

# lunch

**olives**, marinated castelvetrano 6

**focaccia**, house made bread, olive oil 4

**chicken liver crostini**, nectarine, saba, chervil 8

**sardine**, cherry tomato, ndju vinaigrette, agretti. 12

**dry farm tomato soup**, garden succotash 11

**crudo**, halibut, pluot, shiso vinaigrette, pepper cress 16

**garden greens**, crudite, lemon honey vinaigrette, almond 13

**melon salad**, shishito pepper, arugula, ricotta salata, mint, pistachio 15

**burrata pugliese**, heirloom tomato, peach, pole bean, corn 24

**torchio**, basil pesto, blistered tomato, walnut, parmesan 19

**strozzapreti**, maitake mushroom, summer squash, frying pepper, pecorino 22

**chiocciolate**, fennel sausage, braised kale, pangrattato, parmesan 23

**pork and beef polpette**, crushed tomato, parmesan 12 / 20

**octopus**, crispy potato, smoked paprika, lemon aioli, cilantro 23

**white grits**, farm egg, eggplant ragu, summer truffle, house ricotta 24

**mt lassen trout**, farro verde, chanterelle mushroom, pole bean, sauce romesco 30

**margherita**: tomato, mozzarella, basil 17

**bianca**: parmesan, pecorino, mozzarella, garlic, chili oil 18

**funghi**: roasted mushroom, stracchino, garlic, parsley 21

**salsiccia**: house made pork sausage, mozzarella, red onion 21

**mais dolce**: corn, pancetta, padron soffritto, ricotta, sungold tomato 20

**americana**: pepperoni, fontina, fennel, pickled shishito, green olive 20

**zucchini**: summer squash, speck, taleggio, ricotta, calabrian chili 21

white anchovy 4 | egg 3 | arugula 3 | sausage 4 | olives 3 | pepperoni 4 | calabrian chili 2

out of concern for our resources, water will be served on request only.

a 6% surcharge will be added to each check to offset san francisco mandates.

consuming raw or undercooked ingredients may increase your risk of foodborne illness

# wines by the glass

## bubbles and rosé

- NV Sommariva Prosecco di Conegliano-Valdobbiadene Superiore (Glera), Italy 12
- NV Jean-Marc Sélèque Champagne *Solessence 7 Villages* (Chardonnay), France 18
- NV Arnaud Lambert Crémant de Loire (Cabernet Franc), France 16
- 2018 Domaine du Pas de l'Escalette (Grenache), France 15

## whites

- 2017 Cenatiempo Ischia Bianco Superiore (Biancolella), Italy 13
- 2017 Jean-Marc Bouley Bourgogne (Aligoté), France 14
- 2017 Jean-Claude Masson Vin de Savoie (Jacquère), France 14
- 2017 Ciavolich Colline Pescaresi (Pecorino), Italy 13

## reds

- 2017 Poe Winery Sonoma Mountains (Pinot Noir), California 18
- 2018 Domaine du Pavillon de Chavannes (Gamay), France 14
- 2018 Monte dall'Ora Valpolicella Classico (Corvina), Italy 14
- 2016 Graci Etna Rosso (Nerello Mascalese), Italy 17
- 2016 Colombera & Garella Coste della Sesia (Nebbiolo), Italy 15

## aperitivi and digestivi

- cardamaro amaro 9  
ginger, artichoke, cardoon, oak
- fernet-branca 10  
myrrh, anise, mint, rhubarb
- r. jelínek fernet 8  
anise, clove, mint, baking spice
- sfumato rabarbaro amaro 9  
smoke, rhubarb, alpine
- leopold bros. highland amaro 12  
herbal, mint, rose petal, chamomile

## draft beer

moonlight *reality czech* 8  
pilsner, santa rosa, ca

harmonic *way too real* 8  
ipa, san francisco, ca

## non draft beer

henhouse brewing 8  
saison, santa rosa, ca 16oz

faction *penske file* 9  
pale ale, alameda, ca 16oz

chapman *zodiac series: cancer* 12  
hazy ipa, orange, ca 16oz

moonlight *death and taxes* 9  
black lager, santa rosa, ca 16oz

## cocktails

- aperol spritz 12  
aperol, sommariva prosecco, orange peel
- basil medley 13  
hangar one vodka, purple basil, lemon basil, lime juice, cocchi bianco
- negroni bianco 13  
plymouth gin, luxardo bitter bianco, cocchi bianco, rosemary, meyer lemon

st. george negroni 13  
st. george terroir gin, campari, dolin rouge vermouth, orange twist

paper plane 14  
buffalo trace bourbon, nonino amaro, cappelletti, lemon juice

peach & rye 14  
rittenhouse rye whiskey, pickled peach, bitters, simple syrup

## beverages

- san pellegrino sparkling water 6
- aranciata 4
- chinotto 4

iced tea 4

lemonade 6

arnold palmer 6