

Dining

BOUDIN | SF™

BREAKFAST • LUNCH • DINNER • SOURDOUGH

San Francisco sourdough purveyor Boudin Bakery has opened a Boudin SF restaurant in San Marcos (the only one in San Diego County), near San Marcos Boulevard and Highway 78. More full-featured than the smaller Boudin Bakery Cafes located at UTC and Fashion Valley, Boudin SF menus include breakfast and dinner entrees in addition to a full line of sandwiches, soups and salads.

The San Marcos location is currently the only Boudin SF in San Diego County.

Breakfast is served until 11 a.m. Monday through Friday and until noon Saturday and Sunday. Choices include a granola and yogurt parfait, oatmeal and fresh fruit as well as eggs, bacon, sausage, hash browns, sourdough French toast, three varieties of breakfast sandwiches, four varieties of egg scrambles served with hash browns and toast and a choice of three breakfast pizzas: bacon and tomato, ham and tomato, or vegetable, all made with mozzarella, cheddar and scrambled eggs. The lunch and dinner menu has a good selection of cold and hot sandwiches, entree salads, sourdough pizzas, soups and dinner entrees.

My family and I dined at Boudin SF after taking in a showing of "Wall-E" at the nearby Edwards San Marcos Cinema. My husband Jim opted for a traditional favorite, clam chowder in a bread bowl (\$5.99) and augmented it with a small salad of spiced walnuts, blue cheese, dried cranberries, apples, spring mix and balsamic vinaigrette (\$3.99). My daughter ordered the kids'



cheese pizza, which came with applesauce, a drink and a cookie for \$4.99. I decided to try one of the dinner entrees, and ultimately settled on the beef stew (\$8.99) with a side Caesar salad added for \$1.99.

Our food came promptly and was hot and well presented. The clam chowder was creamy and rich, and the spring salad was a refreshing blend of tangy and sweet flavors. My beef stew was also served in a bread bowl, which was a nice surprise. The beef, roasted vegetables, mushrooms and a touch of red wine gave it a rich, meaty flavor. The sourdough at Boudin is tangy and chewy with a nicely browned but not-too-hard crust. The Caesar salad was tasty and came with sourdough croutons, but had a tad more dressing than it needed. My stew came with a side of mixed greens with balsamic dressing and was plenty filling, so I would probably forego the Caesar salad in the future. My



daughter was favorably impressed with the kids' cheese pizza, which she said was very flavorful, and "tasted not just like cheese."

To round out our meal we ordered a double cappuccino (\$3.59), single cafe latte (\$3.09) and a lemon bar (\$1.99) while my daughter enjoyed her very sweet and chewy macadamia nut and white chocolate chip cookie. Unfortunately, our coffee order was forgotten, and when it did come, my latte wasn't decaf as I'd requested. The lemon bar was more cakey and less lemony than I prefer, but certainly good enough.

All in all, Boudin SF is a good option for a family dinner that's a step above fast food, with good hearty fare. Curbside delivery and wi-fi are also convenient amenities.

Boudin SF is located at 113 S. Las Posas Rd. and is open 7 a.m. to 9 p.m. Monday through Saturday, and 8 a.m. to 8 p.m. on Sunday. www.boudinbakery.com; 760-761-1150. ❖