



June 20, 2017

frites with herbs and aioli	7.
purée of fresh fava bean soup with cumin, tomato and crème fraiche	9.
catalan-style mussels, grilled olive bread, and saffron-tomato broth	11.
little gems, levain croutons, marinated cherry tomatoes, cucumber, blue cheese, oregano vinaigrette	12.
roasted sierra porcinis with sizzled farm egg, leek, and caper-meyer lemon salsa	16.
caribbean-style ceviche with halibut, mango, cucumber, citrus, and waffle potato chips	14.
house goat cheese gnocchi with basil pesto, and baby spinach	14.
grilled flatbread with slow-roasted spring onion, kale, pounded herbs, sheep's milk feta	14.
hand-made mushroom-ricotta ravioli with mint, brandy, cream, and roasted swiss chard	20.
fresh linguine with bolognese sauce, pecorino, and parmesan	19.
roasted hoffman farm chicken with primavera-style couscous, and natural jus	23.
charcoal-grilled heritage country pork chop with shelling beans, and sweet corn salsa	26.
northern halibut with sierra morel sauce, peas, and olive oil mashed potatoes	29.
charcoal-grilled hanger steak, gruyere-spaetzle gratin, romano beans, 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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