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# ASTER

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*Shared*

BUTTERMILK BISCUIT bacon, honey butter .....6  
SOURDOUGH salted butter, dark chocolate ..... 3  
ASPARAGUS TOAST milk bread, crème fraîche, salmon roe .....6  
SMOKED STURGEON fennel seed pancake .....6  
ANDANTE GOATS CHEESE poppy cracker, preserves, hazelnut .....6  
SPRING GREENS toasted seeds, kumquat, honey lime dressing .....9

*Sweet*

PUFFED GRAINS yogurt, strawberries, wild fennel ..... 12  
SWEET POTATO & APPLE HASH BROWN maple, bacon, ricotta ..... 14  
SOURDOUGH BREAD PUDDING cultured cream, cherries, smoked honey .... 14  
LEMON POPPY POUNDCAKE citrus marmalade, brown butter-almond ..... 13

*Savory*

QUICHE asparagus, mt. tam, little gems salad..... 16  
OVER-EASY EGGS green dent grits, broccoli, “romesco”, fried onions ..... 15  
AVOCADO ON RYE cured trout, radish, sprouts ..... 16  
BREAKFAST SANDWICH porchetta, english muffin, sunny egg, hot sauce..... 16  
DUCK CONFIT & POTATO HASH poached eggs, green garlic, fava leaves..... 18

*To conserve our natural resources, water will be served and refilled upon request.*

*Consumption of raw or undercooked poultry, fish, shellfish, or eggs may increase risk of foodborne illness.*

*In response to San Francisco Employer Mandates, a 3% surcharge is added to all food & beverage sales.*

<i>Brunch Libations</i>	
MIMOSA classic .....	8
SANGRIA tempranillo, citrus, hibiscus.....	8
PENICILLIN smoked tea leaf vermouth, ginger, lemon, honey, lemongrass .....	9
<i>Non-Alcoholic</i>	
PELLEGRINO (750 ml).....	7
FENTIMANS (275 ml) Rose Lemonade · Ginger Beer · Dandelion & Burdock.....	5
<i>Four Barrel Coffee</i>	
DE LA PAZ PEEL SESSIONS Ethiopian, ginger, hibiscus, marshmallow	
Single Cup: <i>Drip or Cold-Brew</i> .....	3
WALIN GUDANA DECAF Ethiopian, ginger, meyer lemon, plum	
<i>French press</i> .....	4
<i>Song Teas</i>	
SHAN LIN XI WINTER SPROUT Taiwanese Oolong, kettle corn,	
caramelized ginger, cotton candy .....	6
GOLD PEONY RED Fujian Red/Black, sandalwood, rose, fruit .....	4
BUCKWHEAT San Franciscan Herbal, cocoa nibs, licorice .....	4
<i>Bubbles by the Glass</i>	
VAL de MER NV Crémant de Bourgogne Rosé, Chablis, FR.....	14
GUY de FOREZ NV ‘Reserve’ Champagne, FR .....	21
ROEDERER ESTATE NV Brut, Anderson Valley, CA.....	12
<i>Whites &amp; Rose by the Glass</i>	
MEYER-FONNÉ 2014, Pinot Blanc, ‘Vielles Vignes’, Alsace, FR.....	12
MICHAEL MALAT 2013, Gruner Veltliner, Kremstal, AST.....	12
PATIENT COTTAT 2014, Sauvignon Blanc, Vin de Pays, FR.....	11
HEXAMER 2013, Riesling, ‘Meddersheimer Rheingrafenberg’ Quarzit,	
Nahe, GR.....	13
ZEITGEIST 2014, Trousseau Gris, Russian River Valley, CA .....	13
KUNIN 2014, Grenache Blanc Blend, ‘Pape Star’, Santa Barbara, CA.....	16
ROLAND LAVANTUREUX 2014, Chardonnay ‘Vauprin’, Chablis, FR .....	17
LA FENETRE 2013, Chardonnay, ‘A Cote’, Santa Barbara County, CA.....	15
COUNTY LINE 2015, Rosé of Pinot Noir, Anderson Valley, CA.....	14
<i>Reds by the Glass</i>	
MOUTON NOIR 2014, Pinot Noir, ‘O.P.P.’, Willamette Valley, OR.....	14
HANZELL 2014, Pinot Noir, ‘Sebella’, Sonoma Coast, CA.....	22
BRUNO COLIN 2013, Pinot Noir, Bourgogne Rouge, Burgundy, FR.....	18
DOMAINE LEDUC FROUHIN 2012, Cabernet Franc, Anjou, Loire Valley, FR. 13	
DE FORVILLE 2014, Barbera D’Alba, Barbera, Piedmont, IT.....	13
BREA 2012, Cabernet Sauvignon, ‘Margerita Vineyard’, CA.....	13
SKYLARK 2013, Carignan Blend, ‘Red Belly’, North Coast, CA.....	14
DOMAINE GEORGES VERNAY 2014, Syrah, ‘Sainte-Agathe’,	
Côtes du Rhône, FR.....	16
LA RIOJA ALTA 2009, Tempranillo, Viña Alberdi Reserva, Rioja, SP.....	13
<i>Beer</i>	
WEIHENSTEPHANER Pilsner .....	7
REISSDORF Kolsch (500 mL) .....	12
HITACHINO White .....	12
MISSION IPA .....	8
MAUDITE Unibroue .....	10
DUCHESSE de BOURGOGNE Red Ale.....	13
CARNEGIE Porter .....	10
ERDINGER Non-alcoholic.....	8