

Waterbar

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

~ M.F.K. Fisher

- Housemade Biscuits** strawberry jam, honey, espelette butter 10.
- Togarashi Deviled Eggs** fermented black bean sauce, puffed wild rice, shiso 12.
- Baby Mixed Greens** black cherries, bacon, goat cheese, pistachios 14.
organically grown at Star Route Farms in Bolinas, California
- Yellowtail Jack Tartare** avocado, cucumber, miso, puffed wild rice 15.
gillnet caught out of San Diego, California
- Baked Littleneck Clams** calabrian chile, garlic, lemon 14.
dredge harvested in the Long Island Sound, New York
- Gulf Shrimp & Ricotta Fritters** cherry tomatoes, sweet corn, saffron aioli 14.
shrimp mid-water trawl caught out of Galveston, Texas
- Baked Goat Cheese** toby's plums, warm baguette 13.
chèvre artisanally produced by Cypress Grove Cheese in Humboldt County, California



- Brioche French Toast** bacon, bananas, peanut butter chantilly 16.
bacon produced with Duroc pork from Vande Rose Farms in Iowa Falls, Iowa
- Pork Sausage & Waffles** roasted apricots, bellwether farms ricotta, maple syrup 19.
responsibly sourced by Schmitz Ranch in San Leandro, California
- Toasted Ciabatta 'Eggs in a Hole'** dungeness crab stuffed avocado, corn pudding 24.
crab trap caught off the Olympic Peninsula, Washington
- Poached Farm Eggs** fried green tomatoes, salmon pastrami, hollandaise 20.
salmon renewably raised in Marlborough Sound off New Zealand's South Island
- Seafood Enchiladas Verdes** tomatillo salsa, cilantro, ancho crema, fried egg 18.
sustainably sourced from small fishing communities throughout the United States
- Beer Battered Rock Cod Sandwich** chile slaw, old bay chips, half sour pickles 19.
hook & line caught out of Half Moon Bay, California
- Grilled Flank Steak** soft scrambled eggs, corn bread, chimichurri 22.
responsibly sourced by Schmitz Ranch in San Leandro, California

Sides to Share

Fried Green Tomatoes justin's hot sauce -9.

Artisan Bacon -9. **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.

July 16, 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."