

BRUNCH

Saturdays, Sundays
and Holidays

10:00am-4:00pm

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



Starters and Shares~

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

Salads and Light Meals~

Fresh Fruit Plate

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| Fresh seasonal fruit salad | 8 |
| added plain low fat yogurt and organic granola | 10 |

Organic Greens Salad

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| Roasted seasonal veggies, pomegranate vinaigrette | 8 |
| with chicken | 11 |

Classic Caesar

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| Polenta croutons, lemon marinated anchovies & parmesan. | 8 |
| with chicken | 11 |

Mediterranean Salad with Hard Boiled Egg

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| Hard boiled egg, organic greens, tomato, avocado, toubouli | 9 |
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Arugula & Pear

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

Salmon Club Salad

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| Grilled salmon, baby greens, cucumbers, tomatoes, bacon bits, red onion and lemon ranch dressing | 12 |
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Traditional Brunch Fare~ Cage Free Eggs

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

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| Frittata Blanc - egg whites, mushrooms, roasted tomato and onions, spinach & avocado cream | 10 |
| Croque Madame - baked open-face focaccia, fried egg, smoked ham, fresh mozzarella, Dijon cream | 10 |
| Breakfast Combo Plate - one large pancake, two eggs done any style, and three slices of bacon | 11 |
| Semolina French Toast - seasonal fruit, crème fraiche, bananas & maple syrup | 9 |
| Granola Pancakes - topped with organic granola, caramelized apples, toasted walnuts & maple syrup | 9 |

Benedicts~ Cage Free Eggs

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

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| Egg Only Benedict | 9 |
| Spinach & Mushroom | 10 |
| Canadian Bacon | 11 |
| Smoked Ham Benedict | 11 |
| Spinach, Mushroom & Bacon | 12 |
| Salmon Benedict | 13 |
| Eggplant & Polenta Benedict | 11 |
| Crab Cake Benedict | 12 |

Omelets~ Cage Free Eggs

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| Fromage - goat cheese, shaved Parmesan, avocado cream sauce | 10 |
| Champignon - mushroom, baby spinach, mozzarella cheese, avocado cream | 10 |
| Jambon - smoked ham, cheddar and mozzarella, roasted red bell peppers, Dijon cream | 11 |

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

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| Chorizo Scramble – chorizo sausage diced with bell pepper and mushroom | 10 |
| Chicken Apple Sausage & Eggs – grilled chicken apple sausage link and eggs any style | 10 |
| Huevos Rancheros – Mexican style breakfast, black beans, eggs over easy, sour cream & salsa | 10 |

Non-Traditional Brunch Entrées~

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| Sweet Savory Ravioli – shitake mushroom ravioli, sweet chili mango sauce, coconut milk | 12 |
| Vegan Spring Vegetable Tagine – vegan dish, tofu, chickpeas, spinach, tahini and pita | 11 |
| Quinoa and Tofu – vegan dish, mushrooms, winter squash, red bell pepper & tahini garnish Whether you are vegan or not, this is one of our house favorites | 12 |

Burgers & Sandwiches~

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

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

Vegetarian Burgers & Sandwiches~

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

Sides and Shares

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| 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

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

Desserts ~

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| Molten Chocolate Lava Cake - chocolate soufflé cake with a dark chocolate truffle center | 8 |
| Trilogy Cake – 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



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