



Starters for the Table

Baked Burrata & Poached Egg 13
cauliflower, zucchini, broccoli, kale, basil walnut pesto

Brunch

Our soft shell-poached egg is done in only one temperature.
Not a fan of runny egg? Request a well done fried egg instead.
Please advise us of your allergies to serve you safely.

Chicken Leg Confit Salad 18
on mixed greens, radish, avocado, fried egg
sherry vinegar, olive oil, grana padano

Slow Braised Pork Ribs Hash 17
roasted marble potatoes, market greens, radish, fried egg

Fried Chicken Sandwich 16
on Semifreddi's challah buns, panko breaded chicken thighs in
buttermilk, coleslaw, chipotle aioli

Japanese Breakfast Add House Natto +2 16
koshihikari rice, our miso soup, shio koji marinated trout,
bean sprouts "kimchi", shio koji zuke cucumber, sesame
pickled savoy cabbage, soft shell-poached egg in broth

Meatballs in Curry with Rice Add an Egg +2 13
beef & tofu meatballs, paneer, tomato cream curry gravy

Roasted Veggie Rice Bowl Add an Egg +2 or Bacon +3 14
broccoli, cauliflower, squash, kale, avocado, arugula,
basil walnut pesto

Continental Breakfast 11
our yoghurt and almond streusel granola, banana, berries,
honey, Semifreddi's croissant, soft shell-poached egg

Dessert

Lemon Posset 8
almond streusel, berries

Sweet Pastry Bread Pudding 9
whipped cream, berries

Ritual Roasters Coffee

oats & almond milk available + \$0.5

Spiced Honey Latte 5.25
Bourbon Vanilla Honey Mocha 5.25
Macchiato, Flat White, Cappuccino 4
Latte 4.5
Siphon Drip Coffee 3
Cold Brew 4

Loose Leaf Tea from Aroma Tea Shop

Breakfast Blend keemun, ceylon, dried berries 5
Rooibos Blend goji berry, cinnamon, liquorice 5
Japanese Green fukamushi sencha 5

Juice & More

Sunrise Spritzer oj, grenadine, sparkling water 5
Southern Fruit Tea with orange & pineapple juice 4
Mint Infused Iced Black Tea 4
Organic Orange Juice by Voila 4
Apple+Pear+Carrot+Celery Mix Juice 5.75

Make Brunch More Interesting

Large Format Cocktails

SANGRIA PITCHER SPECIAL! 20

Winter Fruits Pimm's Cup Pitcher 42

Mimosa Set for the Table 49

Brunch Cocktails

Mulled Wine 8
red wine, port, spiced honey, served warm

Dark Cherry Margarita 11
Sabe blanco tequila, dark cherry liqueur, lime, agave

Mimosa 9
Cava, Voila organic orange juice, Fee's peach bitters

Red Hot One 10
Lagunitas IPA, Sabe blanco tequila, tomato veggie juice,
tapatio, lime

Sangria 8
red & white wine, port, fruits, Southern Fruit tea

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs, may increase your risk of foodborne
illness, especially if you have certain medical conditions
There is a \$7 charge per menu modification requested
other than the substitutions we offer.

A 5.95% surcharge for SF Mandates will be added.

A 19% service charge may be added for ease of
transaction on any parties during busy period.

We are not responsible for items left in the restaurant.

We accept up to 2 cards per table.

