



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



1098 Jackson Street  
San Francisco, CA

EARLY TO RISE PRESENTS

## Eggs Richmond Brunch

\$39

Saturday + Sunday 1 pm

Through November 24, 2019

### Tiny Bagels & Lox

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

### Autumn Hash Browns

Crispy piles of shredded potato, celery root and butternut squash seasoned with parsley and sage

### Chicory Salad

Bitter greens tossed with pomegranate seeds, toasted hazelnut vinaigrette and roasted sunchoke.

### Eggs Richmond

English muffins with smoked pork loin, pea greens, shiitake mushrooms, a poached egg and brown butter Hollandaise.

### Peanut and Concord Grape Jelly Donuts

Fried to order! ...then filled with homemade grape jelly and glazed with honey-roasted peanuts

## Saturday 11 am

Through December 7, 2019

\$25

### Challah French Toast

Hand-braided challah soaked in cardamom-buttermilk custard and finished with persimmons, ginger cream and spiced pecans.

### 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 flakey salt and black pepper.

## 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