



A 20% Fair Wage gratuity and a 5% SF employee benefit mandate surcharge will be added to your bill. \*

Sample brunch menu

Marinated olives 7.00

Acme levain bread with butter 5.00

Shoestring potatoes 11.00

Judy's orange-currant scone with raspberry-nectarine preserves and whipped butter 8.00

House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 18.00

Full Belly Farm Galia melon with Jimmy Nardello and Shishito peppers, Laychee goat cheese, basil, and salsa macha 19.00

Zuni Caesar salad\* 21.00

Little Gem lettuce salad with lemon cucumber, avocado, cilantro, spiced chickpeas, and buttermilk dressing 18.00

French toast with strawberry compôte, raspberries, toasted hazelnuts, mint, and whipped mascarpone 19.00

Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00

Manila clam chowder with gremolata 17.00

Pizza with mozzarella, spicy sausage, red onion, sorrel, and orange zest 29.00

Paella de mariscos with Bodega Bay rockfish, Gulf shrimp, Penn clams, Monterey Bay squid, saffron, and aioli\* 58.00

Fettuccine with Sungold tomatoes, morel mushrooms, elephant garlic, tarragon, and Parmigiano-Reggiano 29.00

Scrambled eggs with salmon roe, English peas, crème fraîche, chives, and wood fire-roasted new potatoes 33.00

Frittata with chanterelle mushrooms, Wagon Wheel cheese, and sweet corn; Rosita tomatoes and tender herbs 35.00

Steak Frites: Stemple Creek Ranch bavette steak with pommes frites, spinach, and ramp butter 46.00

*Grilled 18-ounce Stemple Creek Ranch ribeye steak (served with the above accompaniments) 92.00*

Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic, bitter greens,

dried currants, and pine nuts 75.00 (approximately 75 minutes)

*\*1 from each chicken sold is donated to Compass Family Services, helping homeless families achieve housing stability and economic self-sufficiency*

Stemple Creek Ranch grass-fed hamburger on rosemary focaccia with aioli\* and Zuni pickles 22.00

Shelburne Farms cheddar cheese	Bayley Hazen blue cheese	grilled onion	heirloom tomato	house-smoked bacon
add 3.00		add 3.00	add 2.00	add 4.00
				add 5.00

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

APERITIF

JUICE & SODA

WATER

COFFEE, TEA & COCOA

Campari	11.00	Fresh Lemonade	6.00	Mountain Valley Spring Water	9.00	Coffee	4.00
Punt e Mes	10.00	Fresh Orange Juice	5.00/6.50	Mountain Valley Sparkling Water	9.00	Café au Lait	6.50
Carpano Bianco	13.00	Fresh Grapefruit Juice	5.00/6.50			Espresso	4.00
Carpano Antica	13.00	Organic Apple Juice	5.00			Cappuccino	5.50
Lillet	10.00	Boylan Cane Cola	6.00			Caffé Latte	6.50
Lillet Rosé	10.00	Boylan Ginger Ale	6.00	Scrimshaw Pilsner	7.00	Mocha Latte	7.00
Bonal	12.00	Q Ginger Beer	5.50	Weihenstephaner Hefeweissbier	8.00	Black Tonic	6.25
Cocchi Americano	11.00	Abita Root Beer	6.00	Fort Point KSA – Kölsch Style Ale	8.00	Iced Bergamot Tea	5.50
Vergano Americano	11.00	Il Nostro Chinotto	7.00	Fort Point Villager IPA	8.00	Grand Crimson Keemun Tea	6.00
Suze	11.00			La Fin du Monde Golden Ale	10.75	Bao Zhong Oolong Tea	6.50
Suze and tonic	12.50			Saison Dupont	11.00	Genmaicha Tea	6.00
Pernod	11.00			Old Rasputin Imperial Stout	8.00	Superior Black Puer Tea	6.50
Ricard	11.00			Weihenstephaner Non-Alcoholic	7.00	Heirloom White Peony Tea	6.50
St. George Absinthe	16.00					Nile Valley Chamomile	6.00
						Peppermint Infusion	6.00
						Hot Cocoa	6.00

\*A 20% Fair Wage gratuity will be added to your bill to be distributed amongst all employees  
in the chain of service who work to create your dining experience.

A 5% surcharge will also be added to your bill to support San Francisco employee benefit mandates.