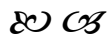


Waterbar

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

~ M.F.K. Fisher

- Raisin Scones** whipped honey butter 7.
- Summer Stone Fruit Parfait** toasted sesame granola, honey 10.
- Savoy Spinach Salad** peach jam, ricotta fritters, bacon, pistachios 14.
organically grown at Star Route Farms in Bolinas, California
- Lime Marinated Halibut Ceviche** serrano chiles, tamarind & corn relish 15.
demersal long line caught aboard the "Star Wars II" out of Yakutat, Alaska
- Chile Butter Baked Oysters** garlic, parsley, lemon 14.
renewably raised off the Kitsap Peninsula, Washington
- Baked Goat Cheese** charred white grapes, warm ciabatta 13.
chèvre artisanally produced by Cypress Grove in Humboldt County, California
- Fried Plantains** cinnamon crème fraîche, warm bean purée, espelette 12.



- Mocha French Toast** chocolate swirl brioche, hazelnuts, vanilla chantilly 16.
- Pork Sausage Gravy & Biscuits** cheddar drop biscuits, arugula, chives 19.
responsibly, sourced by Schmitz Ranch in San Leandro, California
- Poached Eggs** fried green tomatoes, smoked salmon, early girl hollandaise 20.
salmon renewably raised in Marlborough Sound off New Zealand's South Island
- Beer Battered Rock Cod BLT** early girl tomatoes, baby gems, half sour pickles 19.
hook & line caught out of Half Moon Bay, California
- Grilled Local Squid** little gems, gazpacho, green goddess, toasted almonds 18.
seine caught aboard the "Sea Wave" out of Monterey, California
- Seafood Enchiladas Verdes** tomatillo salsa, cilantro, ancho crema, fried egg 18.
sustainably sourced from small fishing communities throughout the United States
- Grilled Flat Iron Steak** soft scrambled eggs, padrón peppers, chimichurri 22.
responsibly sourced by Schmitz Ranch in San Leandro, California

Sides to Share

Fried Green Tomatoes tabasco aioli 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.

September 17, 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."