



June 17, 2017

| | |
|--|------------|
| fresh squeezed valencia orange juice mimosa | 10.00 |
| sake bloody mary, fresh horseradish | 11.00 |
| house made watermelon-strawberry agua fresca/ add prosecco | 4.25/10.00 |
| fresh fruit shake with strawberries, banana, almond milk, cashew cream, cacao nibs | 9.00 |
| beignets with summer berries, chocolate syrup, and chantilly | 7.50 |
| house-made organic oat granola with banana and milk or yogurt | 8.50 |
| market fruit: blueberry, strawberry, apricot, plum, blackberry, date; toast, fromage blanc, cinnamon, honey | 8.50 |
| french toast with apricot compote, and crushed almond chantilly | 14.25 |
| soft scrambled eggs with rosemary new potatoes, summer squash, basil pesto; toast, lettuces | 14.25 |
| house sourdough english muffin, fried egg, bacon, avocado-endive salad with tarragon vinaigrette, cheddar | 14.75 |
| poached eggs & heritage pork confit hash with onion, leek, fennel, crispy potato, salsa verde, crème fraiche | 16.00 |
| fried eggs & charcoal-grilled skirt steak with anson mills white cheddar grits & polenta, and fresh corn salsa | 19.75 |
| | |
| puree of fresh fava bean soup with cumin, tomato, and crème fraiche | 9.00 |
| detox bowl: greens, radishes, carrot curls, pumpkin seed dukkah, rose kokuho brown rice, poached egg, tahini | 13.00 |
| market lettuces with cucumber, cherry tomato, blue cheese, oregano vinaigrette | 11.00 |
| grilled flatbread with sweet corn, grilled red onions, bacon, asiago, mozzarella | 13.00 |
| house veggie burger sandwich with cheddar, guacamole, shaved little gems, and corn chips | 16.00 |
| buffalo-fried chicken sandwich with rajas cabbage salad, and ranch dressing | 16.00 |
| desserts | |
| gelato affogato: vanilla gelato drowned with espresso; biscotti | 8.00 |
| apricot-blueberry crisp, vanilla gelato | 10.00 |
| sides | |
| maple-sage sausage | 6.00 |
| blackberry-pecan coffee cake | 3.50 |
| strawberry-buttermilk scone with preserves | 4.00 |
| toasted banana bread with whipped cream cheese | 4.00 |
| apple wood smoked bacon | 6.00 |
| garlic-herb potatoes | 6.00 |
| acme toast with fromage blanc, honey, cinnamon | 3.00 |

we use pasture-raised eggs; most of our products come from environmentally sustainable farms and ranches
surcharge of \$1.15 per person will be charged for san francisco's pay and health care ordinance
we will accept up to 2 separate credit card payments per table *\$10 credit card minimum