

MAYBECK'S

RAW BAR

Oysters on the Half Shell with Candied Leek Mignonette	3.5 ea.
Today's Crudo with Chile & Lemon Olive Oil	M.P.

STARTERS

Will Brokaw's Avocado Toast with Pickled Shallots, Chili Flake & Pecorino	6 ea.
Bellwether Ricotta Toasted Ravioli with Marinara & Parmesan	10
'Okonomiyaki' Chinese Sausage, House A-1, Spicy Mayo, Bonito Flakes	13
Baby Lettuces with Strawberries, Roasted Sesame Pecans & Hearts of Palm	14
Chopped Salad Spring Veggies, Sea Island Red Peas, Sopressata, Aged Cheddar	15
Filet of Beef Steak Tartare with Herb Dressing, House Pain De Mie & Crispy Shallots	15
Three Cheeses with Grilled Walnut Bread & Garnishes	18

PASTA

Ricotta Gnudi with Wild Nettle, Brown Butter & Parmesan	18
Linguini with Clams, White Wine, Garlic & Parsley	19
Spaghetti & Meatballs alla Marinara	19
Radiatori with Smoky Pork Bolognese & Chile Oil	20

ENTREES

Today's Local Catch	M.P.
Mesquite Grilled Gulf Prawns 'Commanders Palace' with Anson Mills Grits	18/36
Pork Chop with Vadouvan Potatoes, Green Farro, English Peas & Golden Raisins	29
Prime Flannery Beef Burger & Frites	17

SIDES

Aaron's Famous Garlic Bread	8
Grilled Broccolini with Garlic Chips	10
Zuckerman's Asparagus with Miso Butter & Bread Crumbs	12

Bread... Just Ask

Weekly Specials

Fried Chicken Tuesday
Beef Wellington Wednesday, Sliced at 7
Prime Rib Thursday
Sunday Brunch 11-4 / Sunday Spaghetti Supper 5 to 9
Happy Hour 4:30 Everyday

To offset costs of San Francisco ordinances, taxes and fees,
a 4% charge will be added to all food and beverage sales.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness. Gratuities are not included.