

Weekend Brunch

10:00 am - 2:00 pm

Sat & Sun



Starters

BREAD BASKET	12	HOUSE YOGURT BOWL	15
house parker rolls, croissants, marigold butter, house berry jam		whole milk yogurt, oatmeal-almond streusel, fall fruits	
CHICKEN LIVER MOUSSE	16	LITTLE GEM & ARKANSAS APPLE	17
fig "ketchup", garlic confit, pickled onions		fennel, carrot - garlic crisp, dandelion - ginger vinaigrette	
MUSHROOM FLATBREAD	15	BUTTERMILK FRIED CHICKEN	16
on house focaccia, burrata, fried sage		sous vide thigh meat, calabrian chili aioli, pickles	

From the Griddle

FRENCH TOAST	17	BUCKWHEAT PANCAKES	17
custard house pain de mie, apple marmalade, tarragon-condensed milk		lemon-anise hyssop curd, strawberry compote	
add scrambled eggs & bacon	+10	add scrambled eggs & bacon	+10

Main Plates

CROQUE MADAME	25	AVOCADO TOAST	17
house pan de mie, Devils Gulch black pepper bacon, comte cheese, sunny side egg, truffle cheese fries		house pain de mie, smashed avocado, sunny side egg	
BAKED EGG SKILLET	30	add Palermo deli sliced prosciutto	+7
house lamb merguez sausage, market peppers, hash browns, San Marzano tomato sauce, baguette toast		add Smoked Salmon Rilette	+10
PRIME RIB & EGGS	36	DUCK LEG CONFIT SALAD	29
8 oz prime rib seared medium, rosemary, hash browns, 2 sunny side eggs		chicory greens, shallot confit, plum- tarragon vinaigrette, fried egg	
JAPANESE BREAKFAST	32	MUSSELS & FRIES	28
koshihirari rice, swiss chard and chanterelle mushroom miso soup, shell poached "hot spring" egg, stewed hijiki, overnight-dried Monterey sardines, fermented brussels sprouts, miso marinated broccolini, house smoked trout roe		PEI mussels, classic with white wine and butter, fries	
add natto	+3		

Desserts

MEYER LEMON POSSET	14	RED WINE POACHED PEAR	14
candied kumquats, meringue		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.

