TRUE LAUREL  
WEEKEND BRUNCH 11:00 AM - 2:00 PM

Caramelized Pineapple & Coconut Yogurt  
House Coconut Yogurt, Lime, Toasted Coconut 9

Stone Fruit Salad  
Local Peaches and Pluots, Dressed with Smoked Maple Mustard Vinaigrette, Blistered Summer Peppers, Red Onion, Wild Arugula 14

Pain de Mie French Toast  
Smoked Blueberry Maple, Blueberries, Whipped Cream, Bay Sugar 13

Scallion Buttermilk Biscuits  
Two with Ancho Pimento Cheese 8

Shrimp and Sweet Corn Grits  
Shrimp and Tomato Gravy, Sungolds, Brentwood Corn, Stone-ground Grits 16

Tomatoes and Brokaw Avocado on Toast  
Shaved Radishes, Upland Cress 12

Bodega Egg Sando  
TL Sage and Ginger Breakfast Sausage, Fried Egg, Melty Cheese, Hot Sauce Mayo 12

TL Patty Melt  
Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat-Pain de Mie 16  
Add Beef Fat Sizzled Egg +3

Cocktails

Backyard Spritz  
Feijoa, Meyer-Cinnamon Cordial, Pet-Nat 14

The Purple Stuff  
Rosé du Cidre & House Concord Grape Cordial 14

Fino n Tonic  
Sherry, Tonic, Lemon Peel 11

True Brew  
Grand Cold Brew, Caffe’ Amaro, PX Sherry, Cold Crème 13

Quinine Cobbler  
Americano Bianco, Amontillado, House Grenadine, A-lot of Ango 14

Free Spirit

TL Kombucha  
Green and Black Teas, Apple and Grape 9

Drip Coffee  
Grand Coffee 4

Cold Brew Iced Coffee  
Grand Coffee, Cold-Brewed in House 5

A 20% service charge fee will be added to all orders. All tips will be evenly distributed to staff that has been displaced due to recent San Francisco mandates and restrictions. Consuming raw/undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness.753 Alabama Street, San Francisco, (415)341-0020, truelaurelsf.com