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## Snacks

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Aleppo and Thyme Spiced Mixed Nuts	4
Guacamole <i>house fried tortilla chips</i>	9
Feta-Stuffed Peppadew Peppers	6
Mushroom Arancini <i>black garlic aioli</i>	10
Deviled Eggs <i>(2 of them)</i>	5
Seasonal Vegetables in Escabeche	6
Whipped Lardo & Oil-Cured Olive Tapenade <i>focaccia</i>	6

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## Salads and Vegetable Plates

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Charred Sweet Gem Caesar Salad <i>herbed croutons / Parmigiano Reggiano</i>	11
Blistered Farmers' Market Peppers <i>Maldon sea salt</i>	10
Crispy Polenta Fries <i>harissa aioli</i>	10
Spicy Roasted Broccoli <i>toasted garlic</i>	9
Roasted Wild Mushrooms with Soft Polenta <i>herbed chevre</i>	13
Red Romaine Wedge Salad <i>avocado / Hobbs bacon/hard-cooked egg</i>	14
Steamed Watsonville Artichoke <i>lemon cayenne aioli</i>	12

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## Smallish

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Grilled Monterey Bay Calamari <i>chorizo /cannellini beans</i>	11
Steak Tartare <i>Parmigiano Reggiano / capers / quail egg / aleppo</i>	12
Gulf Prawn & Andouille Sausage Gumbo <i>bell &amp; jalapeno peppers / steamed rice</i>	13
Oysters on the Half Shell <i>(6/12/18) cocktail sauce / champagne mignonette</i>	19/35/49
Short Rib Poutine <i>French fries / feta / green onion</i>	15
Za'atar Spiced Lamb Meatballs <i>radish &amp; cucumber salad / yogurt-lime dressing</i>	15
Artisanal Cheese Plate <i>accoutrements</i>	17

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## Pastas/Pizzas

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Spicy Prawn Pizza <i>garlic &amp; chile marinated prawns / chipotle / queso fresco / cilantro</i>	19
House-Made Sausage and Roasted Sweet Pepper Pizza	17
Bucatini Amatriciana <i>house-cured pancetta / chile flake/ pecorino</i>	19
Roasted Cauliflower with Whole Wheat Radiatore Pasta <i>Calabrian chiles / capers / Parmigiano</i>	17
Garlicky Kale and Braised Leek White Pizza <i>smoked mozzarella   pistachios</i>	17
Slow-Cooked Duck with Buckwheat Pappardelle Pasta <i>baby carrots / Jersey ricotta / crispy shallots</i>	19

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## Plates

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Grilled Bone-In Duroc Pork Chop <i>molasses-brined / Farmers' Market apples / natural jus</i>	29
True American Red Snapper <i>sunchokes / tomato confit /salsa verde</i>	33
Steak Frites <i>garlic &amp; jalapeno marinated hanger steak / mesilla pepper &amp; grilled onion 'salsa'/ French fries</i>	31
Sumac Seared Hawaiian Ahi Tuna <i>Bloomsdale spinach / preserved lemon</i>	27
Bouillabaisse <i>market fish &amp; shellfish / Gulf prawns / leeks / tomato broth / grilled garlic croutes</i>	27

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Our produce, meat, poultry and fish come from sources practicing sustainable methods.  
A 5% service charge will be added to all food & beverage items to satisfy City of San Francisco employee mandates.  
Split plate charge of \$2.50*