



July 16, 2017

**Happy Birthday Will Ferrell!**

fresh squeezed valencia orange juice mimosa	10.00
sake bloody mary, fresh horseradish	11.00
house black cherry-watermelon-lime agua fresca/ add prosecco	4.25/10.00
fresh fruit shake with strawberries, banana, almond milk, cashew cream	9.00
beignets with summer berries, chocolate syrup, chantilly	7.50
house organic oat granola with banana and milk or straus whole milk yogurt	8.50
market fruit: peach, blueberry, charentais melon, raspberry, blackberry; toast, fromage blanc, cinnamon, honey	9.75
french toast with strawberry compote, and crème fraiche chantilly	14.25
soft scrambled eggs with spinach, basil-roasted cherry tomatoes, asiago; toast, lettuces	14.25
house sourdough english muffin, fried egg, bacon, avocado-endive salad with chervil vinaigrette , cheddar	14.75
poached eggs & heritage pork confit hash with onion, leek, fennel, crispy potato, salsa verde, crème fraiche	16.00
fried eggs and charcoal-grilled meyer ranch skirt steak, anson mills polenta & grits, chimichurri, fresh corn salsa	19.75
puree of heirloom tomato-roasted pepper soup	9.00
detox bowl: summer greens, avocado mousse, radishes, rose kokuho brown rice, poach egg, tahini	13.00
market lettuces with marinated summer squash, pecorino, pumpkin seeds, mint	11.00
grilled flatbread with eggplant, roasted & marinated red peppers, basil, chèvre, mozzarella	14.00
barbacoa-style grass-fed brisket sandwich with yellow cheddar, and rajas cabbage slaw	16.00
grilled halibut sandwich with spicy red pepper aioli, avocado, heirloom tomato, and butter lettuce	17.00
<b>desserts</b>	
gelato affogato: vanilla gelato drowned with espresso; biscotti	8.00
plum-strawberry crisp, vanilla gelato	10.00
<b>sides</b>	
maple-sage sausage	6.00
apple-pecan coffee cake	3.50
blueberry-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