



Pepper Lime Cashews 6
Farm Direct Cashews, Lime Leaf, Toasted Coconut, Long Pepper

Marinated Olives 7
Coriander, Citrus, Piment d' Espelette

Pickle Plate 5
Assorted Seasonal Pickled Vegetables

Popcorn Mix 8
Cheddar Popcorn, Porcini Almonds, Puffed Wild Rice, Salt Vinegar Chickpeas

Chips & Dip 5
Kennebec Chips, Caramelized Onion Dip

Warm Cheese & Chorizo Gougere 9
Spanish Chorizo, Sheeps Cheese, Pork Romesco

Sweet Gem & Green Goddess 10
Farm Eggs, Avocado, Palm Hearts, Fennel, Radish, Pickled Red Onion

Bacon Deviled Eggs 10
Organic Eggs, Brown Sugar Bacon, Blackening Spice, Chile Morita Chutney

Beet & Arugula Salad 12
Marinated Beets, Pinenuts, Bellwether San Andreas, Herbs, Tangerine, Vinniagrette

Spiced Empanada Sampler 11
*Cochinita Pibil, Yucatan Spices, Citrus, Pickled Onion
3 Sisters & Cheese, Rancho Gordo Beans, Squash, Corn, Queso Fresco, Cheddar
Impossible Chorizo & Black Bean, Vegan Chorizo, Sweet Potato Masa*

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.





Ahi Tuna Tartare 15
Mango, Jicama, Aji Amarillo, Cucumber, Tajin, Wheat "Duros"

Impossible® Veggie Sliders 16
Vegan Patty, Red Onion Jam, Vegan Slider Sauce, Soft Seeded Bun

Cubano Bocadillos 12
Mojo Marinated Niman Pork, House Made Ham, Swiss Mustard, Pickles, Roasted Garlic Aioli, Brioche

Veal Pork Meatballs 13
Fresh Ricotta, Pesto Toasted Bread Crumb

Turkey Kofta 15
Gyro Spices, Tzatziki, Pita, Pickled Turmeric Squash

Pear & Prosciutto Flatbread 12
Fresh Ricotta, Pesto, Toasted Bread Crumb

Mushroom & Asparagus Flatbread 14
Tomato Sauce, Buffalo Mozzarella, Parmesan, Aged Balsamic, Oregano

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, unpasteurized)

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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SWEETS

Gingered Honey Panna Cotta <i>Blood Orange Gelee, Ginger Cookie Crumble, Candied Kumquats, Micro Basil</i>	10
Pistachio Cake <i>Cherry, Heering Ice Cream, Cherry Bourbon Sauce</i>	10
Francois' Warm Chocolate Tart <i>Vanilla Chiboust Cream</i>	10
Sweet Bites Sampler <i>White Chocolate Blondies Raspberry Crumb Bars Mardi Gras Moon Pies Cornflake Toffee Cookies</i>	10

**No substitutions.*

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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