

bread s and bowl s

jalapeno CORN BREAD with red pepper jelly.....	5.00
SOURDOUGH loaf whole roasted garlic, butter, sea salt.....	5.00
farmhouse cheddar BISCUITS rosemary apple brown butter.....	5.00
ALL of the above BREADS	13.00
today' s SOUP (different almost every day)	8.00
whole mani la clam CHOWDER, yukon gold potatoes, appl ewood smoked bacon.....	10.00
grass fed sirloin and black bean CHILI , shredded cheddar, Crispy tortillas.....	10.00

small plates

marinated BEETS , coastal strawberries, spiced pistachios, warm redwood hill goat cheese.....	11.00
bacon wrapped & merguez stuffed medjool DATES, fresh hari ssa.....	8.00
anchor steam battered ONION RINGS, spicy housemade ketchup... ..	8.00
hand cut truffled FRENCH FRIES with asi ago cheese.....	9.00
"MAC & CHEESE", new york cheddar, swiss gruyere and french morbi er.....	10.00
chilled OYSTERS on the half shell , old school garnishes, six or twelve.....	14.00/27.00
thai coconut red curry MUSSELS, crushed peanuts, garlic toast.....	14.00
sesame crusted YELLOW FIN TUNA, mi so marinated calamari , yuzu kombu broth.....	10.00
salt and pepper CALAMARI with chile lime dipping sauce.....	12.00
bbq spiced "peel & eat" PRAWNS, housemade cocktail sauce.....	8.00
dungeness CRAB "louie" hard cooked egg, dressed asparagus... ..	13.00
seared dungeness CRAB CAKES with watercress fennel slaw.....	14.00
grass fed beef meatball marinara SLIDERS , shaved manchego, garlic foccacia.....	11.00

sal ads

whole leaf romaine CAESAR, sourdough croutons, white anchovy vinaigrette.....	9.00
mixed baby LETTUCES, shaved watermelon radish, redwood hill goat cheese.....	9.00
black mission FIGS, belgian endive, wild arugula, pt. reyes farmstead blue, toasted almonds.....	13.00
baby ICEBERG "wedge" creamy feta dressing, braised bacon "croutons".....	11.00
buffalo CHICKEN, chopped romaine, spiced walnuts, pt. reyes farmstead blue cheese dressing".....	14.00
seared yellow fin TUNA, shredded cabbage, edamame, toasted peanuts, spicy tahini vinaigrette.....	15.00

sandwiches

(choice of cole slaw or french fries)

fried green TOMATOES, buffalo mozzarella, pesto aioli, watermelon pickles, toasted ciabatta.....	15.00
wild coho SALMON BLT, garden basil aioli, toasted wild rice sourdough.....	14.00
grilled CHICKEN roll-up, fresh hummus, crumbled feta, green olive tapenade, tzatziki.....	13.00
corned beef REUBEN, roasted tomato 1000 island, sauerkraut, melted swiss, griddled sweet onion rye.....	15.00
bbq pulled PORK, dried cherry cole slaw, toasted potato pepper bun.....	13.00
the diner BURGER ~ half pound fresh ground chuck.....	14.00
(for a buck more each add white cheddar, blue cheese, swiss, jalapeno jack, grilled onions, sliced avocado, sautéed mushrooms, Applewood smoked bacon or a fried egg)	

big plates

crispy sweet CORN CAKE , sautéed mushrooms, wilted pea shoots, rosemary scented corn jus.....	18.00
grilled mahi mahi TACOS "Los cabos" roasted tomato salsa, avocado crema	16.00
anchor steam battered FISH & CHIPS , fresh dill tartar sauce, dried cherry cole slaw.....	17.00
local HALI BUT , roasted sweet corn, fresh cranberry beans, toybox Tomatoes.....	24.00
the diner CIOPPINO , dungeness crab, shrimp, mussels, clams, pacific fish, spanish chori zo.....	23.00
sautéed dayboat SEA SCALLOPS , tarragon scented creamed corn, nueske's bacon, roasted asparagus.....	26.00
citrus roasted half organic CHICKEN , crispy potatoes, roasted garlic, sautéed mushrooms, crispy bacon.....	19.00
eden farms kurobuta PORK T-BONE , crispy herbed spaetzle, black pepper caramelized peaches.....	19.00
grilled storm hill ranch RI BEYE , heirloom tomato panzanella, wild arugula, basil pesto.....	25.00

beverages

pellegri no SPARKLING water.....	3.50/6.95
panna STILL water.....	3.50/6.95
homemade LEMONADE and LIME RICKY	3.25
STRAWBERRY lemonade.....	3.50
orange, cranberry or grapefruit JUICE	2.75
CAPPUCCINO	3.00
ESPRESSO	2.75
milk SHAKES & MALT EDS.....	5.50

NO CORKAGE FEE
(2 bottle limit)

Philip Wang, Executive Chef

In support of the SF Health Ordinance, 3% will be added to each check.