

~Brunch Menu~

Available Sunday 10.30 am – 2 pm
Glass of Champagne included per person

Soups, Salads & Appetizers

Soup of the Day \$6

please, ask your server

Gazpacho \$6

cold tomato soup, jalapeno peppers relish

Caesar Salad \$ 7

garlic cheese croutons, parmesan cheese and anchovies filet

Mixed Green Salad \$6

beets, red onions, tomatoes, cheese and balsamic vinaigrette

Shrimp Cocktail \$10

spicy cocktail sauce

Smoked Salmon Plate \$10

red onion, tomato, capers, cream cheese with plain bagel

Chicken Quesadilla \$ 8

tomatoes, sweet pepper, onion mozzarella cheese, topped with guacamole and cream fraiche

Shrimp Quesadilla \$10

tomato, bell pepper, onion, mozzarella cheese topped with guacamole and cream fraiche

Eggs & Omelettes

Strawberry & Banana French toast \$10

chicken apple sausages, scrambled eggs

Cable Car Eggs \$9

*two eggs any style, homefries,
your choice of bacon or chicken apple sausages and toast*

Traditional Eggs Benedict \$12

*two poached eggs with canadian bacon on a toasted english muffin,
topped with hollandaise sauce served with homefries*

Smoked Salmon Eggs Benedict \$13

*two poached eggs with smoked salmon on a toasted english muffin,
topped with hollandaise sauce served with homefries*

Create your Omelette \$ 12

choose any three choices of:

*tomatoes, ham, bell peppers, bacon, cheddar cheese, onions, spinach
served with homefries,*

any additional item \$1.50

Sandwiches

Grilled Angus Hamburger \$12

grilled red onions, tomatoes, lettuces, garlic fries

Grilled Chicken Sandwich \$13

bacon, avocado, tomatoes, lettuce, onion, and garlic fries

Club Sandwich \$10

wheat toast, turkey breast, bacon, tomato and lettuce served with garlic fries

House Specialties

Huevos Rancheros \$9

two eggs over easy, corn tortillas, avocado, texas style beans, ranchero salsa, fresh cream

Meat Lasagna \$13

served with garlic bread

Penne Pasta with Shrimps \$17

pesto or marinara sauce, sautéed prawns, seasonal vegetable and parmesan cheese

Vegetarian Pappardelle Pasta \$10

seasonal vegetable, garlic and olive oil

Desserts

Ice Cream Puffs \$7

warm chocolate sauce

Chocolate Mousse \$6

cream and glaze

Sorbet of the Day \$7

fresh fruit, home cookie

Hot Fudge Sundae \$7

Side orders & beverages

<i>2 eggs any style</i>	<i>\$ 3.50</i>	<i>fruit juices</i>	<i>\$ 3.25</i>
<i>red creamer potatoes</i>	<i>\$ 2.50</i>	<i>milk</i>	<i>\$ 2.00</i>
<i>bacon (3 strips) / sausages (2 links)</i>	<i>\$ 3.50</i>	<i>coffee/tea/hot chocolate</i>	<i>\$ 3.00</i>
<i>yogurt plain or fruit</i>	<i>\$ 2.50</i>	<i>espresso/macchiato</i>	<i>\$ 3.50</i>
<i>cup of seasonal fresh fruit</i>	<i>\$ 3.00</i>	<i>double espresso</i>	<i>\$ 4.50</i>
<i>toast/english muffin</i>	<i>\$ 3.00</i>	<i>cappuccino</i>	<i>\$ 4.50</i>
<i>bagel/pastry</i>	<i>\$ 3.00</i>	<i>café latte</i>	<i>\$ 4.50</i>

La Scene Café and Bar – 490 Geary Street @ Taylor

For Reservations Please Call: 415-345-2318

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