

SMALL PLATES

May 24, 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 Fava Bean Purée, Calabrian Chiles & Toasted Focaccia

Chicory Caesar Salad 12

with Croutons, Black Peppers & Reggiano

Grilled Monterey Bay Calamari 14

with Black Beluga Lentils, Erbetto Chard, Pimentón & Aioli

*Fried Egg Bruschetta 13

with Fresh Ricotta, Wild Arugula & Urfa Chile

Tomato Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

Roasted Vegetables 12

with Ricotta Salata, Brown Butter, Date Molasses & Fried Sage

BN Ranch Braised Beef 15

with Spätzle, Roasted Carrots & Salsa Verde

Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

Chef : Miguel Tzab

TERZO

Arugula Salad 12

with Apple, Toasted Walnuts, Gorgonzola & Balsamic Vinaigrette

Pacific Rock Fish en Papillote 13

with Braised Leeks, Fennel, Kale & Meyer Lemon Relish

Roasted Asparagus 13

with Dill, Lemon, Feta & Oil

LARGER PLATES

Roasted Steelhead 32

with Umbrian Farro, Mixed Summer Squash & Raita

Crispy Chicken Breast 21

with Basmati Rice, Yogurt, Spinach, Lemon Butter & Jus

Spaghetti 22 / 14

with Cauliflower, Olives, Breadcrumbs, Butter, Herbs & Salva Cremasco

Grilled Niman Ranch Pork Loin 28

with Mashed Potatoes, Roasted Red Onions & Aged Balsamic

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

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

Einstock, 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 2

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

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