



Calafia

Brunch Menu

Served from 9am-3pm Saturday & Sunday

Locally Sourced Organic Brown Eggs

Breakfast

House-baked Breads, Muffins and Scones (V)

today's selections served with whipped butter: 8

Fruit Plate (V) (GF)

assorted berries, melon, kiwi, pineapple and red flame grapes with choice of organic cottage cheese or organic yogurt: 16

Daily Scramble

hash brown potatoes and toast: 10

Eggs Chiapas

crispy organic white corn tortilla, two eggs sunny side up, two strips of bacon, black beans, diced avocado, queso fresco and rojo sauce: 13

Calafia Breakfast

two eggs any style, applewood-smoked bacon or chicken sausage, hash browns and toast: 11

Breakfast Taco (V) (GF)

scrambled eggs, black beans, avocado, sofrito, crispy potato on white corn tortillas: 13

Blue Max (V) (GF)

hash browns topped with sautéed mushrooms, spinach and two poached eggs with melted Swiss cheese and lemon hollandaise: 15 add black forest ham or bacon: 2

Chicken & Waffles

crispy tempura chicken with bacon-studded waffles and maple syrup: 14

No Huevos Rancheros (VG) (GF)

scrambled organic soft and silken tofu with Calafia's special New Mexico chili sauce, white corn tortilla chips, chipotle-scented black beans, diced avocado and pickled habañero chili relish: 13

Super Fluffy Buttermilk Pancakes (V)

whipped butter and maple syrup: 13

add blueberries or fresh sliced strawberries: 2

Cinnamon French Toast (V)

whipped butter and maple syrup: 12

Tofu Scramble (VG) (GF)

turmeric & cumin-scented tofu, mushroom, spinach and carrots served with a fresh fruit cup and toast: 12

Sandwiches

Croque Madame

Zoe's black forest ham and Swiss on pan de mie french toast, farm fresh sunny-side up egg, organic field greens and honey mustard vinaigrette: 12

Vegan Panini (VG)

ciabatta bread, lemony garbanzo bean spread, roasted zucchini planks, baby spinach, savory tomato jam: 13

Smoked Salmon and Bagel Plate

toasted bagel: choice of plain, sesame, poppy, or everything, smoked salmon, red onion, sliced cucumbers, capers, citrus-marinated beets and choice of cream cheese or lemony garbanzo-bean spread: 18

Crab Cake Sliders

Idaho potato crab cakes, fines herb aioli, frisee, mixed greens with basil-citrus vinaigrette: 18

Pulled Pork Sandwich

fiery BBQ pork topped with jalapeno-jicama slaw on a pan de mie bun. Served with pickles and papas con ajo: 18

Salads

Crimson Quinoa Salad (GF) (VG)

beet-infused golden quinoa with red currants, lemon zest, parsley, shaved roasted beets, wild arugula, basil-citrus vinaigrette: 12

Napa Duck Salad (GF)

warm duck confit, roasted zucchini, Yukon Gold potatoes, napa cabbage, black peppercorn ranch: 16

Super Salad (GF) (V)

dinosaur kale, quinoa pilaf, Greek-style feta cheese, California walnuts, dried cranberries, California Eureka lemon olive oil vinaigrette: 14

Burgers

David Chang Burger

half pound of Marin Sun Farms grass-fed beef burger, melted New York white cheddar, applewood-smoked bacon, wasabi aioli, sunny-side up farm egg, turnip-jalapeño kim chee. Served with papas con ajo: 18

Calafia Burger

half pound of grass-fed Marin Sun Farms, grilled onions, white cheddar, applewood-smoked bacon, house-made pickles: 17 or with roasted crimini mushrooms and Jarlsberg swiss: 17

Calafia Vegetable Burger (V)

beets, bulgar wheat, shiitake and domestic mushrooms, grated carrots, nutritional yeast, french lentils, almond flour. Served with white cheddar cheese, grilled onions, diced avocado, pan de mie bun: 15

Pizza

Vegan Love Fest Pizza (VG)

lemony garbanzo bean puree, grilled radicchio, grilled red onion, kalamata olive and jalapeño tapenade, fresh basil: 14

Wolfgang's Pizza

duck confit, pumpkin & hemp seed pesto, mozzarella & goat cheese: 14

A Simple Pizza (V)

mozzarella, tomato sauce & fresh basil: 10

Sides

Yogurt Granola & Fresh Fruit Parfait (V): 9

Two Eggs Any Style: 5

Chicken Sausage: 8

Applewood-Smoked Bacon: 5

Hash Browns: 4

Single Pancake: 5

Short Stack of Pancakes: 9

Biscuits and Gravy: 6

Seasonal Coffee Cake: 4

Single Plain Waffle: 5

Bagel with Cream Cheese: 6

Fruit Cup: 5

Papas con Ajo: 7

Oatmeal (VG): brown sugar, raisins, and California walnuts: 9

All ingredients sourced locally and organically as often as possible

(V) vegetarian, (VG) vegan, (GF) gluten free ingredients used, (DF) dairy free

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