

Pescatore



Weekend Brunch

PESCATORE SPECIALITIES*

Mix and match Eggs benedict for \$1

Eggs Benedict* two poached eggs, sliced ham, hollandaise sauce, english muffin, served with breakfast potatoes	15.5
Eggs Florentine* poached eggs, smoked salmon, creamy spinach, lemon hollandaise, English muffin, served with breakfast potatoes	16.5
Crab Benedict* two poached eggs, tomato, house-made crab cakes, hollandaise sauce, english muffin. served with breakfast potatoes	16.5

HOUSE BREAKFAST FAVORITES

Two Egg Breakfast two eggs any style, choice of bacon, italian sausage or ham	13.5
Veggie Omelete spinach, zucchini, cherry tomatoes, fontina cheese, basil pesto	14.5
Smoked Salmon Scramble scallions, avocado, feta cheese	14.5
Spicy Sausage Omelet tomatoes, onions, serrano, mozzarella cheese	14.5
Ham Omelet ham, scallion, cheddar cheese, home fries, choice of sourdough, wheat, rye, or english muffin bread	13.5
Egg Sandwich over medium egg, smoked bacon, cheddar cheese, honey dijon mustard, brioche bun, mixed greens	14.5
Raisin French Toast sliced banana, strawberries, maple syrup, whipped cream	13.5
Continental Breakfast fresh fruit, choice of toast, croissant or muffin, coffee or tea & juice	13.5
European Breakfast grilled ham, sliced fontina cheese, choice of toast, croissant or muffin, coffee or tea & juice	13.5
Morning Yogurt Bowl fresh fruit, banana, raw oatmeal, pecans, honey	9.5

A LA CARTE

Toast Sourdough wheat, rye, or english muffin	3.5
Croissant or Muffin blueberry, cranberry, or bran	4.5
House Made Biscotti pistachio or chocolate	5.5
Fresh Fruit	6.5
Greek Yogurt 2% plain yogurt, honey	6.5
Raisin Bran or Corn Flakes sliced banana or strawberries	5.5
Breakfast Potatoes	4.5
Sliced Fontina Cheese	5.5
Applewood Smoked Bacon	5.5
Spicy Italian Sausage Link	5.5
Dakota Ham	5.5
Side Two Eggs*	5.5

SALADS, SOUPS & STARTERS

Available after 10am

Organic Mixed Greens cherry tomatoes, caramelized walnuts, gorgonzola, balsamic vinaigrette	9.5
Classic Caesar* romaine hearts, anchovies, croutons, parmesan ADD Chicken 6.5 Shrimp 8.5	9.5
Clam Chowder potatoes, clams, prosciutto, brandy	9.5
Calamari lightly fried calamari, lemon, chipotle aioli* cocktail sauce	14.5
Crab Cakes english cucumbers, capers, lemon butter sauce	14.5

PIZZA, PANINI & PASTAS

Available after 10am

Breakfast Pizzas Choices <ul style="list-style-type: none">baby spinach, prosciutto, basil pesto sauce, sunny side up eggs, mozzarella cheese / 14.5rosemary pizza bread, arugula, avocado, pickle onions, poached egg, feta cheese, white wine vinaigrette / 15.5yukon potatoes coins, smoked bacon, caramelized onion, fontina cheese, oregano / 15.5	
Crab Cakes Panini cole slaw, pickle peppers, cornichons, ciabatta bread, served with garlic fries	14.5
Grilled Chicken Panini wild arugula, roasted peppers, caper aioli in focaccia bread, served with garlic fries	14.5
Grilled Salmon green zucchini, arborio rice, basil oil, fried onion rings	26.5
Seafood Fettucine mussels, manila clams, shrimp, today's catch, white wine, tomato sauce, fresh herbs	24.5
Linguini Carbonara bacon, leeks, egg yolks, garlic cream sauce, parmesan	18.5

WITH OR WITHOUT CAFFEINE

Coffee	4
Espresso or Americano	4
Cappuccino, Mocha or Latte	5
Hot Chocolate	5
Mighty Leaf Hot Tea english breakfast, earl grey, green tea tropical, mint melange, african nectar, or camomile citrus	4.5

BLEND JUICES & SUCH

Keep Me Up banana, ginger, almonds, low fat yogurt, honey	8.5
Shining Morning strawberries, blueberries, oatmeal, pecans, almond milk	8.5
Green Smoothie cucumber, spinach, apple, strawberry, banana	8.5
Juice orange, grapefruit, cranberry, pineapple, tomato or apple	8.5

Executive Chef Rafael Mayoral

*Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness please inform us of any food allergies prior to ordering. A surcharge of 5% will be added to all sales in response to SF Employer Mandate