

DINNER

Appetizers

Aleppo and Thyme Spiced Mixed Nuts	4
Guacamole <i>house fried tortilla chips</i>	10
Mushroom Arancini <i>black garlic aioli</i>	10
Deviled Eggs <i>crisp bacon / harissa aioli</i>	9
Crispy Poached Duck Egg with <i>la Quercia Prosciutto</i>	13
Artisanal Cheese Plate <i>accoutrements</i>	17
Blistered Shishito Peppers <i>Maldon sea salt</i>	10
Crispy Polenta Fries <i>harissa aioli</i>	10
Steak Tartare <i>Parmigiano Reggiano / capers / quail egg / aleppo</i>	12
Lardo-Wrapped Chilled Asparagus <i>soft-cooked quail egg / mustard vinaigrette</i>	12
House Made Country Style Pork Pate <i>grain mustard / caperberries</i>	12
Za'atar Spiced Lamb Meatballs <i>radish & cucumber salad / yogurt-lime dressing</i>	15
Spicy Roasted Broccoli <i>toasted garlic</i>	9

Salads

Red Romaine Wedge Salad <i>avocado / Hobbs bacon / hard-cooked egg</i>	14
Garden Lettuce <i>los Cameros cheese / Banyuls vinaigrette</i>	10
Charred Sweet Gem Caesar Salad <i>herbed croutons / Parmigiano Reggiano</i>	11

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

*Our produce, meat, poultry and fish come from sources
practicing sustainable methods.*

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness especially if you have certain medical conditions*

Fish and Shellfish

Oysters on the Half Shell <i>cocktail sauce / champagne mignonette</i>	19/35/49
Garlicky Salt Cod Fritters <i>lemon aioli</i>	10
Grilled Monterey Bay Calamari <i>chorizo / cannellini beans</i>	11
Squid Ink Linguine <i>Monterey calamari / peppadew peppers / herbed bread crumbs</i>	19
Ahi Tuna Crudo <i>avocado / red radish / togarashi</i>	14
Prosciutto-Wrapped Day Boat Scallops <i>baby carrots / fava beans / carrot cream</i>	29
Seafood Pot Pie <i>scallops / market fish / Gulf prawns / fennel / Fresno chilis</i>	25
Sumac Seared Hawaiian Ahi Tuna <i>California asparagus / lemon-caper brown butter</i>	28
Gulf Prawn Cocktail <i>tomatillo salsa / cocktail sauce</i>	13
California Halibut <i>coconut broth / bok choy / wasabi greens</i>	29

Plates

Spicy Prawn Pizza <i>garlic & chili marinated prawns / chipotle / queso fresco cilantro</i>	19
Asparagus & Black Truffle Garganelli Pasta <i>wild mushrooms / Parmigiano Reggiano</i>	23
Steak Frites <i>USDA Prime NY steak / creamy horseradish / French fries</i>	33
Goat Cheese Ravioli <i>chioggia and gold beets / Marcona almonds / green onion / pecorino</i>	23
Slow-Cooked Colorado Lamb Shank <i>spring vegetables / mascarpone polenta</i>	29
Asparagus, Feta, & Braised Leek White Pizza <i>pumpkin seeds</i>	18
House-Made Sausage & Roasted Sweet Pepper Pizza <i>Rumiano dry jack cheese</i>	17

