



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

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

\$25

Through September 28, 2019

Strawberry Pancake Brunch

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

ETR Breakfast Sausage

Ground pork and chicken seasoned with garlic chives, fermented chili and brown sugar.

Slow-scrambled Eggs

Farm eggs stirred over low heat until barely set and finished with flake salt and black pepper.

Sunday 11 am

\$25

Every Sunday!

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