



Brunch

Bowl of Seasonal Fruit Topped with Strauss Yogurt \$8
peaches, apricots, strawberries, blueberries, banana

Acme Sweet Baguette French Toast with Smoked Bacon \$14
cardamom, cinnamon, Acme bread, maple syrup, and butter

Fluffy Buttermilk Pancakes with California Blueberries \$14
served with smoked bacon, butter, and maple syrup

Free Range Egg Omelet with Virginia's Smithfield Dry Cured Ham \$18
portobello mushroom, Taleggio cheese, and green onions; breakfast potatoes

'Blushing Bunny' Benedict with Guinness-Cheddar Cheese Sauce \$17
baby spinach, english muffin, sliced heirloom tomato; breakfast potatoes

Mixed Cucumber, Tomato, and Peach Salad \$13
black olives, toasted almonds, oregano, feta cheese, Banyuls vinaigrette

Puff Pastry Tart with Smoked Duck Sausage and Shiso \$17
early girl tomato, santa rosa plums, red onion, sherry vinaigrette, purslane

Mixed California Melon Salad with Fresh Dungeness Crab \$21
avocado, baby arugula, Italian parsley, chili powder-champagne vinaigrette

Iceberg Wedge Salad with Grilled Rockie Jr. Chicken \$18
bacon, Point Reyes blue cheese dressing, carrots, tomatoes, red onion

Toasted Open-Faced Angus Pulled Pot Roast Sandwich \$17
sharp cheddar cheese, pickled red onions, green salad

Sides

Sage Sausage (4)	\$4.00	Toast (2)	\$2.00	One Pancake (1)	\$3.50
English Muffin	\$2.00	Egg (1)	\$2.50	French Toast (1)	\$3.50
Strauss Yougurt	\$4.00	Bacon (3)	\$4.00	Add Fruit	\$1.50
Breakfast Potatoes	\$4.00			Seasonal Fruit	\$6.00

We strive to use the most local, sustainable, organic, and seasonal ingredients we can source.

Hours of Operation: Tuesday-Saturday, 5p-10p, Sunday 5p-9p
Brunch Saturday and Sunday 11am-2:30pm Call 415-590-2404 For Reservations

We reserve the right to refuse service to anyone. 20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of forborne illness. Please ask your server for details pertaining to the current menu selections.