



Shareables

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

*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.

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, miso tomato corn, sake marinated Patagonian 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 Santa Rosa plum 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, Pete's live butter lettuce, basil 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

- Plum Lavender Panna Cotta(G) (D)** 9
fennel pollen-meringue, stone fruit-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

- 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 / 35 Pitcher
red & white wine, fino sherry, peach, falernum orange juice
- Champagne Cocktail (Available non alcoholic)** 12
Montsarra cava, sugar cube, Angostura bitters
- Mimosa** 10 / 45 Set
Cava, orange juice
- Red Hot One (Available non alcoholic with NA IPA)** 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