

Brunch

NOTE: All menu's subject to change based on market availability.



Brunch Cocktails

- Mimosa 5
- Bloody Mary 11
vodka, tomato, horseradish, celery salt, pepper, bacon fat, pickled vegetables
- Espresso Martini 13
espresso, heavy cream, vodka, firelit coffee liqueur
- Aperol Spritz 11
lemon, aperol, champagne

Starter

- House-Made Yogurt
strawberry compote, coconut granola 7

Salad

- Kale & Quinoa
cherry tomatoes, persian cucumber, radishes, pepitas, fromage blanc, charred scallion vinaigrette 13

- Griddled French Toast
maple-caramel apples, whipped cream 11
- Chilaquiles Dip
refried beans, juanita's salsa, poached eggs, house-made chips 11
- Roasted Pork & Cabbage Hash
house-cured pork, cabbage, sweet potatoes, bell peppers, two eggs 15
- Classic Breakfast Platter
two eggs, breakfast potatoes, toasted english muffin and house jam
bacon or chicken apple sausage 13
- Veggie Omelette
roasted peppers, broccolini, herbed ricotta, breakfast potatoes 12
- Breakfast Sandwich
olive oil fried eggs, aged provolone, bacon, sweet onion butter, breakfast potatoes 13
- Smoked Salmon Benedict
arowleaf spinach, hollandaise, avocado, house-made english muffin, breakfast potatoes 14
- House Ground Marin Sun Farms Beef Burger
Red onion bacon jam, smoked garlic aioli
seeded pain de mie, kennebec fries 16
- Crispy Fried Chicken & Biscuit
mushroom gravy
house made biscuit 15

Brunch Pastries

- Toasted English Muffin
sweet butter, house jam 3.5
- Seasonal House-Made
Breakfast Pastry 3.5

Sides

- Fried, Poached, or Scrambled Egg 2
- Thick-Cut House-Made Bacon 4
- Chicken Apple Sausage 4
- Crispy Breakfast Potatoes
herbs, sea salt 4
- Brokaw Ranch Avocado
california olive oil 3
- Kennebec Fries
spicy aioli 5



add bacon 3, cheese 2, egg 2
18% gratuity will be added to parties of 6 or more

Two X Sea

Mission

Born out of the frustration of lack of honesty and accountability in the seafood marketplace and fair pay in the fishing industry Two X Sea was founded in 2009. The goal is to alter the way seafood is farmed, caught and handled from fishery to plate. The education of consumers on the importance of our oceans and the food we harvest from it rests on the shoulders of we who sell and present this precious resource. Sustainable is a word that, as of late, has been misused to suit the needs of some just trying to increase profits. Two X Sea was founded on honesty, transparency, and sustainability.

Two X Sea Sustainability Criteria

The harvesting of all fish we sell has left more than enough fish for future generations, and caused no habitat destruction - none. There is no loss of marine life through incidental catch, "Bycatch", in the harvesting process. Farming products we sell did not involve: use of chemicals or medicines, adverse use of feed from wild sources, introduction of non-native species into local fisheries, or inflict economic adversity on families and communities. The person who caught the fish was paid fairly for the work they did to bring it to you. The fish can be traced back to the vessel that caught the fish, and proper guarantees are in place regarding the honest origin of the fish. The fish comes from as local an area as possible, thus reducing carbon emissions and restoring regional cuisine.

Truly Sustainable Choices

What you buy & when you buy makes an enormous difference to our ocean. These sources not only come from healthy fisheries, but they are also caught with the strictest standards of catch method. The catch methods we support do not deplete the resource, take unwanted by-catch or harm habitats. As the seasons change so should our buying habits; intelligent management of each fishery is based upon scientific evidence of how much each one can yield. Choosing fish that is in-season gives each species the time to fully recover from our demands for food.

People

Owner Kenny Belov was born in Moscow, Russia in 1976. His family moved to the United States when he was five years old, and at 17 he was introduced to the world of ocean fishing in Florida. After moving to San Francisco in 1996, he left a career in professional photography to develop a new concept in environmentalism — a socially responsible restaurant with a soul focus on sustainability.

Fun Fact

TwoXSea is the owner of McFarland Springs trout, located in Susanville, CA. MacFarland Springs is the world's first deliberate collaboration to responsibly farm sustainable fish. The results achieved are stunning and a true culinary delight. The beautifully balanced sweet flavor, superior texture and lighter firm flesh almost perfectly mirror that of a wild trout. The Omega 3 levels are higher than that of wild salmon as well.

On Our Menu

Salt Spring Mussels
Local Dungeness Crab
Manila Clams
Wild Caught Gulf Shrimp
Local Squid
McFarland Springs Trout
Wild Harvested Mendocino Nori Seaweed

