**BRUNCH FOOD**

Current as of 02/15/2020. Our real-life menus change frequently.

**CHERRY BAY LAUREL DANISH**
Served Warm 7

**CARAMELIZED PINEAPPLE & COCONUT YOGURT**
House Coconut Yogurt, Lime, Toasted Coconut and Almond, Lemon Verbena 9

**OYSTERS ON THE HALF SHELL**
Three, Boozy, with Sangrita, Mezcal, Chile-Salt Rimmed Shell 12

**SMOKED TROUT ROE TOAST**
Creamy Ricotta, Everything Furikake, Scallion, Herbs 13

**HEIRLOOM CORNMEAL PANCAKES**
Sweet Corn Butter, Smoked Maple Syrup 12

**CAROLINA GOLD RICE GRITS**
Slow-Cooked Egg Yolk, Roasted Maitake and Shiitake Mushrooms, Soy, Maple, Scallion 14

**CAST IRON-BAKED EGG**
Iacopi Butter Beans cooked with Benton’s Bacon, Leeks, Russian Kale 15

**SOFT SCRAMBLED EGGS**
Chicken Confit, Hot Sauce, Lots of Butter, Chives, Sourdough Toast 14

**RUSSET POTATO HASHBROWN**
Raisin Ketchup 7

**GRILLED CHEESE & OMELET SANDWICH**
Our Ginger & Sage Breakfast Sausage, Zesty Herbed Giardiniera Spread 14

**TL PATTY MELT**
Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat-Toasted Pain de Mie 16
Add a **BEef FAT-FRIED EGG** +3

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A 20% service charge fee will be added to parties of 6 or more and unclosed tabs.
All tips are pooled between all front of house employees involved in service, including managers.
Consuming raw/undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness.
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