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GATE

*Executive Chef Andrea Reiter
Featuring Angel Wing Farm*

BRUNCH

Served 11am-2pm
Saturday & Sunday

Chinese Chicken Salad | 15

Roasted Chicken, Napa Cabbage Blend, Carrots, Scallions, Roasted Cashews, Mandarin Oranges,
Tossed with a Sweet & Spicy Cashew Vinaigrette with Crisp Noodles

Pistachio Caesar Wedge | 10

Little Gem, Parmesan, House Caesar Dressing, Focaccia Crostini, Crushed Pistachios

Angel Wing Farm Salad | 9

Greens, Seasonal Farm Vegetables with a Choice of
Garden Ranch, Champagne Vinaigrette or Bleu Cheese Dressing

Gate Breakfast | 11

Two Eggs, Bacon or House Made Sausage Patty, Breakfast Potatoes
& Country Wheat or Sourdough Toast
Add a Pancake | 4

Cinnamon Roll French Toast | 12

Two Fresh Baked Cinnamon Rolls Soaked in Crème Brûlée Batter
Topped with Powdered Sugar & Candied Bacon Crumbles

Country Benedict | 15

Two Eggs, House Made Sausage Patties Stacked on Two Cheddar Chive Biscuits
Covered with Country Gravy & Served with Breakfast Potatoes

Chicken Fried Steak | 16

Tender Prime Rib Chicken Fried, Served with Breakfast Potatoes, Two Eggs,
Sausage Gravy & a Cheddar Chive Biscuit

Vegetable Frittata | 13

Fresh Vegetables, Whole Eggs or Egg Whites, Fontina, Breakfast Potatoes, Basil pesto

Smoked Brisket Hash | 14

House Smoked Beef Brisket, Peppers, Onions & Crispy Potatoes with Two Eggs & Chipotle Aioli

Buttermilk Pancakes | 10

Three Thick Buttermilk Pancakes, Sweet Cream Butter, Maple Syrup

Murieta Burger | 13

Sharp Cheddar Cheese, Smoked Bacon, Lettuce, Red Onion, Heirloom Tomato & Roasted Garlic Aioli

Cauliflower Burger | 13

Marinated Grilled Cauliflower, Sharp Cheddar Cheese, Lettuce, Red Onion,
Heirloom Tomato & Roasted Garlic Aioli

Chicken & Waffle | 12

Crisp Fried Chicken Breast, Thick Malted Waffle, Whipped Butter & Syrup

Consumer Advisory:

Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.
For parties of 6 or more, an automatic gratuity of 18% will be added to the final bill.