

SMALL PLATES

June 28, 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 Cherry Tomatoes, Basil, Crème Fraîche & Toasted Focaccia

Heirloom Tomato Bruschetta 13

with *Fried Egg, Fresh Ricotta & Calabrian Chiles

Grilled Monterey Bay Calamari 14

with Cannellini Beans, Escarole, Pimentón & Aioli

Gala Apple & Fennel Salad 11

with Creamy-Lime Dressing, Ricotta Salata & Marash Chile

Tomato Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

BN Ranch Braised Beef 15

with Red Wine, Crème Fraiche, Mashed Potato & Salsa Verde

Potato Gnocchi 15

with Truffle Pecorino, Braised Leeks & Mascarpone

Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

Chef : Miguel Tzab

TERZO

Arugula Salad 12

with Toasted Walnuts, Peach, Gorgonzola & Balsamic Vinaigrette

Heirloom Tomato Panzanella 10

with Red Onions, Cucumbers, Olives, Herbs & Feta

Roasted Asparagus 12

with Spiced Almond Relish & Herbs

LARGER PLATES

Roasted Steelhead 32

with White Corn, Roasted Zucchini, Green Beans & Tzatziki

Braised Mary's Chicken 21

with Orzo, Yogurt, Tomato Paste & Rosemary

Fresh Fettuccine 22 / 14

with BN Ranch Beef Bolognese, Cream & Salva Cremasco

Grilled Niman Ranch Pork Loin 28

with Crispy Polenta, Spring Onions, Carrots & Whole Grain Mustard Butter

Grilled Niman Ranch Skirt Steak 31

with Potato-Herb Gratin, Broccoli Rabe & Horseradish Chimichurri

Crispy Onions 6

Marinated Olives 5

Mixed Green Salad 6

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
Villager, IPA, Citrus, Floral & Tropical Fruit, Fort Point Beer Co., SF, CA 9
Automatic, LAGER, Light, Malty & Slightly Bitter, Fort Point Beer Co., SF, CA 9
Affligem Blonde, Belgian Pale Ale, Golden, Smooth & Bright, Belgium 10

Bottles

Einstok, White Ale, Iceland 7
Big Eye, IPA, Ballast Point, San Diego, CA 7
Grapefruit Sculpin, IPA, Ballast Point, San Diego, CA 7
The Hatchet, Organic Cider, Sonoma Cider, Sonoma, 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

FAR LEAVES FINE TEA 4.5

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