



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



1098 Jackson Street  
San Francisco, CA

EARLY TO RISE PRESENTS

**Dungeness Crab Benedict Brunch** \$39

Saturday + Sunday 1 pm

*Through March 29, 2020***Tiny Bagels & Lox**

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

**White Cheddar Grits**

Fresh milled heirloom grits slow cooked for four hours and finished with aged cheddar.

**English Roast**

Slow-roasted tomatoes with mushrooms and young broccoli flavored with thyme, garlic, and black pepper.

**Eggs Stinson**

Buttermilk English muffins layered with thick-cut avocado, chilled Dungeness crab salad, warm poached eggs and crustacean-lime Hollandaise.

**Apple Butter French Toast**

Hand-braided challah griddled and adorned with heaps of calvados apple butter, braised pink ladies, maple syrup and whipped crème fraîche.

**Saturday 11 am***Through February 29, 2020*

\$25

**Bananas Foster Pancakes**

Caramelized bananas flamed in spiced rum and ladled over banana-walnut hot cakes, then finished with toasted coconut cream and maple syrup.

**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**

\$20