

Waterbar

"Probably one of the most private things in the world is an egg before it is broken."

~ M.F.K. Fisher

- Cranberry Muffins** honey butter 8.
Warren Pears toasted sesame granola, strauss yogurt 10.
organically grown at Frog Hollow Farms in Brentwood, California
Warm Ricotta Donut Holes pomegranate jam, bacon, fennel 14.
Jersey ricotta artisanally produced by Bellwether Farms in Petaluma, California
Tombo Tuna Tartare roasted shallot crème fraîche, sopressata, levain lace 15.
longline caught out of Honolulu, Hawaii
Baked Oysters chile butter, parsley, lemon 15.
bottom cage cultured in Tomales Bay, California
Herbed Goat Cheese Dip aged balsamic, charred grapes, warm ciabtta 13.
chèvre artisanally produced by Cypress Grove in Humboldt County, California
Fried Plantains cinnamon crème fraîche, warm bean purée, espelette 12.



- Roasted Apple Griddle Cakes** mascarpone, pecans, maple syrup 16.
Poached Eggs potato croquette, bacon, dungeness crab, piquillo hollandaise 23.
crab trap caught off the coast of Washington
Red Flannel Fisherman's Hash ruby beets, squash purée, sunny side up eggs 18.
sustainably sourced from small fishing communities throughout the United States
Kurobuta Pork Breakfast Sandwich buttered english muffin, scrambled eggs 19.
responsibly raised at Snake River Farms in Boise, Idaho
Beer Battered Rock Cod Fish & Chips hand cut fries, yuzu remoulade 18.
hook & line caught out of Half Moon Bay, California
Salmon Pastrami on Rye poblano cream cheese, old bay chips, half sour pickles 18.
salmon renewably raised in Marlborough Sound off New Zealand's South Island
Flat Iron Steak fines herbes omelette, cipollini agrodolce, blue cheese 22.
responsibly sourced by Schmitz Ranch in San Leandro, California

Sides to Share

- Fried Brussels Sprouts** old bay aioli 10.
Artisan Bacon 9. **Hand Cut French Fries** 9.

French 75

j vineyards cuvée 20 brut, new amsterdam gin, lemon
13.

The Ultimate Bloody Mary

ketel one vodka, smoked bacon, gulf prawns, housemade spice blend
24.

November 19, 2017

*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."*