



November 20th dinner menu

small plates

lentil soup, scallion fried rice \$11 (gf, df)

martin's farm chicory, satsuma mandarin, pomegranate, pepitas, farmhouse cheddar, garlicky sun-dried herb vinaigrette \$14 (gf)

grilled flatbread, local-cured salami, kale-walnut pesto, fresh mozzarella \$14

gulf white prawns, arugula, avocado, meyer lemon \$17 (gf, df)

honey-roasted delicata squash, gorgonzola, red chilies, pecans \$11 (gf)

cauliflower fritters, pickled green tomato, labneh, hot sauce \$9

fried brussels leaves, calabrian chili \$8 (gf, vegan)

warm marinated olives \$5 (gf, vegan)

large plates

fettuccine, di ciccio broccoli, tomato, fresh goat cheese, breadcrumbs \$19

herb-roast chicken, grilled mushrooms, parsnip puree \$24 (gf)

pan-seared sea scallops, truffled leek risotto, caper, lemon \$27 (gf)

heritage red wattle porterhouse pork chop, butter beans, roasted winter greens, salsa verde \$27 (gf, df)

charcoal-grilled hanger steak, cracked pepper sauce, balsamic caramelized red onion, herbed frites, aioli \$28 (gf, df)

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

our rosemary-sourdough focaccia + farmer's cheese \$6

tartine country bread + whipped butter \$6

desserts:

apple fry pie, vanilla ice cream, apple cider sugar \$9

warm orange+walnut cake, chocolate ice cream \$9

PATIO IS OPEN FOR DINING!!

1.5 hour dining limit please

view menus @ universalcafe.net

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

Thursday dinner 4:00-8:00pm

Friday dinner 4:00-8:30pm

Saturday-Sunday brunch 9:30-3:00pm

Sunday Supper Pre Fixe Pre Orders