

SNACKS

Cocktail Olives - \$5 VVG
martini-nicoise & bloody
mary-castelvetrano

Thai Beef Jerky - \$5 G\$

Everything Pretzel - \$5
with lardo mostardo

Spring Roll - \$7 VVG
peas, radishes, mint,
cocoa butter, rice, nori

FOOD ON A STICK

Sausage Corn Dog - \$6
with habanero crema

Home Fries - \$4 VVG
w/charred scallion tzatziki

Fried Chicken - \$6
with ranch dip

ENTREES

Blackened Catfish - \$16 G\$
butterfish, potato puree, green onions

French Onion Casserole - \$14 VVG\$
oyster mushrooms, brown butter greens,
cheese toast

Roast Chicken Caesar - \$20 G\$
half chicken, little gems,
griddled bread, boquerones

Ham n' Swiss Bucatini - \$14\$
country ham, mascarpone,
leeks, poppy seed

SANDWICHES

Mission Burger - \$15\$ (happy hour \$10)
aged and granulated patty, caramelized
onion, Monterey jack cheese, caper aioli

Vegan Burger - \$10 VVG
chickpea, kale & shitake fritter, topped
with spicy guacamole and fennel slaw

SALADS

Taco "Salad" - \$9 VVG
mixed lettuce wraps, fried tortilla,
salsa verde, queso fresco

7 Bean Salad - \$9 VVG
with fennel, mache, fried chickpeas

Steak Salad - \$12 G\$
rare hanger steak, olive relish, arugula,
fresh mozzarella, potato chips

DESSERT

Buttermilk
Pannacotta - \$7 VVG\$
with chamomile brittle
and spring herbs

Coffee Cake - \$8 V\$
buckwheat financier,
mascarpone, butter cream,
chocolate, espresso bubbles

Cinnamon Crunchy
Toast - \$7 V\$