



April 7, 2018

frites with herbs and aioli	7.
puree of asparagus soup	10.
charcoal-grilled half moon bay squid, spring onion, marinated chickpeas, rémoulade	13.
emigh ranch lamb tongue, asparagus, soft boiled egg, salsa verde	13.
happy boy farm little gems, avocado, oregano-lemon vinaigrette, pine nuts	14.
house goat cheese gnocchi with arugula pesto and crispy carrots	15.
grilled flatbread with kale, green olive, ricotta, and mozzarella	15.
hand-made mushroom-ricotta ravioli with spinach, truffle cream, mint, and marsala	21.
fresh linguine with manila clams, pancetta, spicy tomato sauce, green garlic	21.
roasted hoffman farms chicken with artichoke risotto, and mushroom soffrito	24.
heritage country pork chop with potato gratin, caramelized onion jus, and riverdog farm cabbage	27.
sea scallops with sweet potato-parsnip purée, champagne sauce, new-crop asparagus	30.
charcoal-grilled meyer ranch hanger steak, gruyere-spaetzle gratin, broccolini, cracked pepper sauce	29.
artisan cheese: harbeson (US, cow), quattro pepe (Italy, sheep), lambchopper (US, goat)	\$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

weekday brunch hours Wednesday-Friday 10am-2:15pm