

## COCKTAILS

Zero Mary.....	12
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.....	13
Beefeater Gin, Cointreau, Lillet Blanc, Lemon, Absinthe	
Mimosa (by the glass).....	8.95
Mimosa (by the 1L pitcher).....	19.95

## STARTERS

Creme Fraiche Biscuits - Spring Market Preserves.....	6.50
Hamachi Poke - Brokaw Avocado, Black Sesame.....	14.95
Scallion, Pickled Ginger, Cherry Tomato, Tempura Crisps	
Marinated Italian Olives.....	7.95
Celery Root and Potato Soup - Chili Oil, Focaccia Croutons.....	9.95
Taleggio Stuffed Arancini - Black Garlic Aioli.....	9.50
Avocado Bruschetta - House Pork Coppa, Manodori Balsamic....	12.50

## SALADS

Arugula Salad - Yerena Farms Strawberries, Toasted Amonds.....	14.95
Basil, Cacciocavallo, Lambrusco Vinaigrette, Manodori Balsamic	
Spring Pea Panzanella - Burrata, Persian Cucuber.....	15.95
Bluelake Beans, Spring Peas, Grilled Batard, Basil, Pea Leaf Pesto	
Little Gem - Hobb's Ham, Avocado, Farm Egg.....	14.95
Pickled Peppers, Crispy Onions, Creamy Mustard Vinaigrette	
Caesar - Hearts of Romaine, Torn Garlic Croutons.....	13.95
Grana Padano, Bruce's Caesar Dressing	

We accept a maximum of four credit cards per table  
Thank You



## PIZZA

Marinara.....	14.50
Tomato Sauce, Oregano, Garlic, De Padova Extra Virgin Olive Oil	
(F) Margherita.....	17.95
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.....	21.95
Prosciutto Cotto, Crimini Mushrooms, Tomato Sauce, Fresh Garlic, Oregano, Mozzarella, Grana Padano	
Masonic.....	22.95
Squash Puree, Kale, Olives, Zucchini, Garlic, Mozzarella, Grana Padano, House Made Ricotta, Espelette	
Judah.....	22.95
Bacon, Shishito Peppers, Sweet Corn, Basil, Black Pepper, Mozzarella, Pecorino, Grana Padano, Ricotta, Chili Flake	
(F) Fillmore.....	22.95
Hen of the Woods Mushrooms, Leeks, Mozzarella, Grana Padano, Pecorino, Fontina, Garlic, Thyme	
Geary.....	22.95
Manila Clams, Tomato Sauce, Garlic, Bacon, Pecorino, Parsley, Calabrian Chile	
(F) Castro.....	21.95
Sopressata, House Made Sausage, Tomato Sauce, Mozzarella, Basil	

### Add On

Arugula.....2	Olives.....2	Calabrian Chilis.....2
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.....	21.95
Crispy Broccoli, Poached Egg, Harissa	
Fried Chicken Thighs with Semolina Waffle.....	18.95
Straus Dairy Butter, Bacon, Vermont Maple Syrup	
Cassareccia with Hobb's Bacon Lardons, Poached Egg.....	16.95
Prosciutto Grana Brodo, Pecorino, Black Pepper	
Crispy Challah French Toast with Lemon Curd, Meringue.....	14.95
Vanilla Poached Citrus, Straus Butter	
Monte Cristo with Prosciutto Cotto, Swiss, Dijon.....	14.95
(add syrup for \$2.00)	

## SIDES

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, Jose Canto & Terry Fox 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, especially if you have certain medical conditions.