



November 19, 2017

Happy Birthday Indira Gandhi (1917-1984)!

fresh squeezed orange juice mimosa or pomegranate bellini	10.00
sake bloody mary, fresh horseradish	11.00
fresh fruit shake with almond milk, cashew cream, banana, and strawberry	9.00
beignets with candied cranberries, and huckleberry swirl chantilly	7.50
house organic oat granola with banana and milk or whole milk yogurt	8.50
market fruit: persimmons, pomegranate, pink grapefruit, orange; toast, fromage blanc, cinnamon, honey	9.25
pumpkin-batter french toast with pear butter, honey pecan, chantilly	14.50
soft scrambled eggs with butternut squash, shiitake mushrooms, herb cream cheese; toast, lettuces	14.25
house sourdough english muffin, fried egg, bacon, curly kale salad, parmesan dressing, cheddar	15.00
poached eggs and happy boy farm curried cauliflower with lentil dhal, escarole salad, crème fraiche	16.00
fried eggs, coffee-guajillo chile rubbed heritage pork, shell bean purée, chimichurri, arrowhead cabbage slaw	17.75
sunchoke potato, leek soup with spinach	8.00
detox bowl: autumn greens, sweet potato, spicy chickpeas, rose kokuho brown rice, poach egg, tahini	14.00
market lettuces with apple, almonds and gouda	9.00
grilled flatbread with spinach, spaghetti squash, parmesan, mozzarella	14.00
buffalo-fried hoffman farms chicken sandwich with winter vegetable coleslaw	16.00
grilled emigh ranch lamb kefta on house-made pita with tzatziki, tomato confit, roasted red onions, chermoula	16.00
desserts	
gelato affogato: vanilla gelato drowned with espresso; biscotti	8.00
apple-pear crisp, vanilla gelato	10.00
sides	
maple-sage sausage	6.00
apple-pecan coffee cake	4.00
raspberry-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

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

acme toast with fromage blanc, honey, cinnamon

3.00

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