

# Breakfast is served - bring your appetite

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Eye-opening breakfasts bring in regulars, tourists

By **Meredith May**

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## *Red House Cafe*

Look closely, and you can see the doorways tilt slightly, and the windows are a little crooked at the Red House Cafe in Pacific Grove.

But the 118-year-old former private residence is still solid and enjoying a renaissance as one of the most popular restaurants in town since owners Christopher D'Amelio and Laura Medina renovated in 1994.

Eating brunch here feels like coming to a friend's house. Diners are seated in what used to be the living room, in the dining room or on the porch. The silverware, teapots and the salt and pepper shakers are delightfully mismatched. On foggy days, the fireplace is crackling.

Like many of the sea cottages where Victorian-era wives from the Central Valley bought

summer homes to cool off, the Red House originally belonged to Saline Williamson, whose name is memorialized in a plaque on the side of the home.

Brunch is served only on weekends, and although the menu is short, it's fine-tuned and changes with seasonal offerings.

One favorite is the crab-cake eggs Benedict, served on a croissant instead of an English muffin. And if you're lucky enough to hit the cafe on a sweet pea and tarragon soup day, add it to your brunch order.





Jason Henry, Special To The Chronicle

*Omelet garnished with fruit and salsa at Wild Plum Cafe in Monterey, which sources from local farmers' markets and bakes its own pastries.*

Tea drinkers are in luck, the Red House Cafe is the only tea salon on the Peninsula offering teas from the esteemed French tea house Mariage Frères.

After breakfast, be sure to stop by Miss Trawick's whimsical garden shop in what used to be the backyard of the Red House.