

CASSAVA

SAN FRANCISCO

BRUNCH GROUP DINING

First

CHICKEN LIVER MOUSSE fig "ketchup", garlic confit, pickled onions

BUTTERMILK FRIED CHICKEN sous vide thigh meat, calabrian chili aioli, pickles

SMOKED SALMON RILLETTE SALAD market greens, house caesar dressing

HOUSE YOGURT BOWL whole milk yogurt, oatmeal-almond streusel, fall fruits

Main Plates

CROQUE MADAME

house pan de mie, Devils Gulch black pepper bacon, comte cheese, sunny side egg, truffle cheese fries (bacon can be omitted to be vegetarian)

BAKED EGG SKILLET

house lamb merguez sausage, jimmy nardello peppers, hash browns, early girl tomato sauce, baguette toast (lamb can be omitted to be vegetarian)

DUCK LEG CONFIT SALAD

chicory greens, shallot confit, pine nuts, plum- tarragon vinaigrette, fried egg

SLOW BRAISED BEEF RIBS & EGGS

coffee glaze, rosemary, hash browns, 2 sunny side eggs

AVOCADO TOAST

house pain de mie, smashed avocado, sunny side egg, prociutto

JAPANESE BREAKFAST

Cassava's famous brunch, overnight local fish, house smoked trout roe, miso, rice, pickled market vegetables

PRIME RIB & EGGS + 10

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, stewed apple, spearmint crema

BUCKWHEAT PANCAKES lemon-anise hyssop curd, blackberry compote

fifty dollars per guest, what tale participation only.

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.

