



January 14, 2018

Happy Birthday Faye Dunaway!

fresh squeezed blood orange or valencia orange juice mimosa	9.00
sake bloody mary, fresh horseradish	11.00
fresh fruit shake with cacao, matcha, fresh spinach, cashew cream, almond, date, fresh mint	9.00
beignets with lemon curd-poppy seed chantilly, and pear	7.50
house organic oat granola, market fruit and straus whole milk yogurt	9.25
market fruit: apple, cara cara orange, red grapes, grapefruit, dates; toast, fromage blanc, cinnamon, honey	9.25
brioche french toast with golden raisins, honey pecans, chantilly	15./11.half
soft scrambled eggs with butternut squash, shiitake mushrooms, herb cream cheese; toast, lettuces	15.00
house english muffin, two fried eggs, shaved winter greens with parmesan dressing, cheddar //add bacon or avocado	12.75/15.75
poached eggs and crispy cheddar-dill potato cakes, chicory-shaved mushroom salad, hollandaise	16.00
fried eggs and ham-brined heritage pork porterhouse with black eyed peas and rice, salsa, and pickled jalapeño	18.00
puree of celery root-tahini soup	9.00
detox bowl: winter greens, sweet potato, crispy chickpeas, rose kokuho brown rice, poach egg, tahini	14.00
arugula salad with fennel, pickled cauliflower, apple, and goat cheese	11.00
grilled flatbread with braised greens, new potatoes, green garlic, pecorino, mozzarella	14.00
cornmeal-fried local oyster sandwich with winter vegetable coleslaw, and rémoulade	15.00
ham, gruyere & comté panini, braised winter greens, and pickled red onion; waffle potato chips	15.00
<b>desserts</b>	
gelato affogato: vanilla gelato drowned with espresso; biscotti	8.00
pink lady apple-sour cherry crisp, vanilla gelato	10.00
<b>sides</b>	
maple-sage sausage	6.00
apple-pecan coffee cake	4.00
orange-currant 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

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