



2 Townsend Street  
 San Francisco, California 94107  
 (415)512-0749

## Breakfast

➤ We use organic free-range eggs from Petaluma Farms ➤

All meals are served with a selection of breads & pastries from our bakery.

A la carte & additional bread baskets are 1.50 per person

### Eggs & Omelettes

Eggs & omelettes are served with a choice of potato-carrot pancakes (with apple compote & sour cream), grilled polenta, or fresh fruit.

Two eggs, any style	7.00
Two eggs, served with a choice of Hobbs' applewood-smoked meats: ham, bacon, or turkey breast	8.75
Two eggs, served with a choice of sausage: Hobbs' andouille or Aidells' chicken apple	8.75
Vegetarian apple sage sausage: grilled Field Roast vegan apple sage sausage served with two eggs, any style	8.75
Three egg omelette with a choice of white Cheddar, Monterey Jack, or Emmenthaler Swiss cheese	8.75
Omelette filled with choice of cheese & smoked meat (Cheddar, Jack or Swiss, with ham, bacon, or turkey)	9.25
Spinach, tomato & mushroom omelette with applewood-smoked turkey, add with Cheddar, Jack, or Swiss, add	9.25 1.00 1.00
Messy eggs scrambled with bacon, green onions, garlic & Cheddar, Jack or Swiss	9.25
Huevos Rancheros, cooked any style, served with tomatillo & tomato salsas, black beans, handmade corn tortilla with Jack cheese	9.50 10.50
Chorizo & eggs, scrambled with green onion, served with tomatillo & tomato salsas, black beans, handmade corn tortilla	10.50
with Jack cheese	11.50

### Pancakes, French Toast & Waffles

Pancakes are made from scratch & French toast is made with breads from our bakery.

For fresh seasonal fruit, add	3.50
Buttermilk pancakes	8.75
Old fashioned buckwheat pancakes	8.75
Swedish oatmeal pancakes with fresh seasonal fruit & almonds	9.75
Banana-walnut pancakes, buttermilk or buckwheat	9.50
Egg bread, whole wheat, or raisin walnut French toast	9.50
French toast sampler, with one slice of each bread	9.50
Malted Belgian waffle with walnuts	8.00 8.50

### Specialties

SALMON & ONION SCRAMBLE: Wild Alaskan Sockeye salmon, smoked over hardwood, scrambled with yellow onions & three eggs	12.25
COBB SCRAMBLE: three eggs scrambled with applewood-smoked turkey & bacon, tomatoes, green onions, avocado & Emmenthaler Swiss	10.75
MARY'S SPECIAL: Two Swedish oatmeal pancakes with fresh seasonal fruit & almonds, served with two eggs scrambled with mushrooms, green onions, garlic & Cheddar	10.75
DAVE'S SPECIAL: Two buttermilk pancakes Two chicken apple sausages Two eggs	10.75

Freshly squeezed organic  
orange or grapefruit juice  
4.00

Mimosa

Freshly squeezed organic  
orange juice & sparkling wine  
6.00

## Fruits, Grains, Bagels

California Fruit Salad: Fresh fruit salad topped with yogurt & a sprinkle of granola	8.50
Fruit salad of fresh seasonal fruits	
cup	3.75
bowl	8.00
served with yogurt, add	.75
Homemade granola with honey, walnuts, almonds, sunflower seeds, cinnamon & dried cherries	7.00
topped with fresh fruit, add	1.50
served with yogurt, add	.75
Oatmeal, served with dried fruit compote & brown sugar	6.50
topped with fresh fruit, add	1.50
Wild Alaskan Sockeye Salmon, smoked over hardwood, on toasted bagel with cream cheese & red onions, served with potato pancakes	12.50

## Coffees

Our custom blend organic, shade-grown Thanksgiving Coffees are available by the pound at our bakery counter.

Thanksgiving Coffee Co. custom house blend, regular or decaffeinated 2.00

Mr. Espresso organic, fair trade certified espresso

Espresso	2.25
Cappuccino	2.75
Caffe Latte	3.00
Caffe Mocha	3.25
Mochabianco (white chocolate latte)	3.25
Double of an espresso drink add	.50
Hazelnut, almond or vanilla syrup	.50
Soy milk, non-fat milk & chai available	

A gratuity of 18% will be added to parties of 6 or more.

## Side Orders

Two eggs	3.00
Potato pancakes (4)	5.00
Grilled polenta	4.50
Applewood-smoked bacon, ham, turkey	5.00
Hobbs' andouille sausage	5.00
Aidells' chicken apple sausage	5.00
Field Roast vegetarian sage sausage	5.00
Toasted bagel & cream cheese	2.50
Toast	1.50
Handmade corn tortilla	1.50
Red or green salsa	1.00

## Teas

China Mist "Leaves" Whole Leaf Teas	2.50
Classic Breakfast	Orange Jasmine
Organic Earl Grey	Toasted Rice Green
Caffeine free:	
Chamomile Citrus	Simply Mint

## Specialty Beverages

Homemade Lemonade (one pint)	3.00
China Mist iced tea	2.00
Thomas Kemper Root Beer	
on tap (one pint)	3.50
San Pellegrino sparkling mineral water (33 oz.)	4.50
Italian sodas - sparkling mineral water, with lemon, peach, mandarin orange, raspberry or sour cherry syrup	2.00

## More Beverages

Crystal Geyser sparkling mineral water	2.00
Coca-cola, diet Coke, 7 Up	2.00
Apple, cranberry or tomato juice	2.00

There is a charge of 2.50 for split main courses.

