

# CASSAVA

SAN FRANCISCO

## A V O C A D O T O A S T

On Andersen Bakery' seeded grain bread (sesame, flax, sunflower seeds, oats) with smashed California avocado

ADD BURROUGHS FAMILY FARM BOILED EGG + 3

**MARKET GREENS** 10

vegan, olive oil, sea salt, market greens

**SMOKED SALMON + CREAM CHEESE** 15

House cured hot smoked salmon, herbed cream cheese spread, market greens

**PROSCIUTTO** 14

Golden Gate Meat prosciutto, market greens

## B R E A K F A S T S A N D W I C H

**P O ' - T A M A O N B I S C U I T** 11

house made spam and cabbage omelette, cheddar on buttermilk biscuit

Add California Avocado +5

## S A N D O S Available After 10 AM

On Andersen Bakery's Japanese milk or seeded grain bread, with potato - cauliflower - radish salad

**E G G S A L A D S A N D O** 13

house egg salad with red leaf lettuce, cucumber, kewpie, contains allium

**T U N A S A L A D S A N D O** 14

Wild Planet tuna with red leaf lettuce, cucumber kewpie, contains allium

**T U R K E Y + C H E E S E** 14

Golden Gate Meat turkey, provolone, market lettuce, cucumber, calabrian chili spread

Add California Avocado +5

# S O U P S & S A L A D

Available After 10 AM

## C R E A M O F M U S H R O O M S O U P CUP 7 / BOWL 12

white button mushroom, garlic, onion, Violife vegan cream (vegan, gluten free)

## C H I C K E N T S U K U N E M I S O CUP 7 / BOWL 12

House made chicken tsukune meatballs, daikon radish, carrots, gobo roots, Hodo tofu, miso (gluten free, dairy free)

## S E S A M E C H O P P E D S A L A D 1 4

Napa cabbage, baby spinach, castelfranco, cilantro, mint, cashew nuts, fried wonton skins (can be omitted)

### Dressing Choice:

Citrus Vinaigrette (vegan, GF)

Herb Persillade (mint, tarragon, dill, garlic, olive oil, red wine vinegar, vegan, GF)

Sesame Herb Yogurt (parsley, basil, chives, tarragon, garlic, red wine vinegar, GF)

### Add on:

Sous Vide Chicken Breast +6

Gingras Smoked Salmon +6

Burroughs Family Farm Boiled Egg + 3

California Avocado +5

Provolone Cheese +3

# R I C E D I S H E S Available After 10 AM

sesame oil - quinoa added hitomebore Japanese rice

## P O ' - T A M A O N I G I R A Z U 1 0

house made spam and cabbage omelette rice sandwich, pickled bean sprouts (GF, Dairy Free)

## T E R I Y A K I T O F U + C H I C K P E A S R I C E B O W L 1 8

house made vegan loaf, pickled bean sprouts, market greens (vegan, GF)

## H A Y A S H I R I C E 2 0

tomato vegan cream gravy with curry spices, potatoes, cauliflower, broccolini (vegan, GF)

Add Thick Cut Golden Gate Meat Bacon Pieces +5

## P O A C H E D S C O T T I S H K I N G S A L M O N B E N T O 2 7

miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame choice of a cup of soup (GF, Dairy Free)

## S O N O M A D U C K L E G C O N F I T B E N T O 2 7

miso Dijon marinated broccolini de cicco, simmered hijiki seaweed with carrots, edamame choice of a cup of soup (GF, Dairy Free)

Executive Chef: Kristoffer Toliao

