



May 20, 2017

frites with herbs and aioli	7.
chilled avocado-cucumber soup	9.
bibb lettuces with avocado, 7-minute farm egg, and meyer lemon-caper salsa	12.
grilled levain with favas, mint, pecorino, whipped ricotta, and little gems	12.
house goat cheese gnocchi with basil pesto, and baby spinach	14.
cornmeal-fried local oysters, rémoulade, shaved radish salad	14.
grilled flatbread with asparagus, bacon, asiago, and mozzarella	15.
hand-made mushroom-ricotta ravioli with mint, brandy, cream, and roasted swiss chard	20.
fresh linguine with spicy pork sausage, artichoke, shell beans, tarragon breadcrumbs	21.
roasted hoffman farm chicken with primavera-style couscous, and natural jus	23.
charcoal-grilled emigh ranch lamb loin chops, morel mushrooms, olive oil mashed potatoes, ramps	29.
northern halibut with white wine-caper sauce, riverdog farm asparagus, parsnip-yam purée	28.
charcoal-grilled meyer ranch hanger steak, gruyere-spaetzle gratin, sweet peas, cracked pepper sauce	28.
artisan cheese selection: st. pat, la casera, midnight moon	8./21

most of our products come from environmentally sustainable farms and ranches

bread served upon request

we will accept up to 2 separate credit card payments per table \$10 credit card minimum

surcharge of \$1.15 per person will be charged for healthy san Francisco

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