



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 (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.

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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 broccolini, miso marinated SF Bay black cod*, citrus kosho, Mendocino kombu dashi miso soup with maitake 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, Pete's live butter 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
- 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