



June 22, 2017

Happy Birthday Meryl Streep!

fresh-squeezed valencia orange juice mimosa	10.00
house sake bloody mary	11.00
house made watermelon-strawberry agua fresca/ add prosecco	4.25/10.00
meyer lemonade with fresh ginger	4.25
fresh fruit shake with strawberries, banana, almond milk, cashew cream, cocoa nibs	9.00
ricotta pancakes, santa rosa plum, maple syrup	10.00
french toast with summer berry compote, and chantilly mascarpone	14.25
soft scrambled eggs with baby spinach, summer squash, basil pesto; toast, lettuces	14.25
house sourdough english muffin; fried egg, bacon, avocado-endive salad with tarragon vinaigrette, cheddar	14.75
universal breakfast: eggs 'any style', house chicken-apple sausage, crispy potatoes, baguette, medjool date butter	15.00
poached eggs & heritage pork confit hash with onion, leek, fennel, crispy potato, salsa verde, crème fraiche	15.75
puree of fresh fava bean soup with cumin, tomato, and crème fraiche	\$9/5.half
little gems salad with cucumber, radish, avocado, lemon vinaigrette	10.00
detox bowl: spring greens, carrot curls, radish, pumpkin seed dukkah, rose kokuho brown rice, poach egg, tahini	13.00
garden lettuces with red wine vinaigrette	6.00
grilled flatbread with slow-roasted red spring onion, sweet corn, king trumpet mushrooms, mozzarella	14.00
charcoal-grilled hoffman farm chicken sandwich on focaccia with aioli, grilled red onion, savoy cabbage salad	15.00
house veggie burger sandwich with cheddar, guacamole, shaved little gems and corn chips	15.00
fresh linguine with bolognese sauce, parmesan, pecorino	15.00
charcoal-grilled meyer ranch flatiron steak and frites with salsa verde	19.75
sides	
frites with herbs and aioli	7.00
apple wood smoked bacon	\$6/3half
maple-sage pork sausage	6.00
sourdough toast, bellwether farm fromage blanc, honey & cinnamon	3.00
toasted banana bread with whipped cream cheese	4.00
acme toast	2.75

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 2 separate credit card payments per table *\$10 card minimum

dinner reservations available online via universalcafe.net, fb or on yelp.com

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