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### Something Sweet

Cinnamon Pluot Coffee Cake <i>whipped cream</i>	6
Raspberry Sweet Roll	6
Housemade Granola <i>with milk or with seasonal fruit</i>	5/8
Housemade Granola <i>with yogurt or seasonal fruit &amp; yogurt</i>	6/10
Saint Benoit Yogurt <i>with seasonal fruit &amp; balsamic</i>	8

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### More like Breakfast

Summer Squash and Basil Omelet <i>gruyere / braised onions /garden salad / toast</i>	15
Daily Special (quantities limited) <i>featuring Rolling Oaks pasture-raised eggs</i>	aq
Buttermilk Pancakes <i>with Hobbs bacon or Caggiano pecan sausage</i>	12
Hobbs Smoked Salmon Bruschetta <i>red onion / capers / goat cheese</i>	12
Today's Quiche <i>please ask your server</i>	14
House-Made Italian Sausage and Egg Flatbread <i>sweet peppers / red onion / jack cheese / chile flake</i>	15
Acme Pain de Mie French Toast <i>seasonal fruit compote / chantilly cream</i>	12
Soft Scrambled Farm Eggs <i>ricotta / onions / cherry tomatoes / potatoes /bacon or sausage / toast</i>	14.5
Egg and Cheese Sandwich <i>avocado puree / piquillo pepper aioli/ Rumiano cheese /frisee / green salad</i>	14

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### More like Lunch

Garden Lettuce Salad <i>Garrrotxa goat cheese / Banyuls vinaigrette</i>	10
MarketBar Deviled Eggs <i>crispy bacon / spicy harissa aioli</i>	9
Grilled Chicken and Farmers Peach Salad <i>buttermilk pecan dressing / candied pecans / pickled shallots</i>	19
Suncrest Farm Baby Red Romaine Wedge <i>avocado / bacon/egg /honey mustard vinaigrette</i>	13
House-Cured Ahi Tuna Salad Sandwich <i>French fries</i>	15
Daily Ground Market Burger <i>all natural chuck &amp; short rib / French fries</i>	18
Sweet Gem Caesar Salad <i>herbed croutons / Parmigiano Reggiano</i>	11
BLT <i>Farmers Market tomatoes / Hobbs double smoked bacon / melon</i>	15

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### Additions

<i>organic egg</i>	<i>toast</i>
3	2
<i>Caggiano pecan sausage</i>	<i>Hobb's bacon</i>
5	5
<i>roasted potatoes</i>	
4	

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