

SMALL PLATES

August 17, 2017

TERZO

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 Wild Arugula, Pine Nuts, Crème Fraîche & Toasted Focaccia

Sautéed Yellow Romano Beans 11

with Pancetta, Onions, Cherry Tomatoes & Manchego

Grilled Monterey Bay Calamari 14

With Black Beluga Lentils, Chard, Pimentón & Aioli

Honeydew & Black Mission Figs 12

with Crème Fraîche, Lime, Prosciutto & Mint

Tomato Braised Pork Meatballs 13.5

with Creamy Polenta & Reggiano

Grilled BN Ranch Lamb Keftas 15

with Spicy Zhoag, Tahini & Date Molasses

Roasted White Cauliflower & Zucchini 11

with Brown Butter, Fried Sage, Breadcrumbs & Marash Chile

Free Range Chicken Spiedini 14

with Bread, Cilantro, Chiles & Onion

Chef : Miguel Tzab

Arugula Salad 12

with Toasted Walnuts, Gorgonzola, Peach & Honey-Pear Vinaigrette

Heirloom Tomato Panzanella 12

with Red Onions, Cucumbers, Olives, Herbs & Feta

Slow Cooked Niman Ranch Pork Belly 15

with Cannellini Beans, Pickled Radish-Fennel & Tiny Cilantro

LARGER PLATES

Roasted Wild Coho Salmon 32

with Corn, Zucchini, Red Peppers & Lemon-Radish Relish

Moroccan Style Braised Chicken 21

with Basmati Rice, Yogurt, Sultanas, Pistachios & Herbs

House Made Fettucine 22 /14

with Garlic, Roasted Heirloom Tomato Sauce, Chile, Basil & Ricotta Salata

Niman Ranch Braised Pork Shoulder 28

with Mashed Potato, Braised Cabbage & Whole Grain Mustard Butter

Grilled Niman Ranch Skirt Steak 31

with Yellow Butterball Potatoes, Broccoli di Cicco & Horseradish Chimichurri

Crispy Onions 6

Marinated Olives 5

Mixed Green Salad 6

Cauliflower Soup 8

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