



January 13, 2018

frites with herbs and aioli	7.
puree of celery root-tahini soup	9.
arugula with fennel, chèvre, and citrus-smoked paprika vinaigrette	11.
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 bacon, shiitake mushrooms, pea shoots, 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	21.
roasted hoffman farms chicken with butternut squash risotto, and mushroom soffrito	24.
pan-seared liberty duck breast, pumpkin polenta, catalan-style chard with golden raisins, pine nuts & sherry	28.
local petrale sole with new 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.
cheeses: st. nuage (cow, usa), truffle pecorino (sheep, italy), 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