
Good to Share

Castelvetrano Olives	4
Blistered Farmers' Market 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
Chilled Watsonville Artichoke <i>lemon cayenne aioli</i>	12
Oysters on the Half Shell <i>(6/12/18)</i>	19/35/49
Feta-Stuffed Peppadew Peppers	6
Deviled Eggs <i>crispy bacon / spicy aioli</i>	9

Salads

Garden Lettuce <i>Garrotxa goat cheese / Banyuls vinaigrette</i>	10
Gulf Prawn Louie <i>iceberg / cherry tomatoes / avocado / hard cooked egg / 1000 island dressing</i>	25
Chicken and Market Apples <i>Shaft blue cheese / toasted almonds / pickled shallots / cranberry vinaigrette</i>	19
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>	11

Entrees & Large Plates

Seared Ahi Tuna "Nicoise" <i>tonnato sauce / oven dried tomato /summer beans / frisée / olives / capers</i>	23
Bucatini Amatriciana <i>house-cured pancetta / chile flake/ pecorino</i>	19
Bouillabaisse <i>market fish & shellfish / Gulf prawns / leeks / tomato broth / grilled garlic croutes</i>	24
House-Cured Ahi Tuna Salad Sandwich <i>fennel-radish salad</i>	15
Roasted Cauliflower with Whole Wheat Radiatore Pasta <i>Calabrian chiles / capers / Parmigiano</i>	17
True American Red Snapper <i>sunchokes / cherry tomato confit /salsa verde</i>	29
Grilled Red Hawk & Cheddar Cheese Sandwich <i>arugula / pickled shallots / grain mustard / potato chips</i>	14
Spicy Prawn Pizza <i>garlic & chile marinated prawns / chipotle / queso fresco / cilantro</i>	19
House-Made Sausage and Roasted Sweet Pepper Pizza	17
Slow-Cooked Duck with Buckwheat Pappardelle Pasta <i>baby carrots / Jersey ricotta / crispy shallots</i>	19

Always Available

Daily House-Ground Burger | Daily Soup
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