

APRIL

SUNDAY
BRUNCH

CASSAVA

SAN FRANCISCO



For the Table

TSAR NICOULAI CAVIAR BOARD 60
1/2 oz, buckwheat pancakes, makrut lime creme fraiche

Starters

CHICORY CAESAR SALAD 17
Sauce gribiche, buttered croutons ,grana padano watermelon radish
add seared albacore +7

FRIED SF BAY SARDINES 18
arugula ,harissa oil, makrut lime creme fraiche

CHICKEN LIVER MOUSSE 16
fermented persimmon ketchup, shallots

BUTTERMILK FRIED CHICKEN 16
thigh meat, roasted green garlic aioli, house fermented daikoni

Main

BURRATA DI ANDRIA TOAST 18
sweet potato butter, winter greens on Toscano Bros toast
add avocado +5 add fried egg +3

FRENCH TOAST 17
lemon maple ricotta, powder sugar, winter fruits,
Toscano Bros chocolate -sour cherry bread

JAPANESE BREAKFAST 23
koshihikari rice, simmered hijiki, radish top kimchi, pickled Fiddlehead
Green's daikon, pacific rock cod, house yuzu kosho, Mendocino kombu
dashi miso soup with savoy cabbage & mushroom,
house furikake, soft poached egg in broth
add natto +2

PORK RIBS HASH 25
spring vegetables, garlic roasted potatoes, rosemary dark berry jus,
sunny side egg

As Addition

DEVIL'S GULCH RANCH BACON 6
thick cut black pepper

ROSEMARY ROASTED POTATOES 10
Fiddler Greens roasted potatoes, rosemary, garlic confit

Dessert

WARM CHOCOLATE POT DE CREME 14
whipped cream, oatmeal streusel , berries

POACHED RED D'ANJOU PEAR 14
honeycomb cookie crunch

ALMOND FINANCIER 14
blood orange crema, meringue crumble

Pairing Suggestion

Champagne, Colin 1er Cru

Sauvignon Blanc,
Domaine de Tremblay, Quincy

Pinot Grigio Ramato, Scarbolo

Sauternes, Domaine Grillon

Young Master Bergamont Pale Ale

Verdicchio, Bucci

Sangria

Junmai Ginjo Nama, Akishika

Old Vine Malbec, Adelante

Pedro Ximenez Sherry, Osborne

Adonis

Dolin Blanc

No substitution or customization is available for this menu.
Please inform us any food allergies you have. When the allergies are deadly, we may not be able to serve you.
SF Mandates Surcharge of 5.95% and Service Fee of 20% will be added to your check in place of traditional tips.
Our team enjoys higher wages, fully covered health care and more, because restaurant work should come with all
benefits enjoyed by the "9 to 5" world.
Please kindly limit up to 2 credit cards per table splitting equally.