



January 17, 2018

frites with herbs and aioli	7.
roasted cauliflower-turmeric soup with crème fraiche	9.
ruby grapefruit, toasted almonds, feta, arugula, and blood orange-smoked paprika vinaigrette	13.
avocado and shaved mushroom salad with apple, pepitas, chicory, lemon poppy seed dressing	13.
cornmeal-fried oysters, pickled cauliflower, radishes, rémoulade	14.
house goat cheese gnocchi with tomato sauce, and roasted broccoli	15.
grilled flatbread with slow-roasted early girl tomatoes, pea shoots, bacon, mozzarella	15.
hand-made ricotta ravioli with spinach, truffle cream, mint, and marsala	20.
fresh linguine with braised heritage pork, broccoli rabe, pecorino, calabrian chili	19.
roasted hoffman farms chicken with butternut squash risotto, and mushroom soffrito	24.
pan-seared liberty duck breast, pumpkin polenta, and catalan chard with golden raisin, pine nut & sherry	28.
local petrale sole with bintje potato, leek, and green olive-roasted sweet pepper tapenade	28.
meyer ranch hanger steak, gruyere-spaetzle gratin, thyme-roasted brussels sprouts, cracked pepper sauce	29.

***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

***weekday brunch hours Wednesday-Friday 10am-2:15pm***