



## 12 Brunch Spots to Try Right Now

by [Keri Bridgwater](#) Jun 27, 2016, 1:28p [Lyudmila Zotova](#)



Whether it's coffee and pastries, eggs benedict and Bloody Marys, or a mouthwatering meat feast you're after, our ultimate weekend morning guide to eating and drinking has got you covered. Check out Eater's continually updated collection of [Where to Eat Brunch Right Now in San Diego](#). Some of these menus are offered every day while others are reserved for weekends; use it as a guide for all your day-drinking and dining needs. If we've missed one of your favorites, let us know on the [tip line](#).

## 1 Mess Hall

Chow down on chef Tim Kolanko's Sunday brunch at the newly opened Mess Hall, where his spread includes everything from charcuterie and pastry platters, to heartier fare like a duck confit hash and the "awesome" bacon steak and levaine toast topped with mushrooms, arugula, poached eggs, Béarnaise sauce. Brunch is served between 10:30 a.m. and 3 p.m. every Sunday.

[2820 Historic Decatur Rd](#)  
[San Diego, CA 92106](#)

(619) 255-8360

## 2 Hanna's Gourmet

African-born chef/restaurateur Hanna Tesfamichael serves up a suitably global inspired brunch menu at her attractive University Heights bistro. Eggs come a la Marrakech (ground lamb, topped with mint and feta), or a la Espana (Spanish chorizo with Manchego); there are green chilaquiles plus an Omelet a la Romana too. We hear the fluffy and indulgent carrot cake pancakes are also a consistent crowd pleaser.

[Yelp](#)

2864 Adams Ave  
San Diego, CA 92116  
(619) 280-5600

## 3 Claire's on Cedros

This award-winning and eco-friendly eatery in Solana Beach serves up a wide selection of New American style eats and brunchy-bistro classics, including a multitude of eggs Benedicts and omelets, a short rib hash, plus pancake stacks (the lemon ricotta 'Clairecakes' are killer), and French toast. The in-house bakery always has a fresh selection of brownies, cookies and muffins to choose from too.

[246 N Cedros Ave](#)  
[Solana Beach, CA 92075](#)

(858) 259-8597

## 4 Bankers Hill Bar & Restaurant

New chef de cuisine Tyler Nollenberger has whipped up a slew of new brunch bites at this Bankers Hill go-to. Don't miss the watermelon and burrata salad, delicate smoked salmon rye crepe and heartier braised carnitas on polenta cakes. All dishes pair perfectly with lead barkeep Zach Gray's new list of libations too, which showcase herbal and fruit forward concoctions, including Winter's Passion (gin, Campari, pineapple, mint) and the Sonoma-inspired Bees of Bennett Valley with fennel pollen infused gin, honey, lemon and lavender.

### Bankers Hill Bar + Restaurant

2202 4th Ave  
San Diego, CA 92101  
(619) 231-0222

## 5 Fig Tree Café



Despite long lines on the weekend, it's always worth a wait to grab brunch on the charming open-air garden patio at Fig Tree's PB location. Popular menu picks include a coffee flight (latte, mocha, Mexican mocha), any of their oversized and indulgent

(but oh so worth it!) French toasts, and of course the surf & turf Bloody Mary garnished with three Cajun spiced shrimp and a strip of 'Man Candy' (which, for the uninitiated, is thick bacon covered in brown sugar and paprika).

5119 Cass St  
San Diego, CA 92109

(858) 274-2233

## 6 Herringbone

Forget bottomless mimosas, at Brian Malarkey's renovated 1930s-era warehouse eatery it's all about the rosé! Every Saturday and Sunday enjoy endless glasses of French Listel Rosé (\$25) alongside the yellowtail ceviche tostada, Maine lobster roll, or an olive wood fired flatbread breakfast pizza topped with a fried egg.

7838 Herschel Ave  
La Jolla, CA 92037

(858) 459-0221

## 7 Breakfast Republic



Specializing in breakfast all day, every day, patrons rave about the pancake versions of popular sweet treats, from cinnamon rolls to Oreos and churros. While bacon lovers can upgrade regular rashers to Jurassic Pork (thick cut bacon marinated and baked with paprika and brown sugar). Expect specialty drinks such as a ginger kombucha mule and beermosa, alongside the usual Bellinis and Bloody Marys.

2730 University Ave  
San Diego, CA 92104

(619) 296-7058

## 8 Brooklyn Girl

This casual American eatery offers a well edited lists of classic brunch dishes with a twist. Here, you'll find 'Hair of the Dog' a.m. approved cocktails (think smoky mezcal Bloody Marys, and a Breakfast Boulevardier), house specials like lox and latkes and 'South Brooklyn Special', chilaquiles with duck eggs and salsa verde.

Brooklyn Girl

4033 Goldfinch St  
San Diego, CA 92103  
(619) 296-4600

## 9 The Crown Room At The Del

For a luxe brunch experience complete with chandeliers and vaulted ceilings, head to the Del's Victorian-era Crown Room. Served every Sunday, the menu features a regal smorgasbord of seafood and sushi, regionally inspired dishes, international cuisine and carving stations. Guests can also enjoy a gourmet Bloody Mary bar, mimosas, and an eye-popping candy and dessert bar. Costs \$93 per person, or \$29 for children aged 5 – 12 years.

1500 Orange Ave  
Coronado, CA 92118

(619) 522-8490

## 10 Tom Ham's Lighthouse

A true feast for the senses, Tom Ham's lavish brunch features breakfast delights (bacon, sausage, potato), a raw bar with all the fixings, plus salads, made to order pasta, a dessert station, not to mention free flowing champagne. Served every Sunday from 9:30 a.m. to 2 p.m. it costs \$42 (adults) and \$16 for children between 5 – 16 years old.

2150 Harbor Island Dr  
San Diego, CA 92101

(619) 291-9110

## 11 Madison

Still one of San Diego's hottest new restaurants, Madison quietly dropped its new brunch menu a couple of weeks ago. Expect a nicely curated selection of good eats, including the avo toast with egg, beet waffle with a side of bacon, and one of six Madison Favorites: braised lamb with grilled leeks and potato beet hash. The bar offers brunch cocktails, such as a Sherry/Campari/Absinthe/Champagne based tippled dubbed The Running Rabbit.

4622 Park Blvd  
San Diego, CA 92116

(619) 269-6566

## 12 Urge Gastropub

Along with their Rancho Bernardo location, URGE Oceanside is now serving brunch on Saturdays and Sundays from 10 a.m. to 2 p.m. Offerings from the modern American comfort food menu include drunken challah stuffed French toast, pork belly hash, a tater tot bacon Benedict, and the traditional Hawaiian Loco Moco - sticky rice, two eggs over easy, two beef patties and brown gravy.

URGE

2002 S Coast Hwy  
Oceanside, CA 92054  
(760) 429-7424