



Maple Rosemary Local Alfieri Farms Mix Nuts	6
Marinated Olives <i>Coriander, Rosemary, Orange Zest, Espelette Pepper</i>	7
House Pickle Plate <i>Green Beans, Shiitake Mushrooms, Carrots, Cauliflower, Spring Radish</i>	5
Popcorn Mix <i>Buttermilk Dusted Popcorn, Cashews, Almonds, Puffed Wild Rice, Vinegar Chickpeas</i>	8
Chips & Dip <i>House Made Yukon Gold Potato Chips, Caramelized Onion Dip</i>	5
Cheddar Biscuits & Deviled Ham <i>Fiscalini Cheddar Biscuits, Pit Smoked Ham, Pepper Jelly, Pickled Red Onions Extra Biscuits \$4</i>	9
Truffled Deviled Eggs <i>Organic Eggs, Summer Truffles, Chive, Tobiko Caviar</i>	10
Roasted Brassicas <i>Broccoli Romanesco, Cheddar Cauliflower, Fingerling Potatoes, Romesco, Crispy Capers</i>	9
Date & Arugula Salad <i>Medjool Dates, Asiago Cheese, La Quercia Pancetta, Toasted Pecans, Radicchio, Sweet Sherry Vinaigrette</i>	12
Spiced Empanada Sampler <i>Spinach, Chickpeas, Tamarind Yogurt Mary's Chicken Mole, Avocado Crema Beef Barbacoa, Pimentón Aioli</i>	11

We proudly source from local, organic farms and suppliers including:

*Alfieri Farms, Rolling Oaks Ranch, Pitman Farms, Superior Farms, Bellwether Farms,
Valley Ford Cheese Co., K&J Orchards, Knoll Farms, County Line Farms, Glaum Ranch,
Yerena Farms*

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness. Please notify us if you have any food allergies.*

A 5% surcharge will be added to your bill due to increased labor and business costs in San Francisco.





Salmon Tartare 15
Avocado, Apple, Radish, Yuzu Aioli, Black Sesame Lavash

Foie Oreos 16
House Made Foie Gras Mousse, Sablé Cookies, Peach Chutney, Endive Salad

Impossible® Veggie Sliders 16
Vegan Patty, Red Onion Marmalade, Smoked Gouda, Charred Jalapeño Aioli, Sesame Bun

Chicken Parmesan Sliders 12
Panko Breaded Chicken, Tomato Chutney, House Made Mozzarella, Basil

Broccoli Rabe Pizzetta 12
Broccoli Rabe Pesto, Pecorino, Bellwether Farms Ricotta, Calabrian Chilies, Onion Agrodolce

Sausage & Mushroom Pizzetta 14
Fennel Sausage, Pioppini Mushrooms, House Made Mozzarella, Arugula, San Marzano Pizza Sauce

Lamb Meatballs 13
English Pea Hummus, Tzatziki, Pea Shoots, Radish

Painted Hills Beef Köfte Kebabs 15
Cucumber, Tomato, Mint Salad

CHARCUTERIE

Complete Platter 17

White Truffle Salami, *Angel's Salumi, Carlsbad, CA*

Mortadella, *Fatted Calf, Napa, CA*

Prosciutto, *Creminelli, Salt Lake City, UT*

Sweet Soppressata, *Lady Edison, Chapel Hill, NC*

Duck Salami, *Angel's Salumi, Carlsbad, CA*

Coppa Cotta, *House Made*

Pork Rillettes, *House Made*

House Trumer Pils Horseradish Mustard & House Pickles

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Four cheeses paired with four wines (2oz each). No substitutions.

Piccolo, Andante Dairy

Petaluma, CA (cow's milk, pasteurized)

2012 Caraccioli Cellars, Brut Cuvée, Santa Lucia Highlands

Verano, Vermont Shepherd

Westminster, VT (sheep's milk, unpasteurized)

2016 Chardonnay, Porter Creek, Russian River Valley

Cheddar, Shelburne Farms

Lake Champlain, VT (cow's milk, pasteurized)

2015 Finca Terrerazo, Bodegas Musiguillo, Valencia, Spain (Bobal)

Glacier Blue, Cascadia Creamery

Trout Lake, WA (cow's milk, pasteurized)

MV Marsala, Superiore S.O.M, Ambra, Dolce, Intorcia, Sicily, Italy

CHEESE

Single Cheese

9

Selection of Four Cheeses

30



Piccolo, Andante Dairy

Petaluma, CA (cow's milk, pasteurized)

Strawberry Mâche Salad, Rhubarb Chutney

Kunik, Nettle Meadow Farm

Warrensburg, NY (cow & goat's milk, pasteurized)

Raisin Oat Cookie

Sawtooth, Cascadia Creamery

Trout Lake, WA (cow's milk, unpasteurized)

Beer Jelly, Marcona Almond Brittle

Tomme Dolce, Andante Dairy

Petaluma, CA (goat's milk, pasteurized)

Mission Figs, Walnuts, Honey Comb

Cheddar, Shelburne Farms

Lake Champlain, VT (cow's milk, unpasteurized)

Apple Compote, Mustard Chive Scone

Verano, Vermont Shepherd

Westminster, VT (sheep's milk, unpasteurized)

Early Girl Tomato Chutney, Shaved Fennel

Pleasant Ridge Reserve, Uplands Cheese Co.

Dodgeville, WI (cow's milk, unpasteurized)

Haricots Verts, Endive, Shiitake Mushroom

Glacier Blue, Cascadia Creamery

Trout Lake, WA (cow's milk, pasteurized)

Balsamic Caviar

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DESSERT



SWEETS

Chocolate Mousse Cake <i>TCHO Chocolate, Caramel Popcorn Crème Anglaise</i>	10
Berries & Cream <i>Strawberry Basil Panna Cotta, Blackberry & Black Muscat Sorbet, Raspberries in Cordial Syrup, Strawberry Dust Meringue Wafer</i>	10
The Cookie Plate <i>Assortment of Apricot Oatmeal, Raspberry Thumbprint, Vanilla Lavender Shortbread and Dominique's Chocolate Cookies</i> <i>*No substitutions.</i>	10

SWEET WINES (3oz/GL)

2016 Riesling, Auslese, Oppenheimer Sackträger, Dr. Heyden, Rheinhessen, Germany	10
2017 Muscat de Rivesaltes, Château de Caladroy, Roussillon, France	9
2015 Sauternes, Symphonie de Haut-Peyraguey, Château Clos Haut-Peyraguey, Bordeaux, France	20
2012 Late Bottled Vintage, Graham's, Portugal	12
2002 Colheita Port, Dow's, Portugal	18
MV 20 Year Old Tawny Port, Taylor Fladgate, Portugal	19
MV Madeira Bual, Boston, Historic Series, Rare Wine Co, Portugal	18
MV Marsala, Superiore S.O.M, Ambra, Dolce, Intorcia, Sicily, Italy	9

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