



### BRUNCH ENTREES - served with cinnamon sugar popovers... Served until 2 pm

CUSTARD FRENCH TOAST	lavender roasted berries, mascarpone, pure maple syrup, bacon	17
DUNGENESS CRAB & GULF SHRIMP OMELETTE	spinach, eggs, herb beurre blanc, artisan toast	23
HOUSE SMOKED PASTRAMI HASH	crispy potatoes, cauliflower, soubise, sunnyside eggs	19
CROQUE MADAME	gruyère cheese and zoe's ham, toasted brioche, sunnyside egg, mornay sauce, served with garden lettuces	17
EGGS SARDOU	creamed savoy spinach, poached artichokes, poached eggs, hollandaise, little potatoes	18
MAINE LOBSTER BENEDICT	gravity english muffin, butter poached maine lobster, poached eggs, young spinach, lemon hollandaise	23
GRAVITY BENEDICT	gravity english muffin, smoked pork loin, poached eggs, hollandaise	21
FLATIRON STEAK & EGGS	niman ranch, eggs your way, hash brown cakes	26

## STARTERS

SEAFOOD DEVILED EGGS	dungeness crab, tobiko, herb egg filling	8
TRUFFLE PARMESAN FRIES	hand cut kennebeck taters, triple fried	12
BRUSSEL SPROUTS	onion caramel, lime, mint, garlic, almonds, aleppo	12
AHI TUNA TARTARE *	capers, onion, extra virgin olive oil, taro root chip	14
CALIFORNIA BURRATA CHEESE	preserved mushrooms, wild arugula, grilled levain	16

## TOASTS & SNACKS

BRIOCHE TOAST & HOUSE-MADE RICOTTA CHEESE	served with 3 jams - raspberry cardomom, golden raspberry, flavor king pluot	8
AVOCADO TOAST	grilled levain, garlic cream, pickled carrots, house spice	8
HOUSE-MADE TATER TOTS	caramelized shallots & spicy ketchup	8
LAMB "KOFKA" SKEWERS	yogurt, pinenut herb salad	8
WARM CASTELVETRANO OLIVES	french feta cheese, roasted garlic, crostini	8

### BRUNCH SIDES served until 2 pm

HASH BROWN CAKES	6
HOUSEMADE ENGLISH MUFFIN	5
ZOE'S CHICKEN APPLE SAUSAGE	6
ZOE'S APPLEWOOD BACON	5

## SOUP, SALAD & SANDWICH

CHILLED GREEN PEA SOUP	porcini mushroom crema and pickled mushrooms	13
LITTLE GEM & BABY KALE SALAD	summer squash, walnuts, red onion, quail egg, lemon vinaigrette, bellwether pepato	14
GRILLED CHICKEN WALDORF SALAD	heirloom chicken, honeycrisp apples, celery, pickled grapes, spiced walnuts, radish, creamy pepper dressing	21
LOBSTER ROLL	toasted challah bun, tater tots, vegetable slaw	27
HOUSE SMOKED PASTRAMI ON RYE	house smoked pastrami, saurkraut, english mustard, chalet sauce, potato salad	21
GRAVITY BURGER (limited availability) *	seared house grind, horseradish aioli, aged sharp cheddar, little gem slaw, house baked bun	19

## ENTREES

POACHED TOMBO TUNA LINGUINI	olive oil poached tombo tuna, capers, anchovy, tomato castrovetrano olives, garlic, arugula, lemon	23
RIPTIDE RED ALE-BATTERED FISH & CHIPS	gulf flounder, fresh fries, lemon, housemade malt vinegar tarragon aioli, spring vegetable slaw	26
STEAK FRITES	niman ranch flatiron steak, kennebec fries, bone marrow butter, sauteed greens, tomato jam	28