

Waterbar

"A box without hinges, key, or lid, yet golden treasure inside is hid."

-Bilbo Baggins to the creature Gollum

Mixed Berries Coffee Cake honey butter, almond streusel	8.
Coconut Chia Pudding pineapple cardamom gel, sesame granola, brooks cherries	9.
Tamari Deviled Eggs wild rice, pickled ginger, togarashi	12.
Masumoto Nectarine Salad garrotxa, pistachios, pancetta di pepa <i>nectarines handpicked from our tree at Masumoto Farms in Del Rey, California</i>	16.
Wild King Salmon Tartare white soy, scallions, smoked egg yolk <i>troll caught out of Pescadero, California</i>	16.
Baked Drakes Bay Oysters tikka masala butter, cilantro, lime <i>grown locally in the rolling tides of Baja, California</i>	15.

Champagne + Oysters

½ Bottle Ruinart Blanc de Blancs and
a Dozen Chef's Selected Oysters
125.



Cast Iron Blueberry Griddlecakes hazelnuts, mascarpone, maple syrup	17.
Oven Roasted Moules Frites white wine, garlic, french fries <i>rope grown off of Salt Spring Island, British Columbia</i>	18.
Poached Eggs fried green tomatoes, dungeness crab, hollandaise <i>tomatoes organically grown by Toby Hastings at Free Spirit Farm in Winters, California</i>	23.
Brioche Croque Madame prosciutto, aged gruyere, fried egg, béchamel <i>prosciutto traditionally produced by La Quercia in Norwalk, Iowa</i>	19.
Buttermilk Fried Quail sweet herb salad, blackberries, pecans, corn cake <i>responsibly raised in Modesto, California</i>	20.
Seared Yellowtail Jack summer melon, almond milk, prosciutto, pea shoots <i>hook & line caught out of San Diego, California</i>	21.
Blackened Tri-Tip seared corn relish, poblano cheddar, early girl tomatoes <i>responsibly sourced by Schmitz Ranch in San Leandro, California</i>	22.

Sides to Share

Artisan Bacon 9.

Charred Pea Leaves fried egg 9. **Roasted Garden Vegetables** harissa 11.

Fried Green Tomatoes tabasco aioli 9. **French Fries** 9.

Brunch Bubbles

one bottle benvolio prosecco, small orange juice carafe
25.

August 13, 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*