

# Weekend Brunch

10:00 am - 2:00 pm

Sat & Sun



## Starters

- BREAD BASKET** 12  
house parker rolls, croissants,  
marigold butter, house berry jam
- CHICKEN LIVER MOUSSE** 16  
strawberry - kumquats relish, garlic confit, pickled onions
- MUSHROOM FLATBREAD** 15  
on house focaccia, burrata, fried sage

- HOUSE YOGURT BOWL** 15  
whole milk yogurt, oatmeal-almond streusel, fall fruits
- LITTLE GEM & ARKANSAS APPLE** 17  
fennel, carrot - garlic crisp, dandelion - ginger vinaigrette
- BUTTERMILK FRIED CHICKEN** 16  
sous vide thigh meat, calabrian chili aioli, pickles

## From the Griddle

- FRENCH TOAST** 17  
custard house pain de mie, apple marmalade,  
tarragon-condensed milk  
add scrambled eggs & bacon +10

- BUCKWHEAT PANCAKES** 17  
lemon-anise hyssop curd, strawberry compote  
add scrambled eggs & bacon +10

## Main Plates

- CROQUE MADAME** 25  
house pan de mie, Devils Gulch black pepper bacon,  
comte cheese, sunny side egg, truffle cheese fries
- BAKED EGG SKILLET** 30  
house lamb merguez sausage, yellow bell peppers,  
house hash, San Marzano tomato sauce, baguette toast
- PRIME RIB & EGGS** 36  
8 oz prime rib seared medium, rosemary,  
hash browns, 2 sunny side eggs
- JAPANESE BREAKFAST** 32  
koshihikari rice, swiss chard and chanterelle mushroom miso soup, shell poached "hot spring" egg, stewed hijiki,  
oven roasted salmon, fermented brussels sprouts, miso marinated broccolini, trout roe  
add natto +3

- AVOCADO TOAST** 17  
house pain de mie, smashed avocado, sunny side egg  
add Palermo deli sliced prosciutto +7  
add Smoked Salmon Rilette +10
- DUCK LEG CONFIT SALAD** 29  
chicory greens, shallot confit,  
plum- tarragon vinaigrette, fried egg
- MUSSELS & FRIES** 28  
PEI mussels, classic with white wine and butter, fries

## Desserts

- MEYER LEMON POSSET** 14  
candied kumquats, meringue

- RED WINE POACHED PEAR** 14  
chocolate covered honeycomb cookie

Please inform us of any food allergies and dietary restrictions that you have.  
When the allergies are deadly, we may not be able to serve you.  
We do our best to accommodate your request when possible and when integrity of the dishes are not compromised.  
SF Ordinance Surcharge of 5% and Service Fee of 20% will be added to your check in place of traditional tips,  
pooled and split equally among entire staff and to pay for benefits.  
Please kindly limit up to 2 credit cards per table splitting equally.

