

## SMALL PLATES

December 17, 2017

### Hummus 8.5

with House-Made Pita & Za'atar

### Roasted Beets 9.5

with Labneh, Dill, Pomegranate Molasses & Pickled Onion

### Mozzarella di Bufala 12

with Giardiniera, Crème Fraîche & Toasted Focaccia

### Grilled Monterey Bay Calamari 14

with Black Beluga Lentils, Pea Shoots, Pimentón & Aioli

### Roasted Butternut Squash & Brussels Sprouts 12

with Brown Butter, Honey & Manchego

### Potato Gnocchi 15

with Braised Leeks, Mascarpone & Truffled Pecorino

### Tomato Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

### Grilled Gala Apple Bruschetta 14

with Fresh Ricotta, Smoked Prosciutto & Aged Balsamic

### Mixed Chicory Caesar Salad 12

with Croutons, Black Pepper & Shaved Reggiano

### Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

### Arugula Salad 12

with Persimmon, Toasted Walnuts, Feta & Star Anise Vinaigrette

### Cauliflower Soup 9

with Brown Butter, Celery Root Chips & Aleppo

### Saffron Arancini 10

with Mozzarella, Fontina & Spicy Tomato Sauce

## LARGER PLATES

### Roasted Steelhead 32

with White Corn, Green Zucchini, Red Peppers & Meyer Lemon-Radish Relish

### Braised Chicken alla Cacciatore 21

with Orzo, Tomato, Mushrooms & Fried Rosemary

### Linguine 22 /14

with Erbette Chard, Garlic, Lemon Zest, Crème Fraîche, Herbs, Leeks & Pecorino

### Braised Niman Ranch Pork Shoulder 28

with Mashed Potatoes, Braised Red Cabbage & Whole Grain Mustard Butter

### Grilled Niman Ranch Skirt Steak 31

with Roasted Butterball Potatoes, Broccoli di Cicco & Horseradish Chimichurri

### Crispy Onions 6

### Marinated Olives 5

### Mixed Green Salad 6

Chef Miguel Tzab

A 4% surcharge will be applied to the bill to help offset the cost of SF ordinances

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of foodborne illness

## BEER

### TAP

KSA, Kölsche Style Ale, Light & Crisp , Fort Point Beer Co., SF, CA 9  
Affligem Blonde, Belgian Pale Ale, Golden, Smooth & Bright, Belgium 11  
Villager, IPA, Citrus, Floral & Tropical Fruit, Fort Point Beer Co., SF, CA 9  
Park, Wheat Beer, Aromatic, Tart Grapefruit Flavors, Fort Point Beer Co., SF, CA 9

### BOTTLES

Einstock, White Ale, Iceland 7  
Grapefruit Sculpin, IPA, Ballast Point, San Diego, CA 7  
Sour Wench, Blackberry Ale, Ballast Point, San Diego, CA 7  
The Hatchet, Organic Cider, Sonoma Cider, Sonoma, CA 7  
Anchor Steam, "Steam Beer", Anchor Brewing Co., SF CA 7  
Anchor Porter, Rich Chocolate & Coffee, Anchor Brewing Co., SF CA 7  
Erdinger, Non-Alcoholic, Germany 6

### BEVERAGES

Lurisia Italian Soda 5  
Chinotto, Bittersweet Myrtle-Leaved Orange Soda  
Lemon Gazzosa, Sweet, Tart & Refreshing Lemon Soda  
  
Italian Sodas 3  
Cherry, Vanilla, Cranberry, Strawberry, Caramel or Blackberry  
  
Sodas 3  
Coke, Diet Coke, Sprite, Ginger Ale or Root Beer  
  
Waters  
Lurisia Still 7.5  
Lurisia Sparkling 7.5  
Tap 0

### COFFEE & TEA

House Coffee 2.5  
Espresso 2.25  
Double Espresso 3.5  
Macchiato 2.5  
  
Café Latte 4  
Cappuccino 3.5  
Café Au Lait 3  
Mocha 4  
Mocha 4

### FAR LEAVES FINE TEA 4.5

Breakfast\*  
Earl Grey  
Chocolate Mint  
Dong Ding Oolong  
Organic Green\*  
Rooibos\*  
Lemon Ginger\*  
Fresh Mint Tisane\*  
Chamomile\*  
\*Organic