CITY BRUNCH

SEA FOR TWO
Chilled Seafood for Two: citrus poached maine lobster, jumbo shrimp, local oysters, steamed dungeness crab, yuzu kosho remoulade, cocktail sauce, red wine mignonette 92

BRUNCH FAVORITES
Chopped Salad: petite romaine hearts, crimson lentils, Point Reyes blue cheese, neuske bacon, roasted california vegetables, parmesan dressing 18
Ahi Tuna Poke Salad: white soy, avocado, macadamia nuts, crispy wonton 28
Smoked Salmon Tartare: capers, pickled red onion, dill fromage blanc, toasted mini bagels 19
Maine Lobster Roll: madras curry aioli, sumac, papadum 38
Brioche French Toast: amaretto berries, whipped ricotta, toasted almonds 23
North Beach Omelet: buffalo mozzarella, prosciutto, olive oil cured tomatoes, basil 23
Wagyu Brunch Burger: fried egg, slab bacon, guacamole, french fries 31
Mission Benedict: pork belly, refried beans, tomatillo, cilantro, chipotle hollandaise 26
Belden Place Omelet: sautéed toy box mushrooms, brie cheese, young spinach, beurre blanc 23
Grilled Bone in Rib Eye Steak: breakfast potatoes, baby arugula, smoked tomato vinaigrette 35
Warm Crab Toast: dungeness crab, acme levain, aged cheddar, smoked tomato 31
add fried egg 5

SIDES
Two Delicious Pecan Sticky Buns 5
Wafflettes 8
Half Dozen Assorted Mini Muffins 7
Loaded Hash Brown Potatoes: bacon, scallions, sour cream, cheddar 9
Sautéed Swiss Chard: lemon, garlic 8
Kobe Beef Meat Balls: romesco sauce, crushed pistachios 19

BEVERAGES
Smoothie blended fresh berries, artisan yogurt 10
Juices 7
Fresly Squeeze Orange, Grapefruit, Apple, Tomato, V-8, Cranberry, Pineapple or Prune Juice 6
Milk (Whole, 2%, Non-Fat or Soy) 6
Coffee, Decaffeinated Coffee 6
Tea, Decaffeinated Tea 6
Hot Chocolate 6
Espresso, Cappuccino, Café Latte, Mocha 7

BRUNCH COCKTAILS, MIMOSAS & BELLINIS 14
Classic Bloody Mary
Passion Fruit Screwdriver
Classic Bellini
Mango Bellini
Mures Bellini
Mimosa

BUBBLES BY THE GLASS
Domaine Chandon, Brut, Napa Valley 14
Domaine Carneros, Brut, Carneros 16
Scharffenberger Cellars, Brut Rosé, Mendocino 15
Veuve Clicquot, Brut, Reims 29
Chandon Écuile, Brut Rosé, Napa Valley 24

BUBBLES BY THE BOTTLE
CHAMPAGNE
Veuve Clicquot, Yellow Label, Reims 140
Perrier-Jouët, Grand Brut, Epernay 90
Ruinart, Blanc de Blancs, Reims 170
Krug, Grande Cuvee, Reims 395
Moët & Chandon, Brut, Epernay 30 Split
Moët & Chandon, Rosé, Epernay 30 Split

SPARKLING WINE
Scharffenberger Cellars, Brut Rosé, Mendocino 80
"J", Cuvee 20, Russian River 70
Domaine Carneros, Brut, Carneros 58

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant woman and other highly susceptible individuals with compromised immune systems.

** Please be advised parties of six or larger will be charged an automatic 18% service charge

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Executive Chef John Hart
Executive Sous Chef Mark Banagan

Garden Court Signature Dishes