact. Local artists share their work through exhibits on the walls of our dining rooms. Local dogs enjoy our fresh baked biscuits. We actively contribute to local causes & support vendors who share our values including offering on our menu foods & beverages from the following partial list of local artisans.

**Ecco Caffé** – Coffee visionary Andrew Barnett brings us our beans from his artisan Sonoma County coffee roasting company sourcing from socially & environmentally responsible growers & importers dedicated to producing exceptional quality coffee beans.

**Kensington Marmalade Company** – Made by a couple here in the Colusa Circle neighborhood who hand-craft small batches of marmalade & jam, using fresh local fruit. Intense flavors changing with each seasonal harvest – a perfect match for Café Meridian's brunch service.

**Lev's Original Kombucha** – Carbonated elixir hand-crafted by a local artisan from gently fermented Ceylon green tea & cane sugar. Enjoy plain or Royale with black currant juice.

**Numi Organic Tea** – A brother & sister's labor of love, this Oakland tea company blends fair trade, environmental stewardship & care for community with the highest standard for full-leaf tea.

**Semifreddi's** – Started in 1984 here in Kensington as a small family business, Semifreddi's is still local, family-run & committed to producing world-class, hand-made bread while treating their employees well & giving back to the community.

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