

## Weekend Brunch

11:30am - 2:30pm Fri

10:00am - 2:30pm Sat & Sun

## Restaurant Week Special

\$40/Guest

*Cassava*  
SAN FRANCISCO

### Starters

- CHICKEN LIVER MOUSSE** fig "ketchup", garlic confit, pickled onions
- BUTTERMILK FRIED CHICKEN** sous vide thigh meat, calabrian chili aioli, pickles
- SMOKED SALMON SALAD** market greens, sauce gribiche

### Main Plates

- CROQUE MADAME**  
house pan de mie, Devils Gulch black pepper bacon, comte cheese, sunny side egg, truffle cheese fries
- CASSAVA CHEESE BURGER**  
house ground chuck, 135F or well done, house baked buns, comte cheese, chimichurri mayo, truffle cheese fries
- BAKED EGG SKILLET**  
house lamb merguez sausage, jimmy nardello peppers, hash browns, early girl tomato sauce, baguette toast
- DUCK LEG CONFIT SALAD**  
chicory greens, shallot confit, pine nuts, plum- tarragon vinaigrette, fried egg
- MUSSELS & FRIES**  
PEI mussels, classic with white wine and butter, truffle cheese fries
- PRIME RIB & EGGS** +6  
8 oz prime rib seared medium, rosemary, hash browns, 2 sunny side eggs

### Desserts

- LAVENDER CREME BRULEE** house berry jam
- PAIN PERDU** custard house pain de mie, white peach marmalade, spearmint crema
- BUCKWHEAT PANCAKES** lemon-anise hyssop curd, blackberry compote

Please inform us of any food allergies and dietary restrictions that you have.  
When the allergies are deadly, we may not be able to serve you.  
We do our best to accommodate your request when possible and when integrity of the dishes are not compromised.  
SF Ordinance Surcharge of 5% and Service Fee of 20% will be added to your check in place of traditional tips, pooled and split equally among entire staff and to pay for benefits.  
Please kindly limit up to 2 credit cards per table splitting equally.

**SF**  
RESTAURANT  
week

## 3 COURSE PRIX FIXE

\$45 PER GUEST

**HOUSE BAKED PARKER ROLLS** +6  
garlic oil, marigold butter

### TO START

**FALL MUSHROOM FLATBREAD**  
fall mushroom, taleggio, bechamel, fried sage

**FRISSÉ + BACON SALAD**  
sous-vide poached egg, vinaigrette

### POPULAR SHAREABLES

**BUTTERMILK FRIED CHICKEN** + 19  
brined and sous vide thigh meat, calabrian chili aioli,  
lemon-cilantro kosho

**CHICKEN LIVER MOUSSE** + 16  
fig "ketchup", garlic confit, pickled onions

**MUSSELS & FRIES** +28  
one pound of PEI mussels, classic butter and white wine

### MAIN PLATES

**RIGATONI PROVENÇAL**  
sheep milk ricotta, castelvetrano olive, tomato, basil persillade

**CASSAVA CHEESE BURGER**  
house ground chuck, 135F or well done, house baked buns,  
comte cheese, chimichurri mayo, truffle cheese fries

**ROCK COD EN PAPILLOTE**  
grilled squash, swiss chard, dried heirloom tomato

### DESSERT

**STEWED APPLES**  
cinnamon, chocolate covered honeycomb cookie



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## HOUSE BAKED PARKER ROLLS +6

garlic oil, marigold butter

## AMUSE

### SALMON RILLETTE

buckwheat pancake, trout roe

## TO START

### DAY BOAT SCALLOPS

honeynut squash, fall mushroom

### BAJA KAMPACHI CRUDO

soy cured Burrough's Family Farm egg yolk

### CHICORY & PEAR

toasted pine nuts, Fourme d'Ambert blue cheese

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### MUSSELS & FRIES +28

one pound of PEI mussels, classic butter and white wine

## MAIN PLATES

### RIB EYE PAPPARDELLE

house made fresh pappardelle, early girl tomato ragu

### SLOW BRAISED LAMB BELLY

honeynut squash mash, roasted quince, rosemary jus

### ROCK COD EN PAPILOTTE

grilled squash, swiss chard, dried heirloom tomato

### DUCK LEG CONFIT

le puy lentils, wilted chicory, grain mustard

### ROASTED SQUASH

brussel sprouts, fall mushroom, pomegranate

## DESSERT

### STEWED APPLES

cinnamon, chocolate covered honeycomb cookie

### CHOCOLATE CHIP COOKIE

baked in skillet, vanilla ice cream

### STRAWBERRY VANILLA SHORTCAKE

tarragon condensed milk



## SUGGESTED PAIRING

Chardonnay,  
Feuillat-Juillot Montagny 1er Cru

Junmai Daiginjo, Dragon of Oshu

Prosecco Superiore, Carpenè - Malvolti

Vouvray Brut,  
Domaine Nicolas Brunet

Cuveé Rosé, Champagne Colin

Dokkaebier, LGBTQ Hazy IPA

Nebbiolo, Paola Sordo, Langhe

Nerello Mascalese, Petra Lava

Silvanner, St. Michael Eppan

Syrah, Etienne Pochon Croz Hermitage

Skin Contact Pinot Grigio Ramato,  
Scarbolo

Prince Nagaya Golden Junmai Sake

Madeira Malmsey 5 Year, Broadbent

Cream Sherry, Hartley & Gibson

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