

NOYO HARBOR INN

RESTAURANT & TAVERN

BRUNCH

House-Made Granola - \$8

Berries, choice of milk or yogurt, local honey

Crab and Citrus Salad - \$18

Shrimp, little gems, avocado, spinach and parmesan crostini

Roasted Beet Salad - \$14

Fried goat cheese, arugula, walnuts, Dijon vinaigrette

Bloomsdale Spinach Salad - \$12

Caramelized pecans, Point Reyes cheese, lardons, warm maple vinaigrette

Red Quinoa Bowl - \$14

Black Beans, sweet peppers, roasted corn, Swiss chard, cilantro-lemon vinaigrette

Fort Bragg Breakfast - \$16.50

Organic Eggs, oven roasted marble potatoes, choice of Applewood smoked bacon or chicken apple sausage, toast

Noyo Benedict - \$18

House-made English muffin, Swiss chard and shiitake, Meyer lemon hollandaise, choice of Canadian bacon, lox or vegetarian, fruit

Harbor Signature Breakfast - \$17

Smoked beef brisket hash, yams and Yukon potatoes, kale, poached eggs, jalapeno hollandaise

Buttermilk Pancakes - \$10

Warm seasonal fruit, maple syrup

NHI Waffle - \$10

Macerated strawberries, whipped cream, maple syrup

BLT - \$14

Applewood smoked bacon, croissant, tomato, little gems, avocado, jalapeno aioli, petite salad

500 Casa Del Noyo, Fort Bragg, CA 95437

Open Daily

Tel. 707.961.8000

2:00PM

www.noyoharborinn.com

8:00AM –

5:00PM – 9:00PM

Executive Chef: Fabrice Dubuc

General Manager: Maegen Loring

Open Face Dungeness Crab Tartine - \$20

Sourdough bread, curried aioli, tomato, lettuce, cheddar cheese

Local Grass Fed Hamburger - \$16

Avocado, jalapeno aioli, Kennebec potato frites

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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