



November 6, 2018

frites with herbs and aioli	7.
roasted autumn squash soup, navel orange, sage, and crème fraiche	9.
escarole salad with persimmons, candied pistachio, preserved lemon, feta	14.
cornmeal-fried oysters with rémoulade, bread & butter pickles, and happy boy farm lettuces	15.
house goat cheese gnocchi with pesto and crispy carrots	16.
grilled flatbread with king trumpet mushrooms, arugula, mozzarella	16.
hand-made fresh ricotta ravioli with roasted spinach, mint, and marsala	21.
linguine with grass-fed beef meatballs, heirloom tomato sauce, parmesan	23.
roasted mary's organic chicken with braised greens, and parmesan risotto	24.
red wine-braised emigh ranch lamb shank with portobello mushrooms, and root vegetable gratin	29.
northern halibut with olive oil mashed potatoes, early girl tomatoes, and tapenade	30.
charcoal-grilled hanger steak with gruyere-spaetzle gratin, brussels sprout leaves, cracked pepper jus	29.
cheese: red witch (cow, us), tomme brulee (sheep, france), nerina (goat, italy)	9/24.

most of our products come from environmentally sustainable farms and ranches

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