



This week's tablehopper: down the hatch.

JULY 22, 2008 | SAN FRANCISCO

As an addendum to my write-up last week of **~EPIC ROASTHOUSE~**: some new brunch dishes are being launched this weekend. Items include buttermilk drop biscuits with mushroom pan gravy (\$9.50); bubble and squeak with jalapeño gravy and poached eggs (\$12); soft grits with homemade sausage, tomato sauce piquant, and poached eggs (\$12); Dungeness crab cake Benedict with chive hollandaise (\$17); and New York steak and poached eggs with potato hash and pico de gallo (\$19). The menu also includes oysters (\$2.50 each), soups, and salads, and some \$10 hangover drinks, like a bloody Mary. Sat–Sun 11am–2:30pm. 369 Embarcadero at Folsom, 415-369-9955.