

BRUNCH MENU

Brunch – Saturday & Sunday 11am–3pm // Happy Hour – Saturday & Sunday 3pm–6pm

#BRUNCHTHERAPY

Hamachi Crudo..... 18
Avocado, Orange, Cumin Lime Dressing, Fennel, Pistachios

Scopo's Breakfast Sandwich..... 14
Bacon, Scrambled Egg, Smoked Cheddar, Avocado,
Tomato on Housemade Focaccia

Khao Soi Soup..... 14
Chicken, Wonton Noodles, Curry, Coconut

Baby Kale Salad..... 15 / +Avocado +3 / +Chicken +5
Baby Kale, Heirloom Tomatoes, Burrata, Balsamic, Fennel

Bergey Burger..... 16
Double Patty, American Cheese, Little Gems, Tomato,
Onion, Pickle, Risqué Sauce, Served with Side Salad or
Sweet Potato Fries

Chicken & Waffles..... 15
Buttermilk Fried Chicken, Candied Bacon, Whipped
Cream, & Maple Butter Syrup

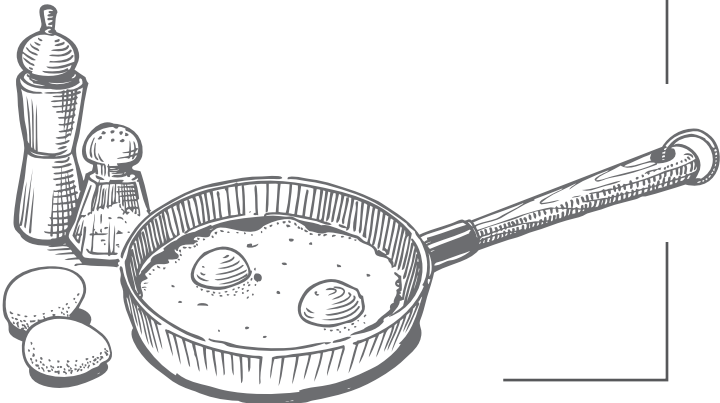
Housemade Duck Confit Hash..... 16
2 Poached Eggs, Red Potatoes, Brussels Sprouts, Apples,
Carmelized Onions, Bearnaise Sauce

Scopo Divino "Florentino"..... 18
Two Poached Eggs, Prosciutto, Sauteed Greens,
Bearnaise Sauce, with House Hash

"Hangover"..... 17
3 Eggs Your Style, Bacon, Chicken-Apple Sausage
& House Hash Covered in Maple Syrup

SIDES

- Candied Bacon (3) 8
- Chicken Apple Links (3) 6
- Signature House Hash 5
- 2 Eggs Any Style..... 6
- Seasonal Fruit Bowl..... 6
- Oysters 2.50 each



COCKTAILS

- Scopo Bloody..... 10
add bacon..... 2
- Scopo Screw 10
- Mimosa..... 10 glass / 40 carafe
Orange Juice
- Cherry Bellini 12
Luxardo Cherry, Cherry Wine
- Kir Royale..... 10
- Nelson’s Blood 10
Port
- Elderflower Cocktail..... 10

BRUNCH WINES

- WHITE

Astrolabe,
Sauvignon Blanc..... 15/12
- RED

Rodaro
Cabernet Franc..... 14/11
- SPARKLING

Amelia
Crémant de Bordeaux,
Brut Rosé.... 18/14



COFFEE

- Brewed Coffee (Umbria) 3
- Espresso 3
- Americano..... 4
- Macchiato..... 4
- Cappuccino..... 5
- Latte..... 5
- Café Bombon 4

In accordance with state law & SF mandates, SDV adds a 5% living wage charge to all service checks to help offset the cost of living, commuting, & working in SF. Thank you for understanding.