

BRUNCH &
LUNCH

CASSAVA

SAN FRANCISCO

For the Table

HOUSE BAKED PARKER ROLLS	6
with nori rolled butter	
TSAR NICOULAI CAVIAR BOARD	60
1/2 oz, house "Kris" cut chips, makrut lime creme fraiche	

Starters

CARROT - GINGER SOUP	12
chili oil, pea shoots	
SPRING MARKET GREENS SALAD	14
Rodriguez farms strawberries, winter citrus, sauce gribiche, shichimi	
PICKLED SF BAY SARDINE	18
arugula ,harissa oil, makrut lime creme fraiche	
CHICKEN LIVER MOUSSE	16
fermented persimmon ketchup, kumquats	
BUTTERMILK FRIED CHICKEN	16
thigh meat, Calabrian mayo, house radish top kimchi, cilantro	

Main

FRIED CHICKEN SALAD	19
Arugula-herb greens, sauce gribiche, watermelon radish	
PORK RIBS RICE BOWL	19
slow braised pork ribs with hibiscus barbecue glaze, on koshihikari rice with fried egg	
JAPANESE BREAKFAST	25
koshihikari rice, simmered hijiki, radish top kimchi, miso marinated zucchini, pacific rock cod, house yuzu kosho, Mendocino kombu dashi miso soup with mushroom, house furikake, soft poached egg in broth	
add natto +2	
VERLASSO FARM SALMON	25
pan seared, smoked carrot puree, broccolini	
CASSAVA CHEESE BURGER	25
house ground chuck 135F or well done, shokubun, comte cheese, calabrian mayo, truffle cheese fries	
CHICKEN RIGATONI PROVANÇAL	25
meyer lemon ricotta, castelvetrano olive, tomato, basil persillade, grilled chicken thigh	
FRENCH TOAST (on SUNDAYS!)	17
lemon maple ricotta, powder sugar, summer fruits, house baked chocolate -cherry brioche	

Dessert

LAVENDER CREME BRULEE	14
rhubarb, strawberry	
POACHED RED D'ANJOU PEAR	14
honeycomb cookie crunch	

Pairing Suggestion

Champagne, Colin 1er Cru
Vouvray Brut, Nicolas Brunet
Brut Crémant Rose, J Laurent
Vermentino, Nùo Cardedu
Dry Muscat Canelli, La Sirena
Dokkaebier LGBTQ IPA

Bandol Rose, Le Galantin
Malbec, Adelante
Hiyaoroshi Junmai, Usake
Chardonnay, Feuillat-Juillot, Montagny 1er Cru
Pinot Noir, Château De Chamirey, Mercurey 1er Cru
Pinot Noir, Château De Chamirey, Mercurey 1er Cru
Espresso Martini

Cream Sherry, Osborne
Adonis

No substitution or customization is available for this menu.
Please inform us any food allergies you have. When the allergies are deadly, we may not be able to serve you.
SF Mandates Surcharge of 5.95% and Service Fee of 20% will be added to your check in place of traditional tips.
Our team enjoys higher wages, fully covered health care and more, because restaurant work should come with all benefits enjoyed by the "9 to 5" world.
Please kindly limit up to 2 credit cards per table splitting equally.