



every object, every being, is a jar full of delight
brunch menu

to start

glass of sparkling wine or mimosa 8, Odawalla pure orange juice 4, Odawalla pomegranate juice 4, Martinelli's apple juice 4

Granola & Yogurt 4

granola, summer fruit, yogurt

Mixed Panarama Pastry Plate 5

assortment of fresh baked pastries

Local California Cheese Board 14

Point Reyes Blue (cow), Herbed Laura Chenel (goat) & Bellwether San Andreas Pecorino (sheep), balsamic figs, dried tart cherries & toasted nuts

salads

Rumi Salad 6

baby lettuces, sweet red wine marinated pluots, toasted almonds, pomegranate vinaigrette

Sweet Gem Salad 6

sweet gem lettuce, creamy caesar dressing, toasted bread, Vella dry jack cheese

add on to any Salad

Fulton Valley chicken breast 6
steel pan seared petrale sole 7
grilled flank steak 7
Aleppo pepper prawns 7

brunch

Fresh Buttered Corn French Toast 10

thick slices of bread dipped in egg & corn batter, maple syrup, summer berries, cinnamon powdered sugar

German Apple Pancakes 10

oven baked apple pancakes, maple syrup, cinnamon powdered sugar, fresh fruit garnish

Three Eggs Any Style 11

crisp browned home fries, choice of house made Merguez sausage or apple smoked bacon, choice of toast or biscuit, fresh fruit

Hot Smoked Salmon Candy & Poached Eggs 14

smoked salmon mixed with crisp home fries & pickled red onions, topped with poached eggs & caper chive crème fraiche, toast or biscuit

Red Flannel Short Rib Hash 13

topped with poached eggs, Franks hot sauce butter, fresh fruit garnish, toast or biscuit

Rumi Eggs Benedict 13

shaved Niman ham, house made biscuit, hollandaise, crisp home fries, fruit garnish

Rumi Breakfast Sandwich 12

shaved Niman ham or apple smoked bacon, fried or scrambled eggs, white cheddar cheese on brioche bunn with crisp home fries & fresh fruit

house-baked flatbread w/trio of dips 7

bread basket only 4
eggplant, walnut & garlic dip 3
butter bean, cilantro & feta dip 3
roasted red pepper & goat cheese dip 3

Marinated Olives & Feta 5

Karoun Dairy feta with Arbequina olive oil, Castelveltrano green olives, Meyer lemon, garlic

sandwiches

served with small Rumi side salad or garlic fries

Niman Ranch Beef Cheeseburger 10

all natural beef, carmody cheese, served on a brioche bun with house made pickles, onions, & fries

Croque Monsieur 10

classic sandwich Rumi style with Niman apple smoked ham & melted Bravo Farm white cheddar, purple honey mustard, balsamic onions on sourdough bread

Fulton Valley Chicken 10

butter braised & grilled chicken breast, crisp Niman bacon, house made aioli, slice tomato, sweet gem lettuce, avocado, balsamic onions

Grilled Eggplant, Cheese & Olive Tapenade 9

grilled eggplant, Bellwether carmody cheese, tomato, white bean puree, sweet gem lettuce, Castelveltrano green olive tapenade

BLTA 9

Niman bacon, sweet gem lettuce, tomato, avocado on brioche bunn

entrees

Steel Pan Seared Petrale Sole 15

steel pan seared sole, fregola sarda pasta, roasted corn, Fresno chiles, shiitake mushrooms, pickled fennel, wild arugula, cardamom lime vinaigrette

House Made Gnocchi 13

hand rolled russet potato gnocchi, Fulton Valley chicken, Bloomsdale spinach Bellwether San Andreas pecorino breadcrumbs

Grilled Flank Steak & Fries 15

grilled steak, balsamic reduction, hand cut fries, chipotle ketchup

our menu changes often to reflect the season & we use local and sustainably-raised foods whenever possible

Lunch Mon - Sat 11:30 - 2:30, Brunch Sunday 11-2:30, Dinner Sun - Thurs 5:00 - 9:00 · Fri & Sat 5:00 - 9:30

Corkage 15 · 18% gratuity on parties of 6 or more

1179 Laurel Street, San Carlos · 650-593-8500 · www.rumisanarlos.com

** Sunday & Monday 1/2 Price Bottled Wines - Tuesday No Corkage fee ** 09-19-09