



to-go cold pantry:

broccoli-quinoa soup / onion, celery, leek, bay, garlic, quinoa, veggie stock \$12/ quart (gf, vegan)

tomato-braised pork sugo, aromatics, heirloom tomatoes, shallot, herbs \$16/ quart (gf, df)

house-made potato gnocchi, russets, flour, egg, pecorino \$12/ quart

granola/ sprouted organic nuts + oats, maple syrup, brown sugar, butter, coconut, raisins, orange zest, cinnamon, sea salt \$14/ quart (gf)

marinated olives/ preserved lemon, harissa, spices, roast garlic, parsley, cracked pepper, evoo \$6/ pint (gf, vegan)

champagne-meyer lemon vinaigrette/ cider vinegar, champagne reduction, meyer lemon, non-gmo canola, evoo \$4/ ½ pint (gf, vegan)

yogurt ranch / house-made organic yogurt+aioli, buttermilk, mustard+onion powder, chives, oregano, parsley, lemon \$4 ½ pint (gf)

aioli/ egg yolk, garlic, non gmo canola oil, evoo, lemon juice, sea salt \$4/ ½ pint (gf, df)

Friday dinner 5:30-9:00pm

Friday Lunch 11-3pm Saturday-Sunday brunch 9:30-3pm Sunday Supper Pre Fixe Pre Orders
pick-up: 415-821-4608, email: universalcafe@sbcglobal.net view menus @ universalcafe.net delivery: Postmates, Doordash