



November 17, 2017

frites with herbs and aioli	7.
marinated monterey bay sardine toast, dill crème fraiche, pine nuts, and currants	9.
sunchoke potato, leek soup with spinach	8.
'jeweled' kale-farro salad with persimmons, pomegranate, and almonds	11.
warm cauliflower salad with chicory, buffalo mozzarella, parmesan breadcrumbs, capers, bagna cauda	14.
house goat cheese gnocchi with tomato sauce and zucchini	15.
grilled flatbread with spicy poblano-preserved lemon relish, broccoli, bacon, ricotta, mozzarella	15.
hand-made ricotta ravioli with spinach, truffle cream, marsala	20.
fresh linguine with heritage pork sugo, spaghetti squash, parmesan	19.
roasted hoffman farm chicken, pumpkin polenta, escarole, green olive-roasted sweet pepper tapenade	24.
braised emigh ranch lamb shoulder, celery root mashed potatoes, catalan chard	27.
petrale sole stuffed with shrimp; wild mushroom risotto, crispy carrots, caper-lemon sauce	28.
charcoal-grilled hanger steak, gruyere-spaetzle gratin, brussels sprout leaves, cracked pepper sauce	28.
cheenses: mt. tam (cow, usa) 12 month manchego (raw sheep, spain), humboldt fog, (goat, usa)	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

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