

# BRUNCH

Saturdays, Sundays  
and Holidays

10:00am-3:30pm

Local artists, humanely produced eggs, where the artists *and* the eggs are cage free.

# TRIPTYCH



## Starters and Shares~

<b>Beignets</b> - Traditional New Orleans Style with seasonal berry mascarpone	4
<b>Mimosa</b> - Fresh squeezed OJ, mango or raspberry	8
<b>Sweet Potato Fries</b> - it's topped off with sweet chili aioli dipping sauce	4
<b>Crab Cakes</b> - mini crab cake with spicy dipping sauce	4

## Salads and Light Meals~

### Fresh Fruit Plate

Fresh seasonal fruit salad	7
added plain low fat yogurt and organic granola	9

### Organic Greens Salad

Roasted seasonal veggies, pomegranate vinaigrette	9
with chicken	12

### Classic Caesar

Polenta croutons, lemon marinated anchovies & parmesan.	9
with chicken	12

### Mediterranean Salad with Hard Boiled Egg

Hard boiled egg, organic greens, tomato, avocado, tabbouleh	10
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### Arugula & Pear

Brie cheese, spicy walnuts, pomegranate vin., caramelized pears	9
with chicken added	12

### Salmon Club Salad

Grilled salmon, baby greens, cucumbers, tomatoes, bacon bits, red onion and lemon ranch dressing	13
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Egg entrees come with roasted potatoes.

Fresh fruit or sweet potato fries may be substituted for an additional \$1.50 charge

## Traditional Brunch Fare~ Cage Free Eggs

<b>Frittata Blanc</b> - egg whites, mushrooms, roasted tomato and onions, spinach & avocado cream	11
<b>Croque Madame</b> - baked open-face foccacia, fried egg, smoked black forest ham, fresh mozzarella, Dijon cream	12
<b>Breakfast Combo Plate</b> - one large pancake, two eggs done any style, and three slices of bacon	12
<b>Semolina French Toast</b> - fruit side, crème fraiche, bananas & maple syrup	9
<b>Granola Pancakes</b> - topped with organic granola, caramelized apples, syrup	9

## Benedicts~ Cage Free Eggs

Toasted English muffin, champagne poached eggs, lemon hollandaise, roasted potatoes

<b>Egg Only Benedict</b>	10
<b>Spinach &amp; Mushroom</b>	11
<b>Pancetta</b>	13
<b>Smoked Black Forest Ham Benedict</b>	13
<b>Spinach, Mushroom &amp; Bacon</b>	12
<b>Salmon Benedict</b>	14
<b>Eggplant &amp; Polenta Benedict</b>	11
<b>Crab Cake Benedict</b>	13

## Omelets~ Cage Free Eggs

<b>Fromage</b> - goat cheese, shaved Parmesan, avocado cream sauce	11
<b>Champignon</b> - mushroom, baby spinach, mozzarella cheese, avocado cream	11
<b>Jambon</b> - smoked ham, cheddar and mozzarella, roasted red bell peppers, Dijon cream	12

## In House Egg Specialties~

Egg entrees come with roasted potatoes. Fresh fruit or sweet potato fries may be substituted for an additional \$1.50 charge

<b>Chorizo Scramble</b> – chorizo sausage diced with bell pepper and mushroom, mozzarella cheese	11
<b>Chicken Apple Sausage &amp; Eggs</b> – grilled chicken apple sausage link and eggs any style	10
<b>Huevos Rancheros</b> – Mexican style breakfast, black beans, eggs over easy, sour cream & salsa	11

## Non-Traditional Brunch Entrées~

<b>Sweet Savory Ravioli</b> – shitake mushroom ravioli, sweet chili mango sauce, coconut milk	12
<b>Vegan Spring Vegetable Tagine</b> – vegan dish, tofu, chickpeas, spinach, tahini and pita	12
<b>Quinoa and Tofu</b> – vegan dish, mushrooms, winter squash, red bell pepper & tahini garnish Whether you are vegan or not, this is one of our house favorites	13

## Burgers & Sandwiches~

Egg entrees come with organic greens. Fresh fruit or sweet potato fries may be substituted for an additional \$1.50 charge

<b>Triptych Burger</b> – grass fed and hormone free Niman Ranch beef, traditional garnish on ciabatta bun. add cheese (goat cheese, Swiss, cheddar, provolone, mozzarella, or Brie) for \$1.50	9
<b>Club Sandwich</b> – grilled chicken breast, bacon, lettuce, tomato and avocado	9
<b>Turkey Burger</b> - lemon grass and thyme infused fresh turkey breast which we grind and make here. preserved lemon aioli, spring greens, tomato	9
<b>B.L.T.</b> – bacon, tomato & lettuce on sliced sour dough	7
<b>Grilled Chicken Pesto Sandwich</b> – grilled red peppers, pesto, mozzarella on foccacia	8
<b>Fish Sandwich</b> – battered cod, tomato, lettuce, red onion, sweet chili aioli, grano duro roll	8
<b>House Smoked BBQ Pork Sandwich</b> smoked pulled pork simmered in BBQ on ciabatta roll	8

## Vegetarian Burgers & Sandwiches~

<b>Organic Garden Burger</b> – 100% organic, wild oats, rice, corn, broccoli, bell peppers	8
<b>Roasted Veggie Sandwich</b> – balsamic red onion, pesto, summer squash, zucchini & eggplant	8
<b>Tofu Burger</b> – marinated tofu, roasted red bell peppers, sweet chili aioli	8

## Sides and Shares

Small Green Salad	3.50
Soup du Jour	4.50
Fruit Cup	3.50
Sweet Potato Fries	4.00
Roasted Potatoes	2.50
Two Eggs any style	4.00
Sautéed Spinach	2.50
Side of Bacon	2.50

## Champagne Infusions & Cocktails

Farrah Faucet – champagne & peach simple syrup	8.00
Sunrise Screwdriver –	7.00
Bloody Mary –	8.00
Mimosas –	
<b>OJ</b>	8.00
<b>Mango</b>	8.00
<b>Raspberry</b>	8.00
Order Mimosas by the pitcher	20.00

## Desserts ~

<b>Molten Chocolate Lava Cake</b> - chocolate soufflé cake with a dark chocolate truffle center	8
<b>Trilogy Cake</b> – triptych of mousse, white chocolate, milk chocolate and dark chocolate	8

\*for parties of 6 or more, 18% gratuity is suggested in the presented bill

We do not accept multiple credit card transactions per table. One credit card per table. CASH, personal check, MasterCard and Visa.



Triptych is available for private group reservations and group dining for special occasions.

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