

## COCKTAILS

Zero Mary.....	10
Vodka, House-Made Bloody Mary Mix, Lemon	
Hard Root Beer Float.....	12
Vanilla Soft Serve, Zaya Rum, Root Liqueur, Averna, Root Beer	
Corpse Reviver No.2.....	10
Beefeater Gin, Cointreau, Lillet Blanc, Lemon, Absinthe	
Mimosa (by the glass).....	8.95
Mimosa (by the 1L pitcher).....	19.95

## STARTERS

Hamachi Poke - Brokaw Avocado, Black Sesame.....	13.95
Scallion, Pickled Ginger, Oro Blanco, Tempura Crisps	
Marinated Italian Olives.....	6.95
Sausage and Kale Minestra, Rosemary Focaccia Croutons.....	7.95
Taleggio Stuffed Arancini, Black Garlic Aioli.....	9.50
Avocado Bruschetta, House Coppa, Manodori Balsamic.....	12.50

## SALADS

Baby Kale Salad - K&J Orchards Apples, Sunchoke.....	13.95
Pickled Onions, Feta Cheese, Lambrusco Vinaigrette	
Escarole Salad - Farro, Tory Farm's Grapes, Bacon, Fenel.....	13.95
Chervil, Preserved Lemon, Gorgonzola Dolce Vinaigrette	
Little Gem Salad - Hobb's Ham, Avocado, Farm Egg.....	14.95
Pickled Peppers, Crispy Onions, Creamy Mustard Vinaigrette	
Caesar Salad - Hearts of Romaine, Torn Garlic Croutons.....	13.95
Grana Padano, Bruce's Caesar Dressing	

*Water will gladly be served upon request*



## PIZZA

Marinara.....	13.50
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
(F) Margherita.....	16.95
Tomato Sauce, Basil, Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
Margherita di Bufala.....	19.95
Tomato Sauce, Basil, Annabella Buffalo Mozzarella, Grana Padano, De Padova Extra Virgin Olive Oil	
Columbus.....	19.95
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
Cabrillo.....	19.95
Butternut Squash & Brown Butter Puree, Sage, Brussels Sprouts, Olives, Espelette, Mozzarella, Grana Padano, Fontina, Ricotta	
Turk.....	19.95
Guanciale, Shredded Potatoes, Sunchoke Cream, Black Pepper, Scallions, Mozzarella, Grana Padano	
(F) Fillmore.....	19.95
Hen of the Woods Mushrooms, Leeks, Mozzarella, Grana Padano, Pecorino, Fontina, Garlic, Thyme	
Geary.....	20.50
Manila Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley, Calabrian Chile	
(F) Castro.....	19.95
Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	

### Add On

Arugula.....	1.50	Olives.....	1.50	Calabrian Chilis.....	1.50
Jidori Egg.....	4	Prosciutto di Parma.....	8		

(F) = Pizza Is Available Frozen To Go

## ENTREES

Short Rib Pastrami Hash, Russet Potatoes, Jidori Egg.....	16.50
Pepperoncini, Grana Padano, Charred Scallion Salsa Verde	
Roman Style Dumpling, Slow Cooked Pork Belly.....	19.95
Crispy Broccoli, Poached Egg, Harissa	
Fried Chicken Thighs with Semolina Waffle.....	18.95
Straus Dairy Butter, Bacon, Vermont Maple Syrup	
Cavatelli Carbonara - Hobb's Bacon, Poached Egg.....	16.95
Pecorino, Black Pepper	
Deep Fried French Toast - Winter Citrus, Candied Almonds.....	13.50
Maple Bourbon Condensed Milk, Brown Sugar Chantilly	

## SIDES

Sweet Potato Biscuits, Maple Straus Butter.....	6.50
Twice Fried Potatoes, Grana Padano, Garlic, Pepperoncini.....	6.50
Sage, Rosemary, "Dirty Sauce"	
Hobb's Breakfast Sausage.....	6.95
Hobb's Bacon.....	6.50

### Chefs - Ryan Day and Jose Canto Chef / Owner - Bruce Hill

To offset costs of San Francisco ordinances, taxes, and fees, a 5% charge will be added to all food and beverage sales. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness