BRUNCH FOOD TO SHARE

Current as of 08/15/2019. Our real-life menus change frequently.

**CHERRY BAY LAUREL DANISH**
Served Warm 7

**BERRIES & YOGURT**
House Coconut Yogurt, Strawberries and Blueberries, Lime, Toasted Coconut and Almond, Palm Sugar 9

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

**LITTLE GEMS**
Shallot Vinaigrette, Sourdough Crumbs, 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, Tomato Sofrito, Charred Pole Bean and Sungold Tomato Salad 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, Good Tomatoes, on Beef Fat-Toasted Pain de Mie 16 Add a **BEEF FAT-FRIED EGG** +3

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.
753 Alabama Street, San Francisco, (415)341-0020, truelaurelsf.com, @truelaurelsf
BRUNCH DRINKS

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BEVERAGES WITH BOOZE

**KIR PETILLANT**
Organic Cava & Framboise 15

**BACKYARD SPRITZ**
Pét-Nat, Meyer, Feijoa, Cinnamon 15

**TRUE BREW**
Grand Cold Brew, Caffe’ Amaro, PX Sherry, Cold Crème 13

**MANZANILLA ‘N’ TONIC**
Dry Sherry, Tonic, Grapefruit Peel 11

**COCO COOLER**
Local Sweet Vermouth & Lemoncocco 12

**QUININE COBBLER**
American Bianco, Amontillado, House Grenadine, A-lot of Ango 15

**SPARKLING GARIBALDI**
Carbonated Orange Juice & Strawberry Infused Red Bitters 13

BEVERAGES WITHOUT BOOZE

**HOT COFFEE**
Grand Coffee 4

**COLD BREW ICED COFFEE**
Grand Coffee, Cold-Brewed In House 5

**THE KING’S CUP**
Lemonade, Thyme, Rooibos Tea 7

**SPICE AND EVERYTHING NICE**
Seedlip Spice, Chamomile, Pink Peppercorn, Pear Vinegar, Aromatic Bitters 11

**SHRUB AND SODA**
Seasonal Shrub and Soda Water 6

**SALTED GRAPEFRUIT SPRITZ**
Grapefruit Oleo, Soda, Salt 8

**TRUMEZU**
House Umezu, Tonic, Ting 11

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