

LATE

THE gipsy DARLING

BREAKFAST

BITES TO BREAK THE FAST

Chef's Savory Seasonal Toast

smashed avocados, soft boiled eggs and heirloom tomatoes with everything bagel spice

Chef's Sweet Seasonal Toast

local honey-whipped butter with poached apples, toasted walnuts and lavender mint

The Midday Parfait

seasonal berries, house flax seed and chia granola, local honey comb, dates and mint in greek yogurt

Late Breakfast Burrata

seasonal berries and toasted fennel seed granola dressed with peppercorn balsamic reduction and served with toast

Darling House Salad

Spade & Plow frisee, romaine, kale, and red batavia with candied walnuts, shaved fennel, puffed quinoa tossed in a poppyseed vinaigrette

BOOZY BEVERAGES

Bottomless Mimosas

find the bottom and we'll take 10% off. 2 hour maximum per table on bottomless

See beer & wine list for other boozy alternatives

We'll soon have a greater variety of boozy brunch selections! Stay tuned

SOBER BEVERAGES

Black Cat Espresso: Single/Double

Cappuccino

Latte

Americano

Cortado

Macchiato

Flat White

Affogato

Soft Drinks

Coca-Cola, Diet Coca-Cola, Coca-Cola Zero, Gingerale, Sprite

Juice

Lemonade, Cranberry, Orange Juice

San Pellegrino Sparkling Water 750mL

Italian Sodas

Cherry, Watermelon, Pomegranate, Irish Cream

PHENOMENAL PRIMARY PLATES

8	Old Fashioned French Toast	14
	brioche, orange bitters, boozed tart cherries and orange whip, bourbon maple syrup - our love for old fashion cocktails meets brunch	
8	Red Eye Benedict*	16
	buttermilk fried chicken, sauteed kale, poached egg served over an english muffin with red eye hollandaise and creamy sweet corn butter	
8	Pastrami Lox Benedict*	18
	pastrami-cured salmon lox served over arugula, roma tomatoes and a dill-and-chive hollandaise	
12	Darling House Benedict*	15
	house benedict dressed up with pancetta, tomato, smoked paprika and hollandaise. served over a classic nooks-and-crannies style english muffin	
14	Short Rib Hash*	14
	our traditionally braised red wine-and-esspresso braised short rib hash with sweet potatoes, quinoa, crispy kale and a fried egg	
20	Steak and Eggs*	34
	"The City" 14oz strip-cut steak served with creamy corn grits, crispy sprout leaves and topped with a cage-free sunnyside egg	
	Chicken & Waffles	21
	sweet southern brined buttermilk fried chicken served over our apple-infused rye waffle with whipped date butter, bourbon maple syrup and crispy kale	
2/3		
3		
4	Our One Worthy (Fork & Knife) Burger*	21
3	grass-fed beef burger topped with melted white american cheese with arugula, tomatoes, our bacon	
3	onion jam and a toasted kaiser roll with a runny egg	
4	baked into the top bun	
4		
6	Thick Cut Bacon	5
2	Cheesy Grits	4
	Braised Greens	3
2	Fresh Fruit	3
	Eggs To Order* (2 per order)	3
4	Toast - White or Wheat	3
3	Avocado	3

SIDES

BECOME A GIPSY DARLING REGULAR

Would you like to keep in touch with The Gipsy Darling? Become a regular! We'll send out a monthly newsletter with new menu items, special events, recipes, and more. You'll also be enrolled in our loyalty program, earning points and VIP treatment. Ask your server to enroll.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



@thegipsydarling



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3347 FILLMORE ST, SAN FRANCISCO CA

LIMITED

THE gipsy DARLING

MENU

BITES

Brussel Sprouts

crispy cast iron roasted sprouts tossed with bacon and spiced pepitas, topped with a smokey pepper remoulade and shaved manchego cheese

Grit Fries

creamy fried grits with aged white cheddar alongside a refreshingly delicious celery root aioli

Artichokes

grilled local artichokes topped with cured egg yolk, fresh frisee and our winter citrus aioli

Gipsy Trout & Chips

hickory smoked trout spread served with salt & vinegar potato chips, complimented by charred lemon vinaigrette over shaved celery and fennel

Cioppino Fries*

white wine-steamed mussels and clams in a rich cioppino broth with anchovie aioli-dressed shoestring fries

Charcuterie Plate

chefs choice of charcuterie and paired cheeses, with honey comb, marinated olives, candied nuts and house dijon. For 2 or 4 guests

Mac n Cheese

cavatappi pasta with pepperjack and parmesan cheeses topped with smoked bread crumbs

ENTREES

Chicken & Waffles

sweet southern brined buttermilk fried chicken served over our apple-infused rye waffle with whipped date butter, bourbon maple syrup and crispy kale

Sea Bass

pan seared seabass with butter poached carrots, purple daikon, tomato broth, red quinoa

Braised Short Rib

traditionally braised red wine & espresso short ribs with a braised chard and sumac cauliflower puree

Our One Worthy (Fork & Knife) Burger*

grass-fed beef burger topped with melted white american cheese with arugula, tomatoes, our bacon onion jam and a toasted kaiser roll with a runny egg baked into the top bun

Steak and Eggs*

"The City" 14oz strip-cut steak served with creamy corn grits, crispy sprout leaves and topped with a cage-free sunnyside egg

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SOUPS, SALADS, SIDES

8 **Grilled Caesar***

a bed of grilled romaine lettuce topped with blistered tomatoes, pan-fried bread, and lightly dressed with a mesquite-smoked caesar dressing.
available as either a side or an entree
add *grilled chicken breast* - 4

8

Burrata

burrata topped with roasted garlic, arugula, crispy toasted pine nuts and a vibrant pink peppercorn gastrique

9

Beet Tartar

sweet roasted red beets from our partner farm Spade & Plow with goat cheese and smoked nuts, served with a sweet house-milled oat seeded cracker

12

Darling House Salad

Spade & Plow frisee, romaine, kale, and red batavia with candied walnuts, shaved fennel, puffed quinoa tossed in a poppyseed vinaigrette

15

Tomato Bisque

creamy tomato bisque with grilled cheese croutons

12/24

Broccolini

broccolini, popped quinoa, spiced cashews and chard-citrus vinaigrette

6

DESSERT

Cheesecake

bruleed new york style cheesecake with lavender mint and a berry gastrique

21

Chocolate Fondant Cake

orange bitters whipped cream and pistachio sugar served over a warm chocolate cake

26

BEVERAGES

Soft Drinks

Coca-Cola, Diet Coca-Cola, Coca-Cola Zero, Gingerale, Sprite

22

Juice

Lemonade, Cranberry, Orange Juice

21

San Pellegrino Sparkling Water 750mL**Italian Sodas**

Cherry, Watermelon, Pomegranate, Irish Cream

34

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