



January 10th menu

beignets, cardamom sugar, caramel \$6

house-made yogurt + granola, apple butter, grapefruit, mandarin, honey \$9 (gf)

french toast, pluot compote, citrus curd chantilly \$13

house sourdough english muffin, fried egg, shaved radicchio salad, lemon-parmesan dressing, cheddar \$11

soft scrambled eggs, shiitake mushroom, leek, bellwether farm fromage blanc; lettuces, toast \$13

detox bowl: brown rice, martin's farm veggies, seeds, soft egg, tahini \$11 (gf, df)

al pastor sausage hash + a fried egg, butternut, brussels, potatoes, dijon crema, cotija \$16 (gf)

cornmeal fried oysters on house focaccia, marie-rose sauce, arugula, giardiniera \$15

buttermilk fried chicken, brioche bun, honey butter hot sauce, slaw, ranch \$15

cranberry-walnut scone, medjool date butter \$4

banana bread, whipped cream cheese \$4

chai-spiced apple crisp + salted caramel \$11

sides:

apple wood smoked bacon \$6 (gf, df)

home-fried potatoes, aioli \$4 (gf)

frites, herbs, aioli \$6 (gf, df)

organic mixed green salad \$4 (gf, vegan)

rajas cabbage slaw \$4 (gf, vegan)

sourdough toast with spiced fromage blanc and honey \$4

side of buttered sourdough toast \$3

add ons +\$2 egg, cheddar +\$3 bacon, avocado

Thursday dinner 4:00-8:00 Friday dinner 4:00-8:30pm

Saturday-Sunday brunch 9:30am-3pm

Sunday Supper Pre Fixe Pre Orders for pick up

pick-up: 415-821-4608, email: universalcafe@sbcglobal.net view menus @ universalcafe.net delivery: Postmates, Doordash