

chef amaryll schwertner  
and her staff articulate and enliven  
organic ingredients from local  
northern california producers:

dirty girl produce

tierra vegetables

mcevoy ranch

the sherman island forager

4 sisters

la tercera

mariquita farm

marin roots

full belly farm

county line harvest

green gulch

hamada orchards

casa de case

knoll farm

oak hill farm

riverdog farm

star route farms

anna's daughter's rye

andante dairy

terra sonoma

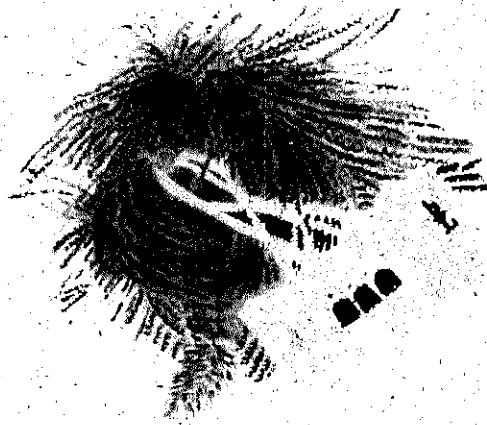
**select lunch to go**  
monday-friday  
11:30am-2pm

soup  
10

<sup>b</sup><sub>t</sub> roasted chicken composed salad  
20

<sup>b</sup><sub>t</sub> vegetarian farmhouse lunch  
18

<sup>B</sup><sub>b</sub> wood oven pizza  
daily



<sup>b</sup><sub>t</sub> tuesday-saturday  
11am-3pm  
(415)399-1155  
bouletteslarder.com

and many other local foragers and  
artisans that supply us with  
their beautiful products.

**B**

**b**

boulette bar

## PIZZE

*all served as individual pizzas except musa and bouli bianca, which are sliced*

***lola sempre*** 18  
tomato, imported *burrata*, *mozzarella*, basil

***lost in translation*** 20  
tuna, *togarashi*, cauliflower, lemon, herbs, sesame

***fichi in the fog*** 18.5  
figs, pancetta, wild oregano, lard, *pecorino*, black pepper, arugula

***la capuccina*** 18  
local *crescenza* cheese, chickpeas, green olives, fennel seeds, rosemary, frisée, chili

***baccala*** 20  
salt cod + potato purée, cream, roasted garlic, parsley

***musa*** 20  
turkish spiced lamb, tomato, *feta*, herbs

***fiori*** 18.5  
summer vegetable compote (peppers, eggplant, tomato, zucchini), caper, squash blossom, room temperature imported *burrata*

***bouli bianca*** 10  
za'atar, sea salt, olive oil, *pecorino*

## MORE FROM THE OVEN

***chicken legs yogurt marinated*** 22  
white bean + yogurt purée, *zhug*, gem lettuce

***octopus + monterey calamari*** 20  
preserved lemon vinaigrette, tomato, *haricot*, *socca* chickpea-slurry, black pepper + thyme

***warm funghi salad*** 18.5  
wild + cultivated mushrooms, sherry vinegar, herbs, crisp *lavosh*

## MEZZE

***$\frac{B}{b}$  pita + three mezze*** 16

***hummus***  
cumin, olive oil

***carrot relish***  
honey, raisin, walnut, *verjus*

***smokey eggplant salad***  
lemon, olive oil, herbs, garlic

***lesco***  
pepper, tomato + paprika ragu

***yogurt + feta salad***  
grated cucumber, dill

## SALAD

***green gulch farm coastal lettuces*** 14  
melon, vinaigrette

***purslane salad*** 18  
barberries, *freekeh*, bulgur, cucumber, tomato, *ricotta salata*, pomegranate reduction

***beef tartar*** 22  
wagyu beef, sumac marinated onion, urfa chili, black pepper, sea salt, olive oil

## SWEETS

***cannoli*** 9  
lemon curd *ricotta*

***yogurt panna cotta*** 9  
red fruit, rose syrup, crystallized pistachios, basil seeds

***bittersweet chocolate custard*** 9  
espresso foam, sesame *nougatine*, turkish coffee cocoa nib shortbread