

BARTLETT HALL

242 O'FARRELL ST.
SAN FRANCISCO, CAL.

LUNCH MENU
SUMMER 2014

FOOD *AND* DRINK

SNACKS

"CHEDDAR & BROCCOLI" POPCORN	5.
crushed kale, cheddar cheese powder	
SMOKED OLIVES	6.
candied orange peel	
ANGOSTURA-SPICED NUTS	7.
peanut, pistachio, cashew, marcona almond	
MISO & MAPLE GLAZED RIBS	12.
cauliflower vermont curry	
CHICKEN WINGS	12.
fermented pepper sauce, caramelized kimchee, bacon aioli	
KENNEBEC FRENCH FRIES	5.
harissa aioli, tamarind ketchup, IPA honey mustard	

FLATBREADS *AND* PIZZA

MARGHERITA tomato, burrata & basil	15.
SPICY MARINARA prosciutto, calabrian chili, oregano, mozzarella	15.
CARBONARA bacon, pecorino, egg yolk, cracked black pepper	18.
SPICY SAUSAGE tomato, scallion, panna	17.
DUCK CONFIT caramelized onion, arugula, maitake mushroom, smoked mozzarella	20.
POTATO eggplant, roasted garlic, calabrian chili, arugula, burrata	15.

ADD...

buratta	5.	spicy sausage	4.	duck	5.
anchovy	2.	prosciutto	4.		

SPECIALTY COCKTAILS

YERBA BUENA	XX.
tequila, lime, ginger, pinch of mint, soda water	
EMPEROR NORTON	XX.
pisco, lemon, strawberry-jalapeno syrup, egg white, lemon zest	
BIG ALMA	XX.
gin, bonal, cocchi americano, orange bitters, soda water, lemon	
SUGAR DADDY	XX.
white rum, lime, gum syrup, absinthe	
MISS LOTTA	XX.
apple brandy, rye, lemon, honey, absinthe	
TESSIE WALLBANGER	XX.
vodka, lemon, carrot syrup, IPA beer	
49ER GOLD RUSH	XX.
bonded bourbon, lemon, honey syrup, fernet branca	
PROSPECTOR	XX.
bonded bourbon, rye, gum syrup, orange bitters, smoked angostura bitters	



MORE COCKTAILS, BEER
AND WINE ON THE BACK



LUNCH PLATES

MIXED GREENS & SPRING VEGETABLE SALAD idiazabal cheese, strawberry, marcona almonds, banyuls mustard vinaigrette	9.
ENGLISH PEA & SMOKED HAM SOUP parmesan breadsticks	10.
FRIED CHICKEN SANDWICH honey butter, blue cheese, carrot slaw, kennebec fries	13.
THE MAVERICK butter burger, cheddar and stout rarebit, crispy onions, little gem lettuce, kennebec fries	16.
PRAWN & MARINATED ARTICHOKE SALAD fava bean pesto, little gem lettuce, anchovy bagna cauda, artichoke chips	15.
BLTA smoked roasted tomato jam, avocado, little gem lettuce, burrata	13.
FARRO "RISOTTO" sherried king trumpet and abalone mushrooms, english pea, pickled fiddlehead & ramps	19.

BUSINESS LUNCH



Three-course *prix-fixe* lunch, 30.

APPETIZER

english pea & smoked ham soup
or
mixed greens & spring vegetable salad

ENTREE

choice of pizza: margherita, spicy marinara, carbonara, spicy sausage, potato

DESSERT

chocolate chip cookie to go

Consuming of raw or undercooked meat & fish may increase the risk of foodborne illness.
That said, Bartlett Hall thinks what doesn't kill you makes you stronger.