



DAILY MENU

please note our menu items are subject to change daily

chocolate chip cookie* 2.75

buttermilk biscuit* honey butter 5

3-grain porridge* Anson Mills stone cut oats, red rice, quinoa, hazelnuts, bananas, brown sugar, cream 8.5

chia seed pudding almond milk, coconut, market fruit, raw almonds, bee pollen, hemp seeds, Potrero Hill honey 9.25

house made granola Straus whole milk yogurt, market fruit, Potrero Hill honey 9.5

Annie's almond flour pancakes butter + pure maple syrup 14.75 (gluten-free)

lemon ricotta pancakes house made ricotta, butter + pure maple syrup 16

french toast brown sugar roasted apples, mascarpone, pure maple syrup 13 / 16

breakfast sandwich two eggs fried soft, aioli, cheddar, frisee, Acme bun, plow potatoes 12.75 + bacon or avocado 15.75

soft scrambled eggs shiitake mushrooms, stinging nettles, goat cheese, plow potatoes + toast 15.75

two egg breakfast two eggs, choice of house made pork sausage patties, Nueske's bacon, or chicken apple sausage, plow potatoes + toast 15.75

Chinese breakfast caramelized pork shoulder, chili paste, ginger, soy sauce, two eggs fried up, Jasmine rice 16 (not available for take-away)

shirred eggs spicy tomato sauce, two eggs, shallot, thyme, cream, Pt. Reyes Toma, griddled Acme levain 12 (not available for take-away)

butcher's steak harissa, two eggs, plow potatoes + toast 20

the plow two eggs with choice of house made pork sausage patties, Nueske's bacon, or chicken apple sausage, two lemon ricotta pancakes + plow potatoes 17.5

chicory salad Fuyu persimmon, ricotta salata, pomegranate, walnuts 12

smoked trout salad frisee, grapefruit, avocado, one egg poached, creme fraiche, champagne vinaigrette 15

cold-smoked salmon toast farmer's cheese, pickled red onion, caper, dill, Acme levain, simple green salad 17

open-faced prosciutto + gruyere toast chili + garlic egg fried up, frisee + parsley, toasted Acme brioche 15

grilled ham + cheese fromage blanc, Pt. Reyes Toma, cheddar, whole grain mustard, aioli, Acme levain 13 + Fra'Mani ham 16

*until it's gone

sides

Hong Kong style toast lightly burnt buttered brioche + sweetened condensed milk 4

market fruit 7.5

plow potatoes 5.5

one pancake 5.5

Zoe's chicken apple sausage 5.75

house made pork sausage patties 6.5

Nueske's bacon 5.75

buttered toast + house preserves 4.75

simple green salad 5

two organic eggs 4.75

drinks

Equator coffee 3.75

12-hour cold brewed iced coffee 4.75

Five Mountains organic tea 4.5

orange juice 3.75 / 5

organic grapefruit juice 4.25 / 5.5

house made lemonade 4.75

Bates + Schmidt apple juice 3.5

iced tea 4

Mexican Coke (with cane sugar) 3.75

Straus Family organic whole milk 3 / 4.5

Thank you to our farmers + purveyors: Toluma Farms, Free Spirit Farms, Martin Bournhonesque, Happy Boy Farms, Hamada Farms, Dirty Girl Produce, County Line Harvest, Iacopi Farms, Knoll Farms, Tory Farms, K + J Orchards, Dwellley Farm, Star Route Farms, Kashiwase Farms, Frog Hollow Farm, River Dog Farm, Capay Organic, Straus Family Creamery, Cowgirl Creamery, Acme Bread, Monterey Fish, Small Boat Fish, Far West Fungi, Equator Coffees, Five Mountains Tea,

p l o w



WEEKEND MENU

please note that our menu items are subject to change daily. take-away not available on the weekends.

cranberry upside down cake* lightly whipped cream 5

apple spice cake* cream cheese frosting 5

buttermilk biscuit* honey butter 5

pickled eggs* aioli 5

chia seed pudding almond milk, market fruit, coconut, almonds, honey, bee pollen, hemp seeds 9.25

house made granola yogurt, market fruit, Potrero Hill honey 9.5

Annie's almond flour pancakes butter, pure maple syrup 14 (gluten-free)

lemon ricotta pancakes house made ricotta, butter, pure maple syrup 15.5

french toast roasted brown sugar apples, mascarpone cream, pure Vermont maple syrup 13 / 16

cold-smoked salmon toast house cream cheese, pickled red onion, caper, dill, Acme sourdough, green salad 17

chicken tinga chipotle tomato sauce, poached chickent, two eggs, tostadas, avocado, creme fraiche, salsa, cilantro 16

eggs benedict two eggs poached, house made English muffins, hollandaise with choice of spinach + mushrooms 15 Fra'Mani ham 18 cold-smoked salmon 18.75

soft scrambled eggs shitake mushrooms, stinging nettles, goat cheese, plow potatoes + toast 15.75

fried egg sandwich two eggs fried soft, cheddar, aioli, frisee, plow potatoes 12.75 + bacon or avocado 15.75

Max's buttermilk biscuits + gravy house made pork sausage gravy, two eggs 13

Vietnamese style pork chop + two eggs plow potatoes + toast 17.5

the plow two eggs, choice of house made pork sausage patties, Nueske's bacon, or chicken apple sausage, lemon ricotta pancakes + plow potatoes 17.5

chiocory salad Fuyu persimmon, walnuts, pomegranate, ricotta salata, champagne vinaigrette 12

smoked trout salad frisee, one egg poached, avocado, grapefruit, champagne vinaigrette 15

grilled ham + cheese cheddar, Pt. Reyes Toma, fromage blanc, aioli, whole grain mustard, Acme levain 16

*until it's gone

sides

market fruit 7.5

one pancake 5.5

plow potatoes 5.5

simple green salad 5

Nueske's bacon 5.75

Zoe's chicken apple sausage 5.5

house made pork sausage patties 6.5

buttered toast + preserves 4.75

two organic eggs 4.75

drinks

Equator coffee 3.75

12-hour cold-brewed iced coffee 4.75

Five Mountains organic tea 4.75

orange juice 3.75 / 5

grapefruit juice 4.25 / 5.5

house made lemonade 4.75

iced tea 4

Mexican Coke (with cane sugar) 3.75

Straus whole milk 3 / 4.5

Thank you to our farmers + purveyors: Toluma Farms, Free Spirit Farm, Martin Bournesque, Happy Boy Farms, Hamada Farms, Dirty Girl Produce, Iacopi Farms, Dwelley Farm, Knoll Farms, Frog Hollow Farm, County Line Harvest, Blossom Bluff Orchards, Yerena Farms, Riverdog Farm, Capay Organic, Fatted Calf, Marin Sun Farms, Anson Mills, Cowgirl Creamery, Straus Family Creamery, Monterey Fish Company, Acme Bread, Tcho Chocolate, Five Mountains Tea, Equator Coffee, Leadbetter's Bake Shop, Petaluma Egg Farm, Greenleaf