



October 20, 2017

Happy Birthday Tom Petty (1950-2017)

fresh-squeezed valencia orange juice mimosa or pomegranate bellini	10.00
house sake bloody mary	11.00
house lemonade with fresh ginger	4.25
fresh fruit shake with strawberries, banana, almond milk, cashew cream	9.00
ricotta pancakes, wild huckleberry sauce, maple syrup	10.50
pumpkin-batter french toast with pear butter, candied pecans, and chantilly	14.25
house sourdough english muffin, fried egg, bacon, avocado-endive salad with chervil vinaigrette, cheddar	14.75
soft scrambled eggs with cherry tomatoes, spinach, mozzarella; toast, lettuces	14.25
universal breakfast: eggs 'any style', house chicken-apple sausage, crispy potatoes, baguette, medjool date butter	15.50
poached eggs with peperonata, new-crop butternut squash polenta, and baby spinach-goat cheese salad	16.00
puree of roasted eggplant-fresh pimiento soup	\$8/4.half
romaine and radicchio salad with fresh fig, pomegranate, almonds, manchego	12.00
detox bowl: spring greens, avocado mousse, radish, rose kokuho brown rice, poach egg, green tahini	13.50
garden lettuces with red wine vinaigrette	6.00
grilled flatbread with eggplant, dry farm tomato, basil, mozzarella	13.75
chipotle-braised turkey sandwich, scallion, mushroom, yellow cheddar and tortilla chips	15.00
charcoal-grilled hoffman farm chicken sandwich on focaccia with aioli, grilled red onion, savoy cabbage salad	15.00
fresh fettuccine with pan seared king salmon, capers, cream, spinach, parmesan	18.00
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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