



### Shareables

- Cassava's Fried Chicken (G) (D)** 14  
rined and sous vide thigh meat, cured Meyer lemon, cilantro chimichurri aioli, fermented radish
- Smoked Salmon Salad** 21  
Fiddler's Greens baby lettuce, buttermilk-wakame dressing, peaches, poached egg\*
- Slow Braised Lamb Riblets \*** 19  
hibiscus barbecue glaze, cilantro blossoms, house pickles

**Main**

Our soft shell-poached egg is done at only one temperature. Not a fan of a runny egg? Request a well done fried egg instead. Please advise us of your allergies to safely serve you.

- Japanese Breakfast (G)\*** 17  
koshihikari rice, simmered hijiki, pickled cucumbers, fermented daikon, shio koji Marin Coast salmon\*, citrus kosho, Mendocino kombu dashi miso soup with shiitake mushroom, house furikake, soft poached egg\* *Add House Natto +2*
- Avocado Burrata Toast (G) (D)** 17  
Burrata di Andria, avocado on Toscano Bros' toast, Full Belly farms foraged greens, house hummus  
*Add Fried Egg\*+2*
- Duck Leg Confit (D)** 24  
roasted rosemary French fingerling potatoes, basil persillade, pickled mustard seeds, fried egg
- Fried Chicken Sando (G) (D)** 16  
house baked bun, shredded Full Belly iceberg lettuce, cilantro chimichurri aioli, cilantro, 6 oz buttermilk batter chicken thigh

**Lamb Ribs Curry (D)** 15  
slow braised lamb ribs with tomato-based curry, summer squash, potatoes, feta cheese, cilantro, green onion, koshihikari rice

**Liège Waffle with Scramble Eggs (G) (D)** 20  
with Devil's Gulch ranch bacon or avocado, orange caramel cream cheese, strawberries, peaches, orange sugar

### Dessert

- Rhubarb Panna Cotta (G) (N) (D)** 9  
cardamom meringue, rhubarb-strawberry compote
- Cassava's Liège Waffle (G) (D)** 12  
orange caramel cream cheese, strawberries, peaches, orange sugar

### Ritual Roasters Coffee

- Oat Milk +\$1
- Spiced Honey Latte 6  
Bourbon Vanilla Honey Mocha 6  
Macchiato, Gibraltar, Cappuccino 5  
Latte 5  
Americano 5

### Loose Leaf Tea from Aroma Tea Shop

- Earl Grey
- Mint-Rosemary non caffeinated 5  
Japanese Green Uji, Kyoto 5

### Juice & More

- Mint Infused Iced Black Tea 5  
Orange Juice 5  
Orange Cream Soda 7

### Brunch Cocktail

- Sangria** 10  
red & white wine, fino sherry, peach, falernum orange juice
- Champagne Cocktail (Available non alcoholic)** 12  
Montsarra cava, sugar cube, Angostura bitters
- Mimosa** 10  
Cava, orange juice
- Red Hot One (Available non alcoholic)** 11  
beer, tomato juice, chili infused Sabe blanco tequila, white pepper, lime, pickled cucumber
- "French 75"** 15  
Sabe Gold rum, lemon, sugar, aquafaba, Hubert Meyer Crémant rose
- Peach Pimm's Cup** 11  
house made "pimm's", ginger beer, lime, Angostura bitters

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, soy or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

G - Gluten      N - Nuts      D - Dairy

A 4.95% surcharge for SF Mandates and a 19% service charge will be added to your checks for all-inclusive pricing. Our staff enjoys higher wages, fully covered health care, and more.

We are not responsible for items left in the restaurant. We accept up to 2 credit cards per party. All parties have maximum of 90 min at the table.