



## GOLDFINCH

### CHILLED

kumamoto 4.25

Humboldt Bay, CA

bijou 4

New Brunswick, CAN

sterling two-color caviar 169

30g, chips, chives, creme fraiche  
Sacramento, CA

### BRUNCH

eggs benedict, house made cheddar biscuit, grilled ham,  
avocado, hollandaise 22

bagel toast, smoked salmon filet, whipped dill crème fraîche,  
fried capers, trout roe, tater tots 20

chilaquiles, poached egg, avocado, queso fresco, house refried beans  
mole rojo 18

crispy pork belly, poached egg, smashed butter potatoes,  
wood fired pepper conserva, roasted tomatillos 24

oak ridge ranch burger, brioche bun, white cheddar,  
balsamic grilled onions, fried egg, bacon, roasted tomato aioli, fries 22

steak, shrimp & eggs  
fries, chimichurri béarnaise 34

house made ricotta tortellini,  
spring peas, butternut squash, clamshell mushrooms 27

the jr finch  
scrambled egg, bacon, tater tots, brioche toast 13 (adult 19)

### ADDITIONS

crispy bacon 7

mixed berries 6

house made focaccia 9

house fried calamari 17

pan roasted asparagus 14

brioche toast, house jam 7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.  
A 5% SERVICE CHARGE WILL BE ADDED TO ALL MENU ITEMS TO PROVIDE A LIVING WAGE AND MAINTAIN A PROFITABLE AND SUSTAINABLE BUSINESS.  
NOTE: THIS IS NOT A GRATUITY (WHICH IS SHARED BY STAFF AND GREATLY APPRECIATED!)

