

CROCE'S RESTAURANT & JAZZ BAR

BREAKFAST • SERVED SATURDAY & SUNDAY

Restaurateur, INGRID CROCE Executive Chef, JAMES CLARK Pastry Chef, MARIELLE GIAI
General Manager & Sommelier, CHRIS MILLER

BEVERAGES

Evian or Pellegrino	750 ml	6		
Orange Juice	3.5 Grande	5		
Espresso	2.5 Cappuccino	3.5 Cafe latte	3.5 Cafe mocha	4
French Roast Coffee	2.5 House Blend Decaf	2.5		
Republica Iced Tea: Passion Fruit • Blackberry Sage • Ginger Peach Decaf • Darjeeling • Mango	500 ml	4.5		
Mimosa—Orange juice and champagne	7.5			
Bloody Mary—Croce's famous Bloody Mary recipe with vodka	8			
Bloody Maria—Croce's famous Bloody Mary recipe made with tequila	8			
Golden Margarita—Made with Cuervo Gold tequila, Citronage and fresh squeezed lime juice to order	8			
Ingrid's Perfect Margarita—A smooth blend of Cuervo Gold, Citronage, sour mix, lime juice, orange juice and a splash of Grand Marnier	8.5			

BRUNCH, EGGS & OMELETTES

Served until 2:30PM

Housemade Croissant	4		
Housemade Granola with strawberries and bananas	6.5	with plain yogurt	7.5
Bread & Cie Cinnamon Roll with sweet whipped butter	6		
Vegetable Omelette—Sautéed seasonal vegetables with cheddar and jack served with Southwest homefries	9		
Fresh Tropical and Seasonal Fruit with housemade sorbet, vanilla yogurt, granola and a raspberry coulis	14		
Toasted Bagel with smoked salmon and cream cheese, sliced tomatoes, red onions, capers and lemon	13		
Tahitian Vanilla French Toast with Bread & Cie Challah, fresh strawberries, toasted walnuts and warm maple syrup, choice of creme fraiche or whipped cream	9		
Breakfast Quesadilla with scrambled eggs, melted jack cheese, Applewood smoked bacon and sautéed green onions, served with salsa fresca and guacamole	10		
Croce's Supreme Breakfast Croissant, scrambled eggs, bacon & cheddar cheese served with Southwest homefries	12		
Two Eggs any style with smoked Applewood bacon or sausage served with Southwest homefries and toast	10		
Huevos Rancheros—Two eggs over medium on corn tortillas over black beans, sofrito sauce & melted jack cheese	11		
Eggs Benedict—Poached eggs on an English muffin with Canadian bacon & lemon hollandaise	12		
Eggs Benedict with Prime Filet cooked medium, poached eggs on an English muffin with lemon hollandaise	17		
Smoked Salmon and Scallion Scramble, topped with sour cream and served with a toasted bagel	11		
Polenta del Pueblo—Grilled corn meal with chorizo and eggs, fresh tomatoes, scallions, yellow corn, melted jack, green chiles and blackened tomato sauce, served with flour tortillas	12		

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Our Chefs have designed each plate presentation with great care. Please, no substitutions.

Dietary requirements will be appropriately met.

Plate charge 1.5 Entree split charge 5 Corkage fee 20

One check per table or up to two forms of payment. No personal checks.

CROCE'S RESTAURANT & JAZZ BAR

LUNCH • SERVED SATURDAY & SUNDAY AT 12 NOON

Restaurateur, INGRID CROCE Executive Chef, JAMES CLARK Pastry Chef, MARIELLE GIAI
General Manager & Sommelier, CHRIS MILLER

STARTERS

Chef's Soup du Jour 6

Chilled Gazpacho 7

Ceviche with Citrus Marinated Halibut tomatoes, avocado, cucumber, red onion, and cilantro topped with avocado crème and potato gaufrettes 11

Mediterranean Hummus served with roasted red peppers, garlic flat bread, cucumber and Greek olives 10

Tempura Calamari with red and green jalapenos served with an oregano marinara 14

Golden Ahi Poke, with mango, green onions and ginger, tossed with sesame and soy, served with housemade taro chips, Sambal vinaigrette and sliced avocado 13

Spicy Firecraker Shrimp with chipotle aioli 15

Grilled Chicken Quesadilla with salsa fresca and housemade guacamole 13

Santa Fe Nachos—black beans, green chiles, melted jack and cheddar cheese topped with sour cream 12

Add your choice of chicken or carne asada 6

SALADS

Add grilled chicken breast to any salad 8

Classic Caesar Salad with romaine hearts, garlic croutons and Grana Padano cheese 9

Fresh Tropical and Seasonal Fruit Salad with housemade sorbet, vanilla yogurt, granola and raspberry coulis 14

Cobb Salad with turkey, avocado, Applewood bacon, grilled corn salsa, sherry vinaigrette & queso anejo 14

Greek Spinach Salad with honey balsamic vinaigrette, Greek feta cheese, roasted red peppers, artichoke hearts, kalamata olives, and toasted pine nuts 10

BURGERS & SANDWICHES

All burgers and sandwiches are served with your choice of baked potato salad, steak fries, or fruit

Southwest Turkey Club with avocado, bacon, lettuce, tomato & chipotle aioli on toasted wheat 12

Leroy Brown Burger—Char-grilled with Monterey jack cheese on a toasted sesame seed bun 12

Grilled Chicken breast—Sesame bun, jalapeno Jack, caramelized onions, chipotle aioli & chiles 12

Spicy Tuna Melt—Tuna salad with jicama, red onion, and melted jalapeno jack on a whole wheat roll 10

Grilled Fish Tacos with chipotle aioli, pineapple serrano chile slaw, salsa verde, salsa fresca & Spanish rice 12

Meatball Sandwich (Veal, Pork, Beef and White Truffle) with oregano marinara and melted mozzarella 14

Croce's Prime Contemporary Meatloaf open face sandwich with fried oregano onion rings or French fries and a porcini demi 14

Double Chicken Lasagna with herb roasted chicken and spicy Italian chicken sausage, marinated portobella, herb ricotta, oregano marinara in a balsamic basil oil 16

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Be sure to ask your server about

Ingrid Croce's autobiographical cookbook *Thyme in a Bottle*
and the new *San Diego Restaurant Cookbook*.