

# FOOD + WINE

## A taste of Oakland's Temescal

**Brenda's Oakland** The team behind San Francisco brunch favorite Brenda's French Soul Food opened this Oakland restaurant in late 2019 with a similar menu of New Orleans-style eats. There's also one very important, only-in-Oakland addition: breakfast sandwiches. These are big, semi-obsceane sandwiches with melted cheese and soft scrambled eggs flowing over buttery brioche — plan to sit on the patio instead of walking and eating. The house special features a runny egg and sweet-savory ham jelly, or build your own with options like andouille and pimento cheese. 4045 Broadway, Oakland. [brendasokland.com](http://brendasokland.com)

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### Or try one of these options

**FOB Kitchen** Weekend brunch is deservedly popular at this contemporary Filipino restaurant, decked out with tropical wallpaper and house-made Span. Get that Span or another tasty pork preparation like lechon, the crispy pork belly, with garlic rice and runny egg for a classic silog experience. But the king of pork goodness here might be the longanisa, a house-made sweet sausage, chopped up into a hash format. 5179 Telegraph Ave., Oakland. [fobkitchen.com](http://fobkitchen.com)



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