

CAFÉ SEBASTIAN

STARTERS

BEEF TARTARE TOAST 21
HORSERADISH, CAPER SALSA VERDE

TRUFFLE DEVEILED EGGS 15
EGG YOLK MOUSSE, CORNICHON, SHALLOT, CHIVE

N'DUJA STUFFED DATES 16
PEPPERCORN GASTRIQUE, BLUE CHEESE,
PUMPKIN SEEDS

FRESH SHUCKED OYSTERS (4) 20
GREEN APPLE MIGNONETTE, HOUSEMADE HOT SAUCE

CRAB & ARTICHOKE DIP 29
SWISS CHARD, OLIVE OIL POACHED ARTICHOKEs,
SOURDOUGH TOAST WITH DILL POLLEN BUTTER

TUNA TARTARE 24
WINTER SQUASH MISO, HARISSA-SOY VINAIGRETTE,
SESAME SEED-GARLIC BREAD CRISPS

QUINOA 19
GINGER-SHALLOT VINAIGRETTE, KALE, SNAP PEAS
SWEET POTATO, AVOCADO
ADD: FREE RANGE CHICKEN BREAST 8
MT LASSEN SMOKED TROUT 7



BRUNCH

MADLAB COLLABO PANCAKE 30
LOTS OF STRAWBERRY THINGS, WHIPPED CREAM,
COTTON CANDY, FANCY SPRINKLES

HUEVOS RANCHEROS 24
AVOCADO, SMOKED SLAB BACON, POBLANO CREMA, SALSA VERDE

BISCUITS 'N GRAVY 19
JALAPENO - CHEDDEAR SCONE, CHORIZO GRAVY, PICKLED JALAPENO,
SCALLIONS
ADD BUTTERED CRAB 15

SEBASTIAN'S CURRY SMASH BURGER 13
CURRY BUTTER, SPICY LIME PICKLES, AMERICAN & CHEDDAR CHEESE
ADD BACON 3, MAKE IT A DOUBLE 5

CLASSIC SMASH BURGER 13
SPECIAL SAUCE, ROASTED GARLIC DIJON, HOUSE PICKLES,
AMERICAN & CHEDDAR CHEESE
ADD BACON 3, MAKE IT A DOUBLE 5

CROISSANT GRILLED CHEESE 24
AGED WHITE CHEDDAR, GRUYERE, ROSEMARY, CARAMELIZED ONION
APRICOT, PICKLED RAMP MOUSTARDA

MAITAKE MUSHROOM PHILLY 25
FONTINA CHEESE, AGED PROVOLONE, POBLANO PEPPERS
PICKLED JALAPENOS

TUNA NICOISE 34
KALAMATA OLIVE AIOLI, GOLD POTATOES & CELERY SALAD, MUSTARD SEED DRESSING



MORE BRUNCH

HANDMADE TAGLIATELLE 32
LAMB SHANK SUGO, SPRING GREEN CREME,
OLIVE CHILI CRISP

GREEN GODDESS 19
GEM LETTUCES, RADISH, BOILED EGG
HERBS, BACON, GOAT CHEESE
ADD: FREE RANGE CHICKEN BREAST 8
MT LASSEN SMOKED TROUT 7

TORTILLA ESPAÑOLA 20
SPANISH STYLE POTATO OMELETTE,
PROSCIUTTO SAN DANIELLE, PIMENTÓN AIOLI, GREENS

SHASHUKA 22
TWO EGGS, TOMATO HARRISA, CAPER BASE
DILL SUMAC YOGURT

WILD MUSHROOM TARTINE 20
SOUS VIDE ORGANIC EGG, WILTED SPRING GREENS
BUTTER POACHED RADISH, SOURDOUGH TOAST
MISO - TRUFFLE CREME

HORT RIB GRATINÈ 34
GRATINÈ COMPTE CHEESE, CREMINI, CARAMELIZED
CIPOLLINI ONION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION // 8% SERVICE CHARGE IS APPLIED TO ALL SIT DOWN PATRONS