

ADRESTIA

SUNDAY BRUNCH

Light start

Over Night Oats <i>Strawberry, Hokkaido Cream, Hemp Seeds</i>	16
Roasted Seasonal Vegetables Salad <i>Green Sesame Dressing, Farro, Farmers Greens, Onsen Egg</i>	19
Caesar Salad <i>Little Gem, Parmesan, Garlic Focaccia Croutons</i> <i>Add Rotisserie Chicken - 7</i>	16
Avocado Toast <i>9-Grain Bread, Oven-Roasted Tomatoes, Sumac, Extra Virgin Olive Oil</i>	20

Specialties

The Fundamental <i>Two-Cage Free Brown Eggs, Chicken Apple Sausage or Hobb's Bacon or Steak (+\$18), Sea Salt Crispy Potatoes, Choice of Toasted Bread</i>	24
Sunnyvale Omelet <i>Three Cage-Free Brown Eggs, Asparagus, Roasted Tomatoes, Blommsdale Spinach, Local Goat Cheese, Sea Salt, Crispy Potatoes, Choice of Toasted Bread</i> <i>Add Lobster + Lobster Hollandaise 14</i>	23
One-Plate Washoku <i>Shio Koji Black Cod, Sweet Japanese Omelet, Pickled Vegetables, Tamanishiki Rice, Furikake, Simple Salad</i>	30

**Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

SUNDAY BRUNCH

Specialties

Lemon Ricotta Pancakes 19
Whipped Hokkaido Cream, Seasonal Berries, 100% Maple Syrup

Surf & Turf Eggs Benedict 33
Lobster Tail + Porchetta, Miso Hollandaise, Arugula, Heirloom Tomatoes, Simple Salad

French Toast Sando 21
Milk Bread, Ham, White Cheddar, Fried Egg, Simple Salad

Umami Chicken BLT 25
Milk Bread, Miso Aioli, Simple Salad

Porchetta + Fried Egg Sandwich 25
Salsa Verde, Karashi Mayo, Arugula, Brioche Bun, Simple Salad

King of Mushroom Doria 23
Parmesan Cream, Buttered Rice

Additions

Fresh Season Cut Fruit 11
 Hobb's Crispy Bacon 8
 Chicken Apple Sausage 8
 Two Cage-Free Brown Eggs 7
 Sea Salt Crispy Potatoes 7
 Thick Cut Fries 7
 Toast 6
Artisan Rye, Sprouted Whole Wheat, Sourdough