

Castelvetrano Olives	4
Suncrest Farm Baby Red Romaine Wedge <i>avocado / Hobbs bacon/egg /honey mustard vinaigrette</i>	14
Sweet Gem Caesar <i>herbed croutons / Parmigiano Reggiano</i>	10
Blistered Shishito Peppers <i>Maldon sea salt</i>	10
Crispy Polenta Fries <i>harissa</i>	10
Za'atar Spiced Lamb Meatballs <i>radish & cucumber salad / yogurt-lime dressing</i>	15
Garden Lettuce <i>Garrotxa goat cheese / Banyuls vinaigrette</i>	10
Oysters on the Half Shell <i>(6/12/18)</i>	19/35/49
Deviled Eggs <i>crispy bacon / spicy aioli</i>	9
Herbed Wagyu Steak and Beet Panzanella <i>endive / Shaft blue cheese / rustic croutons /date vinaigrette</i>	24
Greek Style Farro Salad <i>feta / cherry tomatoes / cucumbers / bell peppers caperberries / olives</i>	17
Chicken and Market Citrus <i>toasted walnuts / pecorino / pickled shallots / Meyer lemon dressing</i>	19
Hand-Picked Dungeness Crab Louie <i>avocado / cherry tomatoes / hard-cooked egg / 1000 Island</i>	25
Seared Ahi Tuna "Nicoise" <i>tonnato sauce /pole beans / frisée / tomato confit /olives / capers</i>	24
Aleppo-Marinated Mahi Mahi <i>black bean and squash ragu / Fresno chilis /cilantro salsa verde</i>	25
Organic Egg Omelet <i>baby spinach / Gruyere cheese / braised onions / Acme batard toast / garden salad</i>	16
Corned Beef Reuben Sandwich <i>braised cabbage / gruyere / Russian dressing /cole slaw</i>	22
Charred Cauliflower with Whole Wheat Radiatore Pasta <i>Calabrian chilis / capers / Parmigiano</i>	17
Soup & Grilled Cheese Sandwich <i>arugula / pickled shallots / grain mustard / cup of today's soup</i>	17
Chili Pepper Burger <i>sautéed poblanos / pepper jack cheese / harissa aioli / French fries</i>	19.5
House-Made Sausage and Roasted Sweet Pepper Pizza	17
Seafood Pot Pie <i>scallops / market fish / Gulf prawns / fennel / Fresno chilis</i>	23
Slow-Cooked Duck with Buckwheat Pappardelle Pasta <i>baby carrots / Jersey ricotta / crispy shallots</i>	19

Always Available

<i>Classic 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.
A 5% service charge will be added to all food and beverage items to satisfy City of San Francisco employee mandates.
Split plate charge of \$2.50*