



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

~ M.F.K. Fisher

- Housemade Almond Danish** frangipane 7.
- Frog Hollow Pear Salad** straus yogurt, sesame granola, clover honey 14.
organically grown at Frog Hollow Farms in Brentwood, California
- Tombo Tuna Tartare** tangerine, tempura avocado, sesame cucumber salad 16.
longline caught out of Honolulu, Hawaii
- Herbed Goat Cheese Dip** aged balsamic, charred grapes, toasted ciabatta 13.
chèvre artisanally produced by Cypress Grove in Humboldt County, California
- Ricotta Donut Holes** pomegranate jam, bacon, fennel pollen 14.
ricotta artisanally produced by Bellwether Farms in Petaluma, California
- Oak Roasted Mussels** saffron cream, garlic, croutons 17.
mussels rope grown off of Salt Spring Island, British Columbia
- Crisp Local Calamari** citrus salad, arugula, calabrian chile aioli 15.
seive caught aboard the “Sea Wave” out of Monterey, California



- Cast Iron Griddle Cakes** roasted apples, mascarpone, pecans, maple syrup 16.
- Red Flannel Fisherman’s Hash** butternut squash, ruby beets, sunny eggs, pepitas 17.
sustainably sourced from small fishing communities across the United States
- Pulled Pork Sandwich** tobacco onions, beechers cheddar, scrambled eggs 19.
responsibly raised at Devil’s Gulch Ranch in Nicasio, California
- Soft Poached Eggs** potato croquette, dungeness crab, piquillo hollandaise 23.
crab trap caught off the coast of Washington
- Prawn Louie Salad** sieved egg, dungeness crab, gulf prawn, ruby beets, avocado 22.
mid-water trawl caught near Galveston, Texas
- Grilled Tombo Tuna** bacon roasted brussels sprouts, cauliflower purée 23.
longline caught out of Honolulu, Hawaii
- Flat Iron Steak** fines herbes omelette, cipollini agrodolce, blue cheese 22.
responsibly sourced by Schmitz Ranch in San Leandro, California

Sides to Share

- Roasted Ruby Beets** toasted pecans, citrus 10. **Artisan Bacon** 9.
- Hand Cut French Fries** 9. **Bacon Roasted Brussels Sprouts** squash purée, golden raisins 10.

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.

January 21, 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.”*