



BRUNCH – 2020

To Start – (includes both)

Vanilla yogurt, fresh local berries, vanilla-almond granola

Baby arugula, pickled red onion, Regier Farms peaches & nectarines,
Burrata cheese, balsamic glaze, olive oil

Frittata's – (Choose 1)

*****Served in re-heatable containers, with re-heat instructions, for convenient next day consumption*****

Applewood smoked bacon, tomatoes, thyme, fontina, Romesco sauce (on side)

****or****

Chorizo, tomatoes, cheddar-jack, Charred tomatillo-avocado sauce (on side)

****or****

Asparagus, Swiss chard, sundried tomatoes, goat cheese, Romesco sauce (on side)

****or****

Charred sweet potatoes, leeks, roasted peppers, goat cheese, Charred tomatillo-avocado sauce (on side)

***** includes: Seasoned homefries, roasted onions, fried rosemary*****

DYI Pancakes

Lemon-ricotta pancake batter, strawberry butter, blueberry compote, whipped cream
Side of applewood smoked bacon

Small: \$50 (Serves 2)

Large: \$90 (Serves 4)

To Order:

E-Mail: patrick@stateandfig.com

Call: 805-965-1730

Orders must be placed by 3:00pm Wednesday, June 17th

Schedule Pick Up

Saturday June 20th or Sunday June 21st

Between 8:00am – 2:00pm