

## SMALL PLATES

March 16, 2018

### 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 Basil-Arugula Pesto, Crème Fraiche, Chile & Toasted Focaccia

### Grilled Monterey Bay Calamari 14

with Cannellini Beans, Spinach, Pimentón & Aioli

### Roasted Butternut Squash Soup 9

with Brown Butter & Fried Sage

### Tomato Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

### \*Fried Egg Bruschetta 14

with Spigariello Greens, Fresh Ricotta & Smoked Prosciutto

### Patatas Bravas 9.5

with Spiced Tomato Sauce, Pimentón, Aioli, Cumin & Cilantro

### House-Made Fettuccine 14

with Oyster Mushrooms, White Wine, Crème Fraîche, Thyme & Pecorino

### Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

### Arugula Salad 12

with Apple, Walnuts, Salva Cremasco & Balsamic Vinaigrette

### Roasted Mixed Vegetables 13

with Brown Butter, Manchego & Honey

### Grilled Halloumi Cheese 14

with Wild Arugula, Pine Nuts, Currants, Lemon & Marash

## LARGER PLATES

### Roasted Steelhead 32

with Umbrian Farro, Zucchini, Red Pepper & Meyer Lemon-Radish Relish

### Moroccan Style Braised Chicken 21

with Basmati Rice, Yogurt, Sultanas, Pistachios & Herbs

### Linguine 22/14

with Pancetta, Asparagus, Tomato Sauce, Chile & Pecorino Romano

### Braised Niman Ranch Pork Shoulder 28

with Mashed Potato, Braised Cabbage & Whole Grain Mustard Butter

### Grilled Niman Ranch Skirt Steak 31

with Potato-Leek Gratin, 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

Chimay, Cinq Cents, Mellow & Slightly Bitter, Belgium 11  
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  
Park, Wheat Beer, Aromatic, Tart Grapefruit Flavors, Fort Point Beer Co., SF, CA 9

### BOTTLES

Einstock, White Ale, Iceland 8  
Grapefruit Sculpin, IPA, Ballast Point, San Diego, CA 8  
Anchor Steam, "Steam Beer", Anchor Brewing Co., SF CA 8  
Sour Wench, Blackberry Ale, Ballast Point, San Diego, CA 8  
Anchor Porter, Rich Chocolate & Coffee, Anchor Brewing Co., SF CA 8  
Erdinger, Non-Alcoholic, Germany 7

## BEVERAGES

Lurisia Italian Soda 6  
Chinotto, Bittersweet Myrtle-Leaved Orange Soda  
Lemon Gazzosa, Sweet, Tart & Refreshing Lemon Soda  
  
Italian Sodas 4  
Cherry, Vanilla, Cranberry, Strawberry, Caramel or Blackberry

Sodas 3.75  
Coke, Diet Coke, Sprite, Ginger Ale or Root Beer

### Waters

Lurisia Still 8  
Lurisia Sparkling 8  
Tap 0

## COFFEE & TEA

House Coffee 3.5  
Espresso 2.75  
Double Espresso 3.75  
Macchiato 3

Café Latte 4  
Cappuccino 3.75  
Café Au Lait 3.5  
Mocha 4.5

## FAR LEAVES FINE TEA 5

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