



July 12, 2018

frites with herbs and aioli	7.
white corn soup with fried sage	9.
steamed clams with fresh shelling beans, grilled bread and basil aioli	12.
lemon-marinated zucchini salad, new-crop heirloom tomatoes, mint, cilantro, frisée, french feta	14.
blue heron farm little gems lettuce with avocado, cucumber, radishes, black olive vinaigrette	14.
house goat cheese gnocchi with pesto and crispy carrots	15.
grilled flatbread with mushrooms, radicchio, calabrian chili, mozzarella	14.
hand-made ricotta ravioli with eggplant, pecorino, and fresh tomato sauce	19.
fresh spaghettini with heritage pork sugo, peas, and pecorino	20.
roasted hoffman farms chicken with chickpea-sweet pepper purée, and bloomsdale spinach	24.
pan-seared liberty duck breast with orange sauce, potato gratin, caramelized cabbage	29.
local wild king salmon with riverdog farm butterball potatoes, sweet corn, and artichoke relish	29.
charcoal-grilled meyer ranch hanger steak, gruyere-spaetzle gratin, grilled broccoli, cracked pepper sauce	29.
cheeses: mt. tam (cow, usa), pecorino toscano (sheep, italy), bucheron (goat, usa)	8/21.

***most of our products come from environmentally sustainable farms and ranches***

bread upon request

surcharge of \$1.15 per person will be charged for healthy san Francisco

We will accept up to 2 separate credit cards per table \* \$10 credit card minimum

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