

bites

gorgonzola-stuffed date 2/ea

savory biscotti 2/ea

truffled popcorn 3

mixed mushroom turnovers 6

cave-aged gruyère grilled cheese 7

herbes de provence olives 6

rosemary marcona almonds 6

fried garbanzos 6
madras curry salt

midi fries 5
*choice of classic
or pimenton & smoked sea salt*

chickpea fries 8
*midi fries and chickpea fries are
accompanied by
a trio of dipping sauces including
harissa aioli, niçoise olive aioli
and roasted pepper ketchup*

small plates

soup of the day 6

mixed greens salad 8
watermelon radish, shaved fennel,
red wine vinaigrette

little gems salad 8
creamy caper dressing,
pinenut levain bread-crumbs

pear and belgian endive salad 9
hydroponic watercress,
candied hazelnut vinaigrette,
black river blue

pork rilette sliders 8
pickled radishes, dijon mustard

**fried chicken & potato
croquettes** 8
spicy remoulade, watercress

marinated beets & red onions 7
valbreso feta cheese,
paesano extra virgin olive oil

skillet black tiger prawns
harissa aioli 10

share plates

steamed p.e.i. mussels 13
white wine, dijon mustard,
crème fraîche, shallots,
midi fries

braised lamb sugo 13
picholine olives,
lemon-black pepper pappardelle

pan-fried veal sweetbreads 15
celery root purée, pancetta,
royal trumpet mushrooms,
celery leaf & shaved fennel salad

filet tartare 13
sieved egg, caperberries,
toasted baguettes

house-cured loch duart salmon 12
winter citrus, radishes

charcuterie platter 13
assorted artisan meats, cornichons,
whole grain mustard, grilled levain

artisan cheese platter 15
trio of artisan cheeses,
roasted almonds, fig purée,
sliced apples,
toasted cranberry walnut levain

baked raclette cheese 10
fingerling potatoes,
caramelized onions

entrées

roasted half chicken 20
royal trumpet mushrooms,
potato purée

pan-roasted alaskan halibut 24
fennel and onion confit,
niçoise olive tapenade

grilled pork confit 20
braised tondini beans, salsa verde

baked pasta 18
braised treviso, caramelized onions,
béchamel

grilled hanger steak 24
maitake mushrooms, rapini
black river blue cheese crumbles

grass-fed beef burger 14
caramelized balsamic red onions,
roma tomato, butter lettuce,
sesame seed bun, french fries
*choice of cheese: sharp cheddar,
gorgonzola or gruyère*

We are pleased to offer complimentary
Natura filtered water.

Our employees have access to low-cost
healthcare in accordance with
San Francisco Healthcare Ordinance.
For more information, visit
www.healthysanfrancisco.org.

A service charge of 1.25 per person
will be added.

For your convenience, 18% gratuity will be
added to parties of six or more.

midi prix fixe menu

choice of soup
or
little gems salad

braised spiced brisket
whipped potatoes,
roasted vegetables

choice of
mini dessert

\$34.95