

Brunch Menu

Served Saturday & Sunday

Picarones con Pollo	\$12
Sweet potato fritters, crispy fried chicken, spiced syrup	
Pupusas	\$14*
Traditional Salvadorean dish, house made corn flour tortilla stuffed with beans and cheese, served with pickled cabbage, fresh tomato sauce	
Gallo Pinto	\$12*
Rice and beans sautéed with bell peppers & onions, sunny side egg, plantains, salsa criolla, queso frito	
Lomo omelet	\$18*
Three egg omelet, sautéed tenderloin strips, onions, tomato, monterey cheese, soy-balsamic glaze, house potatoes	
Corned beef hash	\$15*
Traditional style, onions, peppers, diced potatoes, choclo, two fried eggs, choice of bread	
Gallina Hash	\$14
Pulled rotisserie chicken, onions, peppers, potatoes, two poached eggs, rocoto hollandaise sauce	
Marisco Omelet	\$19*
Three egg omelet, seafood and shellfish medley, aji panca cream sauce, house potatoes	
Huevos Rancheros	\$15*
Two fried eggs, seda beans, tortillas, cream, avocado, ranchera sauce, pico de gallo, house potatoes	
Vegetariano	\$15*
Three egg omelet, quinoa, sautéed vegetables in aji amarillo cream sauce, house potatoes	
Franco's Special	\$16*
Scrambled eggs, ground beef, mushrooms, spinach, onions, jalapeño, cheese and house potatoes	
Plantain Pancakes	\$12
Sweet plantain pancakes, house made spiced canela syrup and fresh whipped cream	
Paisano	\$16*
Scramble eggs with chorizo, tomatoes, onions, tortilla, seda beans queso frito	
Americano	\$12*
Two eggs any style, apple wood smoked bacon, house potatoes and choice of bread	
Chilaquiles	\$13
Home made tortilla chips, two eggs, cream, seda beans, green or red sauce + add pulled pork adobo \$5 or grilled chicken \$5	
Avocado Toast	\$13
Two slices whole wheat toast, avocado, poached eggs, salsa criolla, quinoa	
Breakfast Burrito	\$12
Scrambled eggs, chorizo, potatoes, seda beans, bell peppers, onions, sour cream, tomatillo sauce	
BLTE	\$14
Applewood smoked bacon, lettuce, tomato, fried egg, rocoto aioli on whole wheat bread, fries or salad	
Benedictos	
Two poached eggs, english muffins, rocoto hollandaise sauce, house potatoes + chorizo \$15/pulled pork adobo \$16/crabmeat \$18/spinach & mushroom \$15	
Denver Omelet	\$14*
Diced ham, green bell peppers, onion, Monterey cheese, house potatoes, choice of bread	

Sides

Two Eggs	\$4	Toast	\$3	House Potatoes	\$5	
Any style		White, wheat, sourdough or English muffin		Platano Maduro		\$6
Applewood smoked bacon	\$5	Grilled Chorizo	\$6			

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24 West Portal Ave, San Francisco.

Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of Foodborne Illness - *Can be made gluten free, ask your server - 18% gratuity will be added to parties of 6 or more - Corkage fee \$18 per 750ml - A 4% surcharge will be added to your bill