

BRUNCH

Saturdays, Sundays
and Holidays

10:00am-3:00pm

Featuring 100% Cage Free Eggs

TRIPTYCH



Starters and Shares~

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	3

Salads and Light Meals~

Fresh Fruit Plate	
Fresh seasonal fruit salad	7
added Lebanese frozen yogurt and organic granola	9
Organic Greens Salad	
Roasted seasonal veggies, pomegranate vinaigrette	7
with chicken	9
Classic Caesar	
Polenta croutons, lemon marinated anchovies & parmesan.	8
with chicken	10
Mediterranean Salad with Hard Boiled Egg	
Hard boiled egg, organic greens, tomato, avocado, toubouli	9
Arugula & Pear	
Brie cheese, spicy walnuts, pomegranate vin., caramelized pears	9
with chicken added	11
Salmon Club Salad	
Grilled salmon, baby greens, cucumbers, tomatoes, bacon bits, red onion and lemon ranch dressing	11

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

Frittata Blanc - egg whites, mushrooms, roasted tomato and onions, spinach & avocado cream	10
Croque Madame - baked open-face focaccia, egg, smoked ham, fresh mozzarella, Dijon cream	9
Breakfast Combo Plate - one large pancake, two eggs done any style, and three slices of bacon	10
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

Eggplant & Polenta Benedict	
Toasted English muffin, grilled eggplant, crispy polenta cake, lemon hollandaise sauce, roasted potatoes	11
SoMA Eggs Benedicts	
Toasted English muffin, champagne poached eggs, lemon hollandaise, roasted potatoes	
Plain Benedict	9
Spinach & Mushroom	10
Smoked Ham Benedict	11
Spinach, Mushroom & Bacon	12
Salmon Benedict	13

Omelets~ Cage Free Eggs

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

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

Chorizo Scramble – chorizo sausage we make right here, 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, cheddar, & salsa	9

Non-Traditional Brunch Entrées~

Sweet Savory Ravioli – four cheese ravioli, exotic sweet chili mango sauce, coconut milk & cream	10
Vegan Spring Vegetable Tagine – vegan dish, tofu, chickpeas, spinach, tahini and pita	9
Quinoa and Tofu – vegan dish, mushrooms, winter squash, red bell pepper & roasted tomato vinaigrette Whether you are vegan or not, this is one of our house favorites	10

Burgers & Sandwiches~ includes sweet potato fries, soup du jour or organic greens

Triptych Burger – grass fed and hormone free Niman Ranch beef, traditional garnish on poppy seed bun. add cheese (goat cheese, smoked gouda, mozzarella, or Brie) for \$1.50	8
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
Roasted Veggie Sandwich – balsamic red onion, pesto, summer squash, zucchini & eggplant	7
Tofu Burger – marinated tofu, roasted red bell peppers, sweet chili aioli	8
Club Sandwich – sliced deli turkey, 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, on our oven baked baguette.	9

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	7.00
Sunrise Screwdriver –	7.00
Bloody Mary –	8.00
Mimosas –	
OJ	8.00
Mango	8.00
Raspberry	8.00
Order Mimosas by the pitcher	24.00

Desserts ~

Molten Chocolate Lava Cake - chocolate soufflé cake with a dark chocolate truffle center	7
Cappuccino Cake – coffee mousse, chocolate ganache, striped Joconde biscuit, coffee glaze	7

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

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

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