

VITRINE BRUNCH

ST. REGIS BLOODY MARY 16

BELVEDERE VODKA & OUR SIGNATURE ST. REGIS BLOODY MARY MIX

CLASSIC MIMOSA 14

FRESH SQUEEZED ORGANIC ORANGE JUICE WITH SPARKLING WINE

CHARLES DE FÉRE, BLANC DE BLANCS, BRUT, FRANCE 40 / 10

CONTINENTAL 25

CHOICE OF FRESHLY SQUEEZED ORANGE JUICE OR ORGANIC JUICE OF THE DAY, HAND-CRAFTED PASTRIES, HOUSE-BAKED CROISSANTS, LOW FAT BRAN OR FRUIT MUFFINS, COFFEE OR TEA

BAKERS BASKET FOR THE TABLE 14

FRENCH BAGUETTES, CINAMMON ROLL, CROISSANTS, CHOCOLATE CROISSANT

BLACK TRUFFLE FRITTATA 22

FRESHLY CRACKED PETALUMA FARMED EGGS, PROSCIUTTO, MIXED MUSHROOMS, CELERYROOT, FRISÉE SALAD, FINGERLING POTATOES, BLACK TRUFFLE DRESSING

PETALUMA FARMED ORGANIC EGGS ANY STYLE 20

CHOICE OF EDEN FARMS APPLEWOOD SMOKED BACON, VANDE ROSE FARMS MAPLE PORK SAUSAGE, APPLE CHICKEN SAUSAGE OR GRILLED EDEN FARMS ARTISAN HAM, MARKET BREAKFAST POTATOES

CHEFS OMELET OF THE DAY 19

PETALUMA FARM FRESH EGGS, BREAKFAST POTATOES, YOUR CHOICE OF BREAD

BREAKFAST PANINI 20

CREAMY PETALUMA FARMED FRESH EGGS, BABY SPINACH, SHAVED "LA QUERCIA" PROSCIUTTO HAM, BERMUDA TRIANGLE GOAT CHEESE

GÉRARD & DOMINIQUE SMOKED SALMON 20

TOASTED NEW YORK STYLE BAGEL, CREAM CHEESE

CHEF'S SIGNATURE SELECTION

POACHED EGGS "A LA RUSSE" 24

CURED ALASKAN SALMON, BRIOCHE, CAVIAR, MOUSSELINE SAUCE

EGGS BENEDICT VITRINE 23

HOBBS SPECK, HOUSE MADE BUTTERMILK BISCUIT, MEYER LEMON TRUFFLE HOLLANDAISE

BUTTERMILK PANCAKES 19

SUGARMAN MAPLE SYRUP, ORANGE FLAVORED ORGANIC BUTTER CREAM

BRIOCHE FRENCH TOAST 19

MARSHALL FARMS HONEY, FROMAGE BLANC, HOUSE MADE SEASONAL FRUIT MARMALADE

125 THIRD STREET CLUB SANDWICH 23

FRESH DUNGENESS CRAB MEAT, CELERY RÉMOULADE, BIBB LETTUCE, GREEN APPLE AND PINK PEPPERCORN AÏOLI, SERVED ON SOUR DOUGH TOAST

HEIRLOOM BEET AND ROASTED BUTTERNUT SQUASH SALAD 19

VILLA MANODORI BALSAMIC VINEGAR, BLACK WALNUT AND LAURA CHESNEL FRESH GOAT CHEESE

ORGANIC PRIME BEEF BURGER 23

WARM GARLIC CHIPS, HOME MADE NEW PICKLE

ST. REGIS CHOP HOUSE SALAD 23

GRILLED CHICKEN, LITTLE GEM LETTUCE, FRESH HEARTS OF PALM, CRUMBLER BLUE CHEESE WHITE CORN AND AVOCADO

ST REGIS
SAN FRANCISCO

EXECUTIVE CHEF ROMUALD FEGER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS