

KIDS

Oven Baked Chicken Tenders 6.50

Meat & Potatoes 10.00

Sliced steak with crispy russet rounds

Rice Bowl 6.50

Chicken & broccolini

AB & J 5.00

Almond butter and house made jam on tapioca crepe

COFFEE & TEA

Counter Culture Coffee

Coffee 2.50

Cappuccino 3.50

Espresso 2.50

Tea by SongTea

Fragrant Leaf (Green) 4.00

Old Tree Yunan (Red) 5.00

Nantou Dark (Oolong) 5.00

WINE

Chateau de Cedre 9.00

Cedre Blanc, Côtes du Gascogne 2014

Chardonnay 14.00

Matthiasson, Linda Vista, Napa 2014

Rosé 9.50

"Cabaret", Côtes de Provence 2014

Bourgogne, Rouge 14.50

Domaine Charles Audoin, Burgundy 2014

Barbera d'Alba 14.00

Alessandro Fantino, Italy 2008

DESSERTS

Chocolate Pudding 5.00

Lemon Custard 5.50

Glazed blackberries and toasted oat crumble

Chocolate Chip Cookie 3.50

SMOOTHIES

Green Dream 8.50

Avocado, cucumber, spinach, ginger, almond milk

Super Food Banana Berry 8.50

Blueberries, coconut milk, almond butter, flax and hemp seeds

Strawberry Fresca 8.50

Strawberries, orange, lime, chia and agave

BEVERAGES

Napa Valley Honey Lemonade 3.50

Marshall's Farm Honey

Iced Tea 4.00

Golden Needle by Song Tea

BREAKFAST (COMING SOON)

SAVORY

Hayes Braise 9.50

Swiss chard, black garlic, poached egg, almond-bacon crumble

Stir Fry 9.50

Wild, brown and white rice with vegetables, sesame and sunny side up egg

Simple Scramble 5.50

Avocado, lime-salt

Morning Salad 9.00

Mixed lettuces, crimini mushrooms, soft-boiled egg, red wine vinaigrette

Frittata 6.50

Tuscan kale, wild mushrooms, potatoes, Fresno chilies

Salmon and Potato Cake 9.50

House cured salmon, dill aioli

SWEET

Fall Fruits 6.00

Grapefruit, blood orange, tangerine, mint

Coconut Milk Yogurt 5.50

Granola, blueberries

Steel-cut Oatmeal 6.00

Almond butter, dried fruit, steamed or cold milk of your choice

Chia Parfait 5.50

Almond milk, berries, bananas, flaxseed

Pancakes 7.00

Almond & quinoa flour, blueberries, maple syrup

ADD ONS

Cage Free Hen Egg 1.50

Bacon Crumble 2.00

Kale Strips

NON Bread 2.50

Avocado 3.00

Spinach

Potato Cake

Mixed Greens

Berries

Cured Salmon 5.00

LUNCH & DINNER

SOUPS

Vegetable Soup 5.00
Diced season's harvest

Chicken Soup 5.00
Pulled chicken, sliced mushrooms and scallion

SALADS

Spinach & Endive 9.50
Avocado, blueberries, tangerine, honey-citrus vinaigrette
Add salmon 8.00

Quinoa & Wild Mushrooms 9.50
Avocado, frisee, red onion, lemon and olive oil

Romaine & Red Leaf Lettuce 9.50
Chioggia beets, puffed amaranth, red wine vinaigrette
Add chicken 5.00

Kale & Wild Rice 9.50
Shaved carrots, chilies, lemon scallion vinaigrette
Add flatiron steak 8.00

WRAPS (COMING SOON)

Roasted Vegetables 9.00
Cauliflower, kale, shiitake mushrooms, chiles, tapioca crepe

Pulled Chicken 9.00
Romaine lettuce, pickled onion, spicy aioli, sourdough teff wrap

Tuscan Pork Shoulder 9.50
Pickled carrots, cucumber, fennel mustard, NON flatbread

Steak 13.00
Arugula, roasted garlic, tomato vinaigrette, NON flatbread

MARKET PLATES

Served 4pm–9pm

MAKE YOUR OWN

VEGETABLES 5.50

Brussels Sprouts
Sweet onions and bacon lardons

Japanese Sweet Potato
Braised, with fennel and celery

Cauliflower
Caramelized with Madras curry powder

Swiss Chard
Fresno chili and black garlic

Carrots
Roasted, with sweet Harissa glaze

GRAINS & POTATOES 5.50

Quinoa
With Kalamata olives and sliced almonds

Chickpea-Lentil Stew
San Marzano tomatoes and Garam Masala

Russet Potato Rounds
Crisped with rosemary and sea salt

Brown & Wild Rice
Simply steamed with wild mushrooms

MEAT & FISH

King Salmon 14.00
Pan seared 4 oz.

Free Range Chicken 11.00
Oven roasted (breast and thigh)

Slow Roasted Pork Shoulder 12.00
Marin Sun Farms

Flat Iron Steak 13.00
Five Dot Ranch

CHEF'S CHOICE

Salmon 22.00
Quinoa, olives, almonds, wilted spinach, lemon scallion vinaigrette

Bibimbap 12.50
Brown rice, vegetables, sunny side up egg

Pork Shoulder 19.00
Brown & wild rice, Brussels sprouts, roasted beets, fennel mustard

Chickpea-Lentil Stew 15.00
Swiss chard, caramelized cauliflower

Roast Chicken 21.00
Quinoa, shiitake mushrooms, shaved celery, carrots with Harissa

Please note: A 3% surcharge will be added to all food and beverage sales for SF Employer Mandates.

Your gratuity goes into a "tip pool" and is shared with all employees in the dining room and kitchen.

ADD ON

Sunny side up egg 1.50