

MAYBECK'S

SUNDAY BRUNCH

COCKTAILS

Build Your Own Mimosa	8	Veracruz Margarita	10
Bloody Mary	10	Mezcal Horchata	10
Irish Coffee	10	Strawberry Spritz	10

STARTERS

Oysters on the Half Shell with Candied Leek Mignonette	3.5 ea
Will's Avocado Toast with Pickled Shallot & Pecorino	6 ea
Warm Biscuits with Whipped Sweet Butter & Jam	4 ea
Straus Organic Yogurt Parfait with Slow Roasted Strawberries & Almond Granola	7
Baby Lettuces with Strawberries, Sesame Pecans, Hearts of Palm & Ginger Dressing	12
Chopped Salad Spring Veggies, Sea Island Red Peas, Sopressata, Aged Cheddar	15
Bellwether Ricotta Toasted Ravioli with Marinara & Parmesan	10

BRUNCH

Bellwether Ricotta Blintzes Slow Roasted Strawberry & Lemon Streusel	14
"Eggs in Purgatory" Spicy Pepper & Tomato Stew with Garlic Toasts	14
Eggs Benedict	16
Suckling Pig Chile Verde with Two Poached Eggs & Anson Mills Polenta	17
"Loco Moco" Prime Beef Patty, Long Grain Rice, Sunny Side Up Egg, Asparagus	16

PASTA

Linguini with Clams, White Wine, Garlic & Parsley	19
Radiatori with Smoky Pork Bolognese & Chile Oil	19
Spaghetti and Meatballs alla Marinara	17

SANDWICHES (served with rosemary frites)

Crispy Fried Chicken with House Hot Sauce & Dill Pickles	15
Prime Rib French Dip with Horseradish Vodka Sauce	17
Flannery Beef Burger	17

SIDES

Crispy Potatoes	5
Add and Egg	2 ea
Two Pieces of Bacon	2

Weekly Specials

Fried Chicken Tuesday
Beef Wellington Wednesday, Sliced at 7
Prime Rib Thursday
Sunday Brunch 11-4 / Sunday Spaghetti Supper 5 to 9
Happy Hour 4:30 Everyday

To offset costs of San Francisco ordinances, taxes and fees,
a 4% charge will be added to all food and beverage sales.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness. Gratuities are not included.