



Sample dinner menu

- Marinated olives 7.00
- Acme levain bread with butter 4.00
- Shoestring potatoes 9.00
- Piccolo fritto: deep-fried Piracicaba broccoli, autumn squash, and onions with harissa aioli* 18.00
- Pan-seared sea scallops with leeks, toasted breadcrumbs, and caper-shallot browned butter sauce 20.00
- Fuyu persimmons and beets and a la plancha with Laychee goat cheese, tender herbs, and pistachio aiilade 18.00
- House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 18.00
- Zuni Caesar salad* 19.00
- Little Gem lettuce salad with pomegranate seeds, radishes, pistachios, and Green Goddess dressing 16.00
- Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00
- Creamy root vegetable soup with Urfa pepper, toasted hazelnuts, and Pablo’s Coratina olio nuovo 14.00
- Risotto with Manila clams, Chandler pomelo, and Espelette pepper 25.00
- Fettuccine with chanterelle mushrooms, sorrel, garlic, black pepper, and pecorino romano 27.00
- Grilled honeynut squash, cauliflower, and carrots with sesame yogurt and spiced pumpkin seeds 28.00
- Liberty Ranch duck leg roasted in the wood-fired brick oven with Jerusalem artichokes,
braised shallots, house-cured pancetta, and Medjool dates 38.00
- Grilled Stemple Creek Ranch bavette steak, kabocha squash, and wild nettles
with cranberry bean ragoût and salmoriglio 38.00
- Pan-seared ling cod with saffron mashed potatoes, caramelized fennel, and young onions 39.00
- Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic, bitter greens,
dried currants, and pine nuts 75.00 (approximately 60 minutes)
- \$1 from each chicken sold is donated to UR Blessings, a mutual aid organization working to end food injustice*

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

APERITIF		JUICE & SODA		WATER		COFFEE, TEA & COCOA	
Campani	11.00	Fresh Lemonade	6.00	Mountain Valley Spring Water	9.00	Coffee	4.00
Dolin Blanc	11.00	Fresh Orange Juice	5.00/6.50	Fever-Tree Club Soda 500ml	8.50	Caf� au Lait	4.75
Punt e Mes	10.00	Fresh Grapefruit Juice	5.00/6.50	Fever-Tree Tonic Water 200ml	5.50	Espresso	4.00
Carpano Antica	13.00	Organic Apple Juice	5.00			Cappuccino	4.75
Lillet	10.00	Boylan Cane Cola	6.00			Caffe Latte	6.00
Lillet Ros�	10.00	Boylan Ginger Ale	6.00			Mocha Latte	7.00
Cocchi Americano	11.00	Fever-Tree Ginger Beer	8.50	BEER		Black Tonic	6.25
Vergano Americano	11.00	Abita Root Beer	6.00	Scrimshaw Pilsner	7.00	Iced Bergamot Tea	5.50
Suze	11.00	Il Nostro Chinotto	7.00	Weihenstephaner Hefeweissbier	8.00	Grand Crimson Keemun Tea	6.00
Suze and tonic	12.50			Fort Point KSA – K�lsch Style Ale	8.00	Bao Zhong Oolong Tea	6.50
Pernod	11.00			Fort Point Villager – IPA	8.00	Genmaicha Tea	6.00
St. George Absinthe	16.00			La Fin du Monde Golden Ale	10.75	Superior Black Puer Tea	6.50
Pineau des Charentes	11.00			Saison Dupont	11.00	Heirloom White Peony Tea	6.50
La Cigarrera				Old Rasputin Imperial Stout	8.00	Nile Valley Chamomile	6.00
Manzanilla Sherry	11.00			Weihenstephaner Non-Alcoholic	7.00	Peppermint Infusion	6.00
						Hot Cocoa	6.00

A 20% Fair Wage gratuity will be added to your bill to be distributed amongst all employees in the chain of service who work to create your dining experience.
A 5% surcharge will also be added to your bill to support San Francisco employee benefit mandates.