



May 24, 2017

Happy Birthday Bob Dylan!

fresh-squeezed valencia orange juice mimosa	10.00
house made watermelon-strawberry agua fresca/add prosecco	4.25/10.00
house sake bloody mary	11.00
meyer lemonade with fresh ginger	4.25
fresh fruit shake with strawberries, banana, coconut-almond milk, agave, fresh mint	9.00
ricotta pancakes, blueberry compote, maple syrup	10.00
french toast with strawberry compote, and chantilly mascarpone	14.25
soft scrambled eggs with asparagus, cheddar, and rosemary potatoes; 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 & spring onion potato cakes, hollandaise, and chorizo-leek ragout	16.75
heirloom carrot-shrimp bisque	\$9/5.half
romaine hearts with pickled romano beans, pine nuts, spring onion vinaigrette, and ricotta toast	10.00
detox bowl: spring greens, avocado mousse, pistachio dukkah, rose kokuho brown rice, poach egg, green tahini	13.00
garden lettuces with red wine vinaigrette	6.00
grilled flatbread with asparagus, mushroom, pounded oregano, mozzarella	13.75
charcoal-grilled hoffman farm chicken sandwich on focaccia with aioli, grilled red onion, green cabbage salad	15.00
painted hills roast beef sandwich with muenster, pickled red onion, a sizzled farm egg, and spring lettuces	15.00
penne pasta with english peas, tarragon, cream, asiago	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 now available online via our facebook page or on yelp.com

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