



*"I feel that if Jacques Pepin shows you how to make an omelet, the matter is pretty much settled.
That's God talking."*

~ Anthony Bourdain

- Oatmeal Raisin Scones** honey butter 8.
- Coconut Chia Pudding Parfait** brooks cherries, toasted oats 9.
- Shoyu Deviled Eggs** nori powder, pickled ginger, fresh wasabi 12.
nori hand harvested by chef de cuisine Justin Baade in Mendocino, California
- Mixed Greens Salad** pepita crusted fromage blanc, swanton strawberries 14.
organically grown at Star Route Farms in Bolinas, California
- Tombo Tuna Ceviche** tomatillo gazpacho, serranos, tortilla chips 16.
troll caught off the island of Fiji
- Sesame Fried Squid** gochujang aioli, pickled jalapeños, grilled lime 15.
purse seine caught out of Monterey, California
- Baked Denman Island Oysters** miso butter, korean chili, radish sprouts 15.
beach grown in the Strait of Georgia, British Columbia



- Meyer Lemon Poppy Seed Griddle Cakes** mascarpone, pecans, maple syrup 17.
- Soft Poached Eggs** buttermilk biscuits, confit cherry tomatoes, sauce choron 18.
- Pork Sausage "Corn Dog"** honey dijon, half sour pickles, tabasco slaw 19.
duroc pork sustainably raised in Iowa
- Buttermilk Fried Quail & Waffles** strawberry jam, vanilla chantilly, almonds 20.
responsibly raised in Modesto, California
- Yellowtail Jack Salad** rainbow carrots, smoked egg yolk, pine nuts 21.
hook & line caught out of San Diego, California
- Blackened Tri-Tip** potato rösti, poblano cheddar sauce, soft scrambled eggs 22.
responsibly sourced by Schmitz Ranch in San Leandro, California
- Dungeness Crab "B.L.T."** brioche, fried green tomato, sunny side up egg, bacon 23.
crab trap caught out of Willapa Bay, WA

Sides to Share

- Charred Pea Leaves** red pepper coulis, cotija 9.
- Fried Green Tomatoes** 9. **French Fries** 9. **Artisan Bacon** 9.

Brunch Bubbles
one bottle benvolio prosecco, small orange juice carafe 25.

French 75
j vineyards cuvée 20 brut, new amsterdam gin, lemon 13.

The Ultimate Bloody Mary
ketel one vodka, smoked bacon, gulf prawns, house-made spice blend 24.

June 17, 2018

*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."*

**bread is served upon request*