

## BREAKFAST

**AMERICAN BREAKFAST** two eggs any style, choice of apple wood smoked bacon, sausage or ham, pan fried potatoes, choice of toast 13.00

**FRIED EGG "BIESTWICH"** crispy bacon, avocado, pickled vegetable aioli, arugula, ciabatta bun 13.00

**ROMAN BREAKFAST** fried eggs, picante tomato sauce, creamy polenta, pancetta, pecorino 14.50

**CORNED BEEF HASH** two poached eggs, potatoes, red onion, stewed peppers 15.50

**DUNGENESS CRAB BENEDICT** crab cakes, two poached eggs, tabasco hollandaise, pan fried potatoes 19.50

**BENEDICT** poached eggs, english muffin, canadian bacon, pan fried potatoes 15.00

**CHILAQUILES** two poached eggs, fried tortillas, tomatillo salsa, salsa picante, crème fraîche, ricotta salata 14.00

**MUSHROOM OMELETTE** fontina, field mushrooms, piquillo pepper tapenade, wild arugula salad 14.00

**HAM OMELETTE** cave aged gruyère, ham, fines herbs, pan fried potatoes 14.00

**GOLDEN GATE FRENCH TOAST** brioche, strawberries, chantilly 12.00

**DRAKE'S CAKES** buttermilk pancakes, maple syrup, whipped butter 14.00  
add strawberries or blueberries 3.00

**HEALTHY START** house made granola, organic straus yogurt, seasonal fruit 11.50

**STEEL CUT OATMEAL** bananas, dates 9.00

**EGG WHITE OMELETTE "POMODORO"** cherry & roasted tomatoes, basil, spinach, seasonal fruit 14.00

**CLASSIC CONTINENTAL** coffee or tea, juice, choice of freshly baked croissant, muffin or scone, fruit 12.00


**LOX LUX** smoked salmon, toasted bagel, cream cheese, capers, cucumber, red onions 16.00

## SIDES

\*apple wood pork sausage or chicken sage sausage  
apple wood smoked bacon or ham 5.00  
one farm fresh egg 3.00  
pan fried yukon gold potatoes 5.00  
breads, toast 3.00  
pastries 4.00  
cereals 4.00  
yogurt 3.00  
small fruit 3.50/large 7.00

## COFFEE & ESPRESSO & JUICES

coffee 3.75  
mighty leaf teas 4.50  
cappuccino 4.50  
latte 4.50  
espresso 3.50  
mocha 4.75  
orange 3.50  
grapefruit 3.50  
cranberry 3.50  
pineapple 3.50  
apple 3.50  
tomato 3.50

\*CHICKEN BREAKFAST SAUSAGES BY 

\*PORK BREAKFAST SAUSAGES BY HOBBS

EXECUTIVE CHEF: JENNIFER BIESTY

A HEARTY EFFORT HAS BEEN MADE TO BRING LOCAL, ORGANIC, AND SUSTAINABLE PRODUCTS TO YOUR TABLE.

20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

WE PREFER NO SUBSTITUTIONS. THANK YOU.

432 Powell Street San Francisco, CA 94102

415-395-8555 [www.scalasbistro.com](http://www.scalasbistro.com)