



# BRUNCH

## Shareables

- Cassava's Fried Chicken (G) (D)** 14  
brined and sous vide thigh meat, green garlic aioli, jalapeno powder, fermented radish
- Smoked Salmon Salad** 21  
Fiddler's Greens baby lettuce, apple cider vinaigrette, kumquats, blood orange, 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, roasted miso\* black cod\*, citrus kosho, Mendocino kombu dashi miso soup, house furikake, soft poached egg\* *Add House Natto +2*

- Avocado Burrata Toast (G) (D)** 17  
Burrata di Andria, avocado on buttered house shokupan toast, Full Belly farms foraged greens  
*Add Fried Egg\*+2 Add Périgord Truffle +14*

- Duck Leg Confit (D)** 24  
roasted rosemary honey gold potatoes, basil persillade, fried egg

- Fried Chicken Sando (G) (D)** 16  
house baked bun, fermented savoy cabbage, green garlic aioli, cilantro, 6 oz buttermilk batter chicken thigh

- Lamb Ribs Curry (D)** 15  
slow braised lamb ribs with tomato-based curry, honey gold 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, blood orange, orange sugar

## Dessert

- Black Sesame Panna Cotta (G) (N) (D)** 9  
almond streusel, berries, mint

- Cassava's Liège Waffle (G) (D)** 12  
orange caramel cream cheese, strawberries, blood orange, 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
- Rooibos non caffeinated 5
- Japanese Green Uji, Kyoto 5
- 5

## Juice & More

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

## Brunch Cocktail

- Sangria**  
red & white wine, fino sherry, apples, falernum orange juice 10

- Champagne Cocktail (Available non alcoholic)**  
Montsarra cava, sugar cube, Angostura bitters 12

- Mimosa**  
Cava, orange juice 10

- Red Hot One (Available non alcoholic)**  
beer, tomato juice, chili infused Sabe blanco tequila, white pepper, lime, cucumber 11

- Amaro Sour** 13  
Sabe Gold rum, Lo-Fi amaro, aquafaba, bitters, citrus

- Winter Citrus 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.