



"If you really want to make a friend, go to someone's house and eat with him...
the people who give you their food give you their heart."
~ Cesar Chavez

Zero Proof Cocktails

Autumn Orchard mulled cider, grenadine, fever tree ginger beer 7.
Ruby Sky pomegranate, iced tea 6.

- Tombo Tuna Tartare** yuzu ponzu, kohlrabi & cucumber, nori cracker 16.
troll caught out of Honolulu, Hawaii
- Baby Iceberg Wedge Salad** crisp salumi, apples, blue cheese dressing, walnuts 14.
salumi traditionally produced in New York, New York
- Champagne Marinated Beet Salad** salmon gravlax, grapefruit, mâche, griddle cakes 15.
salmon responsibly raised in Marlborough Sound, New Zealand
- Oven Baked Golden Fog Oysters** artisan bacon, garlic, chili oil, cilantro 14.
suspended off the Kitsap Peninsula in Washington
- Shellfish Chowder** topneck & manila clams, bacon, ciabatta croutons 13.



- Pan Roasted Black Mussels** caramelized onion dashi, maitake mushrooms, shiso 17.
rope grown off Vancouver Island, British Columbia
- Beer Battered Rockfish Salad** little gems, shaved root vegetables, sieved egg, avocado 19.
hook & line caught out of Monterey, California
- Achiote Marinated Yellowtail** plantain fritters, black bean purée, tomatillo salsa 20.
longline caught out of San Diego, California
- Pan Seared Ling Cod** butternut squash raviolo, cavolo nero, pumpkin seed gremolata 23.
hook & line caught out of Ft. Bragg, California
- Grilled Flat Iron Steak & Prawns** sweet potato curry, bok choy, carolina gold rice 24.
beef sourced by the Schmitz family in San Leandro, California
prawns sustainably raised in Vietnam

Sides to Share

- Wild Arugula** pine nuts, grana padano 9. **French Fries** 9.
- Roasted Brussels Sprouts** whole grain mustard, bacon 10.

Daily Prix Fixe Menu - \$28.

Salad Lyonnaise dungeness crab, fried deviled eggs, crisp bacon, apple cider vinaigrette
Pan Seared Duroc Pork Chop german spaetzle, roasted brussels sprouts, pickled beets, dill
Opera Torte chocolate ganache, coffee buttercream
limited availability

*Five percent charge added for San Francisco Employer Mandates.
California Law advises patrons that "consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness."
Vegetarian and special dietary requests are met with enthusiasm.*

***bread is served upon request**