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**Snacks**

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<i>spicy mixed nuts</i>		<i>(two) deviled eggs</i>
4		5
<i>seasonal pickled vegetables</i>		<i>gnacamole</i>
5		9
<i>(two) mini burgers</i>		<i>Shishito peppers</i>
9		9.5

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**Small**

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<b>Olive Oil Poached Rock Cod</b> <i>spicy almond romesco</i>	12
<b>King Salmon Toast</b> <i>salmon &amp; cream cheese mousse / Persian cucumber / preserved lemon / salmon roe</i>	11
<b>Sweet Gem Caesar</b> <i>herbed croutons / Parmigiano Reggiano</i>	11
<b>Steak Tartare</b> <i>Parmigiano Reggiano / capers / quail egg / aleppo</i>	12
<b>Broccoli and Cheddar Mac &amp; Cheese</b> <i>crispy breadcrumbs</i>	10
<b>Garden Lettuce Salad</b> <i>Garrotxa goat cheese / Banyuls vinaigrette</i>	10
<b>Chicken Liver Pate</b> <i>sweet &amp; spicy stone fruit / crostini</i>	11
<b>Suncrest Farm Red Romaine Wedge</b> <i>avocado / Hobbs bacon / hard-cooked egg / honey mustard vinaigrette</i>	14

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**Good to Share**

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<b>Grilled Monterey Bay Calamari</b> <i>chorizo / cannellini beans</i>	11
<b>Spicy Prawn Pizzeta</b> <i>garlic &amp; chile marinated prawns / chipotle / queso fresco / cilantro</i>	14
<b>Day Boat Scallops</b> <i>morel mushrooms / fava beans / ramps / lemon beurre blanc</i>	24
<b>Artisanal Cheese Selection</b> <i>accoutrements</i>	17
<b>Oysters on the Half Shell</b> <i>(6/12/18)</i>	17/32/44
<b>House-Cured Pancetta Flatbread</b> <i>arugula / dry jack cheese / chile flake</i>	13
<b>Za'atar Spiced Lamb Meatballs</b> <i>radish &amp; cucumber salad / yogurt-lime dressing</i>	15
<b>Pork Pork Pork</b> <i>confit belly / molasses-brined tenderloin / BBQ ribs / cherries</i>	22
<b>Hawaiian Ahi Tuna, Grilled Rare</b> <i>Delta asparagus / lemon-caper brown butter / smoked sea salt</i>	23
<b>Grimaud Farm Duck Tacos</b> <i>tomatillo-avocado-serrano salsa / green onion / duck chicharrones</i>	15
<b>Asparagus &amp; Black Truffle Garganelli Pasta</b> <i>wild mushrooms / Parmigiano Reggiano</i>	22
<b>'Greek Salad' Flatbread</b> <i>bell peppers / red onion / feta cheese / cherry tomatoes / cucumbers</i>	13

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**Entrees**

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<b>California Halibut</b> <i>confit summer squash / cherry tomato vinaigrette</i>	26
<b>Black Pepper Linguine</b> <i>house-cured pancetta / fava beans / pecorino</i>	19
<b>Steak Frites</b> <i>dry-aged New York strip steak / French fries / creamy horseradish</i>	35
<b>Wild California King Salmon</b> <i>crisp polenta / peas &amp; carrots / chimichurri</i>	34
<b>Citrus Braised Chicken</b> <i>chile aji amarillo / Zuckerman's potatoes / caperberries / currants</i>	23

**Always Available**

<i>Daily House-Ground Burger</i>		<i>Daily Soup</i>
18		6/10

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.  
4% will be added to all food and beverage items to offset S.F. City and County Taxes, Ordinances & Fees.  
Split plate charge of \$2.50