

THE SYCAMORE

2140 Mission Street @ Sycamore Street, San Francisco

(415) 252 - 7704

MON - FRI: 11am - 12am

SAT + SUN: 10am - 12am

BRUNCH: Sat + Sun 10am - 3pm

* * * **BOTTOMLESS MIMOSAS** * * *
\$25 PER PERSON w/ ID for 2 HOURS
(2 seatings: 10:30a + 1:00p)

SHARING STARTERS

Basket of Salt + Pepper Fries	\$5.95
Basket of Garlic Fries	\$8.95
Pork Belly Donuts	3 per serving \$9.95
slow roasted pork belly dipped + fried in donut batter, drizzled with Marker's Mark infused syrup	
House Made Granola	\$8.25
with seasonal fruit, yogurt & honey	

BRUNCH

SYCAMORE'S CHICKEN + WAFFLES

belgian-style waffle stuffed with prosciutto + manchego cheese, topped with fried chicken, strawberries and drizzled with Makers Mark infused maple syrup

HALF \$10.75

FULL \$16.75

Following Dishes served with
Breakfast Potatoes & Fresh Fruit

Veggie Scramble	\$13.75
spinach, tomato, mushrooms & goat cheese	
Bacon + Cheddar Scramble	\$13.75
bacon, cheddar cheese, tomato & caramelized onions	
Florentine Benedict	\$14.75
toasted english muffin topped with spinach, tomato, poached eggs, hollandaise + chives	
Sycamore Benedict	\$14.75
toasted english muffin topped with black forest ham, poached eggs, hollandaise + chives	
Croque Madame	\$11.25
black forest ham on fresh baked croissant w/ a fried egg + gruyere cheese	

SANDWICHES + SALADS

Sycamore's Famous Roast Beef	\$10.95
with our special sauce + mayo	
Black Bean Burger	\$11.95
house black bean patty with butter lettuce, tomato, pickled red onion + jalapeño ranch	
add: fries <u>or</u> salad \$2.95 / garlic fries \$3.95	
Sycamore Cobb	\$11.95
mixed greens + balsamic vinaigrette topped with tomato, cucumber, bacon, blue cheese crumbles, pickled onions	
add grilled <u>or</u> fried chicken	\$3.00

* * * **SLIDERS** * * *

WAGYU BEEF

roasted garlic aioli, caramelized onions + blue cheese
\$3.95

FRIED CHICKEN

pickled red onion, slaw + roasted garlic aioli
\$3.95

LAMB

seasoned ground lamb, caramelized onions, romesco aioli + manchego cheese
\$4.95

BRUNCH DRINKS

Mini-mosa (10oz)	\$8
Pinty-mosa (16oz)	\$12
Monster-mosa (60oz Pitcher)	\$34
Bloody Murdy	\$8.75
Tecate Michelada	\$5.75
Coffee	\$2

head chef: Scott Schulman
sous chef: Jorge Cauch Chan

happy hour:
everyday 4pm - 7pm