PALMERS

BRUNCH



PALMER'S FULL 18
2 eggs any style, bacon & sausage, homefries

TOMATO OMELETTE 18
heirloom tomatoes, caramelized shallots, gruyère, homefries

CROQUE MADAME 17
brioche, ham, gruyère, bechamel, 2 sunny-side-up eggs, fruit salad

BELGIAN WAFFLE 16
maple syrup, whipped butter with fresh fruit or chicken tenders (+4)

BACON SCRAMBLE 17
tomato, red onion, cheddar, homefries

FISH TACOS (3) 19
cabbage slaw, lime crema, avocado, cilantro

CHILAQUILES 18
homemade tortilla chips, salsa roja, black beans, avocado, monterey jack

CHICKEN SCHNITZEL 24
2 fried eggs, arugula, shaved fennel, radish, champagne vinaigrette

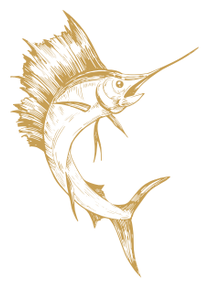
PALMER'S BURGER 23
8oz housemade beef patty, grilled onion, cheddar, pickles, house sauce, fries

BLACKENED SALMON CAESAR WRAP 19
grilled salmon, croutons, romaine, homefries

STEAMED MUSSELS 23
garlic, white wine, cream, bacon, lemon, parsley, toasted bread







SALADS

add on: chicken 7, salmon 9

CAESAR SALAD 17
baby gem lettuce, parmesan, herb croutons

ROASTED BEET SALAD 17
arugula, fennel, goat cheese, fried onions, herb balsamic vinaigrette

CHARRED CORN BUTTER LETTUCE SALAD 17
sweet corn, avocado, heirloom tomatoes, crispy bacon, cotija cheese, toasted pepitas, scallions & cilantro with lime herb vinaigrette

COCKTAILS

MIMOSA/BOTTOMLESS
90 minute limit. All guests at the table must participate, no sharing.

Palmer's Mimosa 12/27
Chandon 15/69
Veuve Clicquot 22/88

APEROL SPRITZ 15
apreol, sparkling wine, seltzer

BACON BLOODY MARY 15
vodka, tomato juice, worcestershire sauce, lemon, herbs & spices, bacon garnish

BELLINI 13
champagne & peach nectar

FRENCH 75 13
gin, lemon, sparkling wine

GARIBALDI 14
campari, orange juice

IRISH COFFEE 15
irish whiskey, coffee, whipped cream

MOCKTAILS

SPARKLING SAGE LEMONADE 8
lemon, honey, sage, sparkling water

VIRGIN PEACH BELLINI 12
peach purée, sparkling water, fresh lemon

STRAWBERRY BASIL FIZZ 13
fresh strawberries, basil, lemon, soda

SIDES & SNACKS

TUNA TARTARE 18
Ahi tuna, avocado, wakame salad, spicy mayo, eel sauce, crispy wontons, tobiko

DEVILED EGGS 15
arugula pistou, fried capers

FRENCH TOAST BITES 13
cinnamon sugar

CHICKEN TENDERS 18
house sauce & ranch

ARANCINI 17
crispy risotto fritters, mozzarella, parmesan, tomato marinara

FRIES OR HOMEFRIES 8
truffle fries +3

FRENCH ONION SOUP 14
caramelized onions, beef broth, gruyère, toasted baguette

BURRATA CAPRESE 18
heirloom tomato, basil, balsamic drizzle

BRUNCH SAT & SUN 12PM - 3PM
LUNCH WED – FRI 12PM - 3PM

HAPPY HOUR MON – THU 4PM - 6PM
FRI 12PM - 6PM

DINNER SUN – THU 4PM - 10PM
FRI & SAT 3PM - 11PM

5% will be added for SF Employer Mandates, including: Health Care Security Ordinance & SF Minimum Wage Ordinance. 20% Gratuity may be added to parties of 6 or more.
Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

11-26