



# 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](http://www.earlytorisef.com) for our current menus, photos and to book seats.



1098 Jackson Street  
San Francisco, CA

EARLY TO RISE PRESENTS

## Shrimp and Grits

\$39

**Saturday + Sunday 1 pm***Through September 8, 2019*

### Tiny Bagels & Lox

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

### Succotash

Early girl and sungold tomatoes tossed with pole beans, basil and olive oil and smothered in braised cranberry beans, roasted corn, okra and sweet peppers.

### Shrimp and Grits

Prepared in the style of South Carolina's coast. Butterflied shrimp slow-cooked in roasted prawn broth and ladled over heirloom white grits with poached eggs, bacon, mushrooms and sweet onion.

### Maple Sugar Beignets

Lightly fried and blanketed with powdered maple sugar.

### Peach Pudding

Wedges of fresh Schletewitz farm stone fruit in velvety pudding with vanilla whipped cream and brown butter pecan shortbread.

## Saturday 11 am

*Through August 10, 2019*

\$25

### Corned Pork Hash

Pork shoulder is corned for one week, simmered all day, then roasted with potatoes, sweet peppers, broccoli, fermented chili flakes and fried farm eggs.

### Cucumber and Mint Salad

Japanese cucumbers dressed with squash blossoms and spiced sheep's yogurt.

### English Muffins

Served with homemade butter and honey.

### Peaches

The Marin market's finest stone fruit.

## Sunday 11 am

*Every Sunday!*

\$25

### Bagels and Lox

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

### Bacon & Eggs

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

### Market Fruit

Seasonal fruit from the Marin Farmers Market.

**Bottomless Sparkling  
Italian Greyhounds**

\$15