



EARLY TO RISE

scratch-made brunch

We serve two communal brunches on Saturday and Sunday. Everything we prepare is made by hand, right down to the hot sauce. Enjoy bagels hot from the oven, hand-cut bacon, piles of buttery lox and preserves that capture Northern California's vibrant harvest.

All seating is ticketed, so there are no lines to wait in and we can host large groups easily. We can accommodate almost any dietary restrictions with advance notice.

Visit us at www.earlytorisef.com for our current menus, photos and to book seats.



1098 Jackson Street
San Francisco, CA

EARLY TO RISE PRESENTS

Eggs Hemingway

\$38

Saturday + Sunday 1 pm

Mini Bagels and Lox

Petite everything bagels with smoked salmon and chive schmear, tomatoes, shallots, and capers.

White Cheddar Grits

Heirloom grits simmered for four hours and finished with aged cheddar.

Spring Roast

Delta asparagus with blackened spring onion, young garlic, sorrel, and shredded ham.

Eggs Hemingway

Ocean trout with flash-cooked pea greens, poached egg and morel mushroom hollandaise over a buttermilk English muffin.

Strawberry Pancakes

Buttermilk pancakes studded with slow-roasted strawberries and smothered in pistachio butter. Served with fresh strawberries macerated in their own juice, whipped lemon crème fraîche and candied pistachio.

Saturday 11 am**\$25**

Sunny Side Sandwich

Our signature breakfast sandwich: molasses-cured ham pan-fried and layered over a buttermilk English muffin with a sunny-side up egg and Comté Américain cheese.

Salt and Pepper Grits

served with

Fresh-milled yellow grits slow cooked and finished with homemade cultured butter, flakey salt and coarse pepper.

Spring Salad

Market greens dressed with crushed pistachio, chilled peas, mint and lemon.

Sunday 11 am**\$25**

Bagels and Lox

Traditional bagels with smoked salmon, chive schmear, capers, red onion and tomato.

served with

Bacon & Eggs

Extra thick-cut hickory smoked bacon with slow-cooked scrambled eggs.

