



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

Sample dinner menu

Marinated olives	7.00	Acme levain bread with butter	5.00	Shoestring potatoes	11.00
Piccolo fritto: deep-fried radicchio, Medjool dates, and onion and Urfa pepper-wildflower honey	18.00				
Marinated heirloom tomatoes with cucumber, nectarine, mint, and ajo blanco	19.00				
Bluefin tuna crudo* with avocado, crispy squash blossoms, capers, and Santa Rosa plum-ginger aguachile	22.00				
House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives	18.00				
Zuni Caesar salad*	21.00				
Kale and red cabbage salad with Bayley Hazen blue cheese, dried cherries, walnuts,				and Dijon mustard vinaigrette	18.00
Bowl of polenta with mascarpone or Parmigiano-Reggiano	10.00				
Caramelized onion soup with a poached Riverdog Farm egg and black pepper	17.00				
Risotto with morel mushrooms, English peas, tarragon, and mascarpone	29.00				
Saffron fettuccine with soft-shell crab, Clementina tomatoes, elephant garlic, and basil	30.00				
Hen of the Woods mushrooms, costata romanesca squash, Jimmy Nardello peppers, and young carrots				roasted in the wood-fired brick oven and pesto	30.00
Pan-seared ling cod with Manila clams, Bella Roja potatoes, sugar snap peas,				pistachio crumble, and Meyer lemon beurre blanc	46.00
Watson Ranch lamb mixed grill and merguez-style sausages with succotash, spiced green sauce,				snow peas, and broccolini	46.00
Grilled Stemple Creek Ranch bavette steak with young onions, spinach, mashed potatoes,				and charred 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					

\*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			Caffè Latte	6.50
Lillet Rosé	10.00	Boylan Ginger Ale	6.00			Mocha Latte	7.00
Bonal	12.00	Q Ginger Beer	5.50			Black Tonic	6.25
Cocchi Americano	11.00	Abita Root Beer	6.00	Scrimshaw Pilsner	7.00	Iced Bergamot Tea	5.50
Vergano Americano	11.00	Il Nostro Chinotto	7.00	Weihenstephaner Hefeweissbier	8.00	Grand Crimson Keemun Tea	6.00
Suze	11.00			Fort Point KSA – Kölsch Style Ale	8.00	Bao Zhong Oolong Tea	6.50
Suze and tonic	12.50			Fort Point Villager IPA	8.00	Genmaicha Tea	6.00
Pernod	11.00			La Fin du Monde Golden Ale	10.75	Superior Black Puer Tea	6.50
Ricard	11.00			Saison Dupont	11.00	Heirloom White Peony Tea	6.50
St. George Absinthe	16.00			Old Rasputin Imperial Stout	8.00	Nile Valley Chamomile	6.00
				Weihenstephaner Non-Alcoholic	7.00	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.