

## Weekend Brunch

11:30am - 2:30pm Fri

10:00am - 2:30pm Sat & Sun



### Good Morning

**BREAD BASKET** 12  
house parker rolls, croissants,  
butter, house berry jam

**HOUSE YOGURT BOWL** 15  
whole milk yogurt, oatmeal-almond streusel, fall fruits

**AVOCADO TOAST** 17  
house pain de mie, smashed avocado, sunny side egg

### Starters

**CHICKEN LIVER MOUSSE** 16  
fig "ketchup", garlic confit, pickled onions

**BUTTERMILK FRIED CHICKEN** 16  
sous vide thigh meat, calabrian chili aioli, pickles

**BURRATA & MELON** 19  
compressed melon, tuna bresaola,  
summer squash water kimchi

**SMOKED SALMON SALAD** 19  
market greens, sauce gribiche

### Burrroughs Family Farm Eggs

**FALL MARKET QUICHE** 17  
pâte brisée, fall vegetables, salad

**EGGS BENEDICT** 23  
on house baked buttermilk-thyme biscuits,  
Molinari prosciutto, hollandaise, poached eggs, hash browns

### From the Griddle

**PAIN PERDU** 17  
custard house pain de mie, white peach marmalade,  
spearmint crema  
add scrambled eggs & bacon +8

**BUCKWHEAT PANCAKES** 17  
lemon-anise hyssop curd, blackberry compote  
add scrambled eggs & bacon +8

### Sandwiches

**CROQUE MADAME** 25  
house pan de mie, Devils Gulch black pepper bacon,  
comte cheese, sunny side egg, truffle cheese fries

**CASSAVA CHEESE BURGER** 25  
house ground chuck, 135F or well done, house baked buns,  
comte cheese, chimichurri mayo, truffle cheese fries

### Main Plates

**BAKED EGG SKILLET** 30  
house lamb merguez sausage, jimmy nardello peppers,  
hash browns, early girl tomato sauce, baguette toast

**DUCK LEG CONFIT SALAD** 29  
chicory greens, shallot confit, pine nuts,  
plum- tarragon vinaigrette, fried egg

**PRIME RIB & EGGS** 36  
8 oz prime rib seared medium, rosemary,  
hash browns, 2 sunny side eggs

**MUSSELS & FRIES** 28  
PEI mussels, classic with white wine and butter,  
truffle cheese fries

### Desserts

**LAVENDER CREME BRULEE** 14  
house berry jam

**VANILLA POACHED WHITE PEACH** 14  
honeycomb cookie crunch, white chocolate

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.