BREAKFAST
all include a glass of milk or juice

KIDS BREAKFAST BUFFET 14

KIDS WEEKEND BRUNCH BUFFET 19

FRESH FRUIT COCKTAIL 7.50
vanilla yogurt or cottage cheese

EGG ANY STYLE 9
organic eggs, home fried potatoes, bacon or sausage, choice of toast

OATMEAL 9
granola, berries

CEREAL 4
cheerios, rice krispies, corn flakes, raisin bran or Special K

FRENCH TOAST 9

CRISPY WAFFLE 9
whipped cream, berries

PANCAKES 7.50
fresh berries, maple syrup

LUNCH
all include a glass of milk, juice or soda

PIZZA 9.50
cheese, pepperoni and cheese, vegetarian

PEANUT BUTTER & JELLY SANDWICH 7.50
carrots and celery sticks

PEANUT BUTTER & BANANA SANDWICH 7.50
carrots and celery sticks

ANGUS BURGER 9.50
served with crispy fries or apple slices

CHICKEN FINGERS 9.50
steamed jasmine rice or french fries & fresh vegetables

GRILLED HAM AND CHEESE 9.50
chips, fries or apple slices

SPAGHETTI 9.50
marinara sauce and parmesan

PARTNERS IN PROVENANCE

Fairmont’s Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods. The Fountain Restaurant partners with local farms and purveyors that provide the guests with fresh, seasonal produce throughout the year, such as fresh tomatoes from Riverdog Farm, fresh cheeses from Tomales Bay Creamery and local field mushrooms from King of Mushrooms. We partner with Water2Table as a sustainable local seafood purveyor. The overall concept emphasizes maintaining a seasonal and diverse menu featuring local fare.

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