



SAMPLE brunch

P I Z Z A

California Tomato

double 8 dairy fior di latte, basil, parmesan, olive oil & sea salt 24

Wild Mushroom

fontina, parmesan, pecorino, garlic confit, mama lil's peppers & wild arugula 24

Zoe's Pepperoni

di napoli tomato, double 8 dairy fior di latte, red onions, parmesan & oregano 24

Caramelized Meyer Lemon

charred kale pesto, double 8 dairy mozzarella, smoked mozzarella, pecorino, parmesan & marshall's farm honey 24

Fennel Sausage

zarate farms dino kale, braised cipolini onion, garlic confit, pickled peppers, smoked mozzarella & wood fired egg 24

N E X T

Avocado Hummus pistachio salsa verde, nigella seeds & house made lavash 18

Citrus Marinated Olives peppadew peppers, ras el hanout, drakes family farm feta & marcona almonds 13

Brioche Sticky Bun crown maple syrup, pecans & crème fraiche 18

Smoked Salmon* farmer's cheese, pickled red onions, capers, pistachio salsa verde & house made seeded loaf 22

Creamy Carciofi Soup full belly farms green garlic, star route farms stinging nettle pesto & crostini 18

Risotto Fritters ala Cacio e Pepe aquarello arborio rice, parmesan, pecorino, butternut squash & crispy sage 18

Crispy Marble Potatoes marcona almond romesco sauce, garlic aioli & wild herbs 17

Citrus Cured Hamachi* schletewitz cara cara oranges, pickled kohlrabi, avocado mousse & furikake 22

Di Stefano Burrata first of the season asparagus, rodriguez farms strawberries & smoked almond salsa 24

Zarate Farms Butter Lettuces first of the season snap peas, ricotta salata, nicoise olives, market crudites creamy dill & garlic vinaigrette 21

Cheesemonger Board cypress grove lamb chopper & humboldt fog, fiscalini old world cheddar, quince paste dried persimmon, jim's red walnuts & raincoast crisps 26

E N T R E E S

Poached Chicken Salad

star route farms baby gems, shaved radishes, coachella valley dates, herbed walnuts, hard boiled egg, torn herbs & cacio e pepe vinaigrette 25

Maitake Mushroom Cacio e Pepe

radiator pasta, pecorino, cracked black pepper & zarate farms bloomsdale spinach 32

Feather River Farms Broccoli Frittata

garlic confit, mama lil's peppers, smoked mozzarella, wild rocket arugula & della fattoria crostini 24

Seared Ora King Salmon*

pearled farro, braised dino kale, sumac yogurt, smashed baby beets & hazelnut salsa 39

Demkota Ranch Flat Iron Steak & Eggs*

yukon gold smashed potatoes, shishito peppers, sunny side up eggs, salsa criolla & black garlic vinaigrette 42

Housemade Pastrami & Eggs

two poached eggs, broccolini di ciccio, mama lil's peppers, marcona almonds, romesco sauce & multigrain toast 25

Zubair's Shakshuka

two poached eggs, di napoli tomatoes, marin roots braised greens, blistered peppers & house-made pita 24

Coddled Eggs

maitake mushroom conserva, smoked salmon & house-made brioche 25

Brioche French Toast

ortiz farms berries, streusel, whipped mascarpone, blueberry preserves & hobb's bacon 22

Angry Crab Spaghetti Nero Pasta

alle-pie 'nduja sausage, local dungeness crab meat, herbed walnuts, torn basil & calabrian chili pesto 38

F R O M T H E F I E L D S

Star Route Farms Roasted Beets

laura chanel goat cheese & poppy seeds 16

Tomatero Farms Broccolini

smoked almond salsa & horseradish 12

Delta Queen Asparagus

avocado green goddess & cashew chili crunch 15

Yukon Gold Smashed Potatoes

blistered shishito peppers & salsa criolla 15

Wood-Fired Bread

della fattoria pane de siciliano & california olive oil 9

*a 4% small business surcharge will be added to all checks

*a 20% service charge will be added to all parties of 7 or more

*served raw or undercooked or contain raw or undercooked ingredients

*consuming raw or undercooked meats, shellfish, or egg may increase your risk of food born illness

COCKTAILS

Crystal Clear orange infused gin | bitter bianco | bianco vermouth 18
After Ferry strawberry infused vodka | mint | lime | sparkling wine 18
Admiral rye | lemon | honey | ginger shrub | barrel-aged bitters 18
Golden Hour gin | blood orange | lemon | honey 17
Brava jalapeño-tequila | cilantro | lime | orange curaçao | salted rim 18
White Sail basil-dry vermouth | elderflower | grapefruit | sparkling wine 17

ZEROPROOF BEVERAGES

Before Ferry strawberry-mint infused free spirits gin | lime | soda 16
Fuego jalapeño-cilantro infused free spirits tequila | 'curaçao' | lime | black lava salt 16
Iron Ox Brewery | 'IP-NO-A' | Santa Rosa CA | IPA 16 oz, <0.5% 14
Athletic Brewing Co 'Upside Dawn' | San Diego, CA | NA Golden 12 oz, <0.5% 9
Fieldwork 'Day Money' | Berkeley CA | Grapefruit Blonde 16 oz, <0.5% 14

WINES ON TAP glass/carafe

'Sabine' Rosé | Grenache Blend | Provence FR 2023 16/64
Tablas Creek | White Rhône Blend | Paso Robles CA 2023 17/68
Lieu Dit | Chenin Blanc | Santa Ynez Valley CA 2023 18/72
Brook's Note | Pinot Noir | Russian River CA 2023 18/72
Giornata | 'Il Campo Rosso' | Sangiovese/Barbera/Montepulciano | Paso Robles CA 2023 17/68
Opolo | Cabernet Sauvignon | Paso Robles CA 2022 16/64

SPARKLING glass/bottle

J. Lassalle | 'Cachet Or' | Brut | Champagne FR nv 28/112
Evening Land | 'Seven Springs Vineyard' | Blanc de Blancs | Willamette Valley OR 2017 20/80
Paula Kornell | Pinot Noir/Chardonnay | Brut Rosé | Napa Valley CA nv 20/80

WHITE glass/bottle

Birdhorse | 'Spirit Canyon Vineyard' | Arneis | Mendocino Co. CA 2023 16/64
Pierre Martin | 'Chavignol' | Sauvignon Blanc | Sancerre | Loire FR 2023 25/100
Patricia Green | Sauvignon Blanc | Willamette Valley OR 2024 18/72
Simonnet-Febvre | Chardonnay | Chablis | Burgundy FR 2023 22/88
Blue Farm | Laceroni Vineyard | Chardonnay | Sonoma CA 2022 22/88

ROSÉ & SKIN CONTACT glass/bottle

Alkina | Skin Contact | Pink Semillon | Barossa Valley AUS 2023 16/64
Scribe | 'Wild Constellations' | Pinot Noir | Sonoma CA 2024 16/64
Château Rabotine | Pinot Noir | Sancerre | Loire FR 2023 22/88

RED glass/bottle

Nicole Chanrion | 'Domaine de la Voûte de Crozes' | Gamay | Cote-de-Brouilly FR 2024 17/68
Viñedos del Jorco | 'El Jorco' | Grenache | Cabrerros ESP 2018 20/80
Donum | 'Year of the Rabbit' | Pinot Noir | Carneros CA 2023 25/100
Stolpman | 'La Quadrilla' | Grenache/Syrah/Mouvedre/Sangiovese | Santa Barbara Co. CA 2023 18/72
Hamel Family | Bordeaux Blend | Sonoma CA 2022 25/100

DRAFT by the pint

Iron Ox Brewery | 'Plow' | Santa Rosa CA | Pilsner 5.1% 10
Pond Farm | 'San Rafael' | San Rafael CA | Lager 6% 10
Barebottle Brewing Co | 'Desperado Dreamin' | San Francisco CA | West Coast IPA 7.5% 10
Fairfax Brew Co | 'Repack' | Fairfax CA | Red Amber Ale 5.8% 10
Fieldwork | 'Floating Islands' | Berkeley CA | Hazy IPA 6.8% 10

BEER & CIDER by the can

The Far West Cider Co | 'You Guava Be Kidding Me' | Richmond CA | Hard Cider 12 oz 6.3% 9
Standard Deviant Brewing | 'Comet' | San Francisco CA | Pale Ale 12 oz 5.6% 10
Standard Deviant Brewing | San Francisco CA | English Brown Ale 12 oz 5.2% 10
Fieldwork | 'King Citra' | Berkeley CA | DIPA 16 oz 8.7% 14

NATURAL BEVERAGES

Sodas | Mexi Coke | Mexi Sprite | Mexi Diet Coke | Maine Roots Ginger Brew | Fieldwork Root Beer 7
Lev's Kombucha | Original | Mango | Strawberry Mint 9