
Snacks

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

Salads and Vegetable Plates

Charred Sweet Gem Caesar Salad <i>herbed croutons / Parmigiano Reggiano</i>	11
Blistered Shishito Peppers <i>Maldon sea salt</i>	10
Roasted Beet & Blue Cheese Salad <i>endive / Shaft blue cheese / date vinaigrette / candied pecans</i>	13
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

Smallish

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 & 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 & cucumber salad / yogurt-lime dressing</i>	15
Artisanal Cheese Plate <i>accoutrements</i>	17

Pastas/Pizzas

Spicy Prawn Pizza <i>garlic & chili marinated prawns / chipotle / queso fresco / cilantro</i>	19
House-Made Sausage and Roasted Sweet Pepper Pizza	17
Bucatini Amatriciana <i>house-cured pancetta / chili flake/ pecorino</i>	19
Roasted Cauliflower with Whole Wheat Radiatore Pasta <i>Calabrian chilis / 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

Plates

Grilled Bone-In Duroc Pork Chop <i>molasses-brined / Brussels sprouts / Farmers' Market apples</i>	28
Day Boat Scallops <i>brown butter-squash puree / sautéed spinach / Hobbs bacon / aged balsamic</i>	29
Steak Frites <i>garlic & jalapeno marinated hanger steak / balsamic-Dijon steak sauce French fries</i>	31
Seafood Pot Pie <i>scallops / market fish / Gulf prawns / fennel / Fresno chilis</i>	25
Sumac Seared Hawaiian Ahi Tuna <i>olive oil braised potatoes / Swiss chard / preserved lemon</i>	28

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