

*\$12 bottomless mimosas
\$4 bloody marys and sangria
Available Saturday and Sunday afternoon*

SMALL PLATES BRUNCH

- Sweet Pepper Omelet** skillet roasted peppers, onions, smoked cheddar cheese 5.25
BTSA Scramble apple smoked bacon, roasted tomato, sautéed spinach, avocado 5.25
Machaca Con Huevos shredded short rib, crispy tortillas, scrambled egg, cotija cheese 5.50
Skillet Baked Pork Belly Hash roasted potatoes, peppers, onions, poached egg 5.25
Silver Dollar Pancakes buttermilk batter, fig marmalade 5.25
Market Berry French Toast thick sliced la brea bakery brioche, macerated berries, brown sugar yogurt 5.50
Breakfast Flatbread tomato fondue, smoked mozzarella cheese, sautéed autumn greens, poached egg 5.50

- Vegetable Benedict** portabello mushroom, sautéed spinach, poached egg, roasted tomato hollandaise 4.75
Buttermilk Pancake Benedict buttermilk silver dollar pancake, maple sausage, poached egg, hollandaise 4.25
Smoked Salmon Benedict english muffin, goat cheese, poached egg, roasted tomato hollandaise 5.75
Muffaletta Benedict griddled focaccia, sopressata salami, olive relish, hollandaise, poached egg 5.50

SIDES

- Toasted Bagel, Sourdough or Olive Bread 2.50 | Napa Potato Hash 3.75
Chicken Apple Sausage 4.75 | Spiced Maple Sausage 4.75 | Apple Smoked Bacon 4.75
Market Fruit, Greek Yogurt, Granola 4.25 | Sea Salt Fries 5.00 | Sweet Potato Fries 5.00

LUNCH

- Charcuterie** american prosciutto, salami, coppa, house pickles, buratta cheese, grain mustard 16.75
Harvest Platter heirloom tomato bruschetta, marinated goat cheese, white bean hummus, crudite 14.75
Classic Caesar Salad shaved parmesan 10.75 with grilled chicken, shrimp, or salmon 15.75
Grilled Chicken Kale Salad quinoa, toasted almonds, parmesan cheese, golden raisins, lemon vinaigrette 10.75 | 15.50
Ahi Tuna Poke Salad rare tuna, citrus vinaigrette, wakame seaweed, guacamole crostini, cashews 10.75 | 17.00
Grilled Prime Sirloin Steak Salad deviled egg, iceberg lettuce wedge, roasted onion marmalade, green goddess 16.50
Chopped Chicken Cobb blue cheese, avocado, tomato, onion, egg, apple wood bacon, honey-mustard vinaigrette 15.75

Turkey Bolognese house made pappardelle, slow simmered shelton farm turkey, aged parmesan 10.00 | 19.00
Tuna Salad Sandwich toasted rustic bread, roasted pepper aioli, butter lettuce salad, fine herbs 14.75
NVG Burger natural beef, smoked cheddar cheese, house made milk bun, fries 15.50

ARTISAN CHEESES

Jasper Hill Farm "Bayley Hazen Blue" raw cow VT | Central Coast Creamery "Seascape" goat/cow CA
Nicasio Valley "Nicasio Square" organic cow CA | Meadow Creek "Appalachian" organic cow CA
Barinaga Ranch "Baserri" raw sheep CA
three 15.00 | five 24.00

Napa Valley Grille | 310.824.3322

1100 Glendon Avenue | Westwood Village

Executive Chef Joseph Gillard | General Manager Tracy Thayer