



Sample brunch menu

- Marinated olives 7.00 Acme levain bread with butter 4.00 Shoestring potatoes 9.00
- Hazelnut-raspberry bostock 8.00
- House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 18.00
- Roasted Black Mission figs with Pio Tosini prosciutto, Laychee goat cheese,
mint, and Pablo’s Picual extra-virgin olive oil 20.00
- Zuni Caesar salad* 19.00
- Wild arugula salad with cucumbers, pomegranate seeds, paprika almonds, radishes, and citrus vinaigrette 16.00
- Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00
- ☞ French toast with blackberries, whipped lemon cream, and spiced hazelnuts 20.00
- Long-cooked collard greens and romano bean soup with harissa 14.00
- Pizza with Wagon Wheel cheese, pancetta tesa, cherry tomatoes, garlic, basil, and hot pepper 25.00
- ☞ Wild mushroom-potato frittata with Piracicaba broccoli and crescenza; tender herbs and marinated beets 27.00
- ☞ Stemple Creek Ranch bavette steak with a poached egg, pomme frites, spinach, and sauce au poivre 38.00
- ☞ Tostada with chicken in mole rojo, a fried egg, shelling bean purée, avocado, pickled vegetables, and cilantro 30.00
- Paella de mariscos: Bodega Bay rockfish, Gulf shrimp, and Manila clams with Early Girl tomato confit 38.00
- Chicken for two roasted in the wood-fired brick oven; warm bread salad with scallions, garlic, bitter greens,
dried currants, and pine nuts 75.00 (approximately 60 minutes)
- \$1 from each chicken sold is donated to UR Blessings, a mutual aid organization working to end food injustice*
- Stemple Creek Ranch grass-fed hamburger on rosemary focaccia with aioli* and Zuni pickles 22.00
- Shelburne Farms cheddar cheese Bayley Hazen blue cheese grilled onions heirloom tomatoes house-smoked bacon
add 3.00 add 3.00 add 2.00 add 4.00 add 5.00

☞ Available until 2:30 pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APERITIF		JUICE & SODA		WATER		COFFEE, TEA & COCOA	
Campari	11.00	Fresh Lemonade	6.00	Mountain Valley Spring Water	9.00	Coffee	4.00
Dolin Blanc	11.00	Fresh Orange Juice	5.00/6.50	Fever-Tree Club Soda 500ml	8.50	Café au Lait	4.75
Punt e Mes	10.00	Fresh Grapefruit Juice	5.00/6.50	Fever-Tree Tonic Water 200ml	5.50	Espresso	4.00
Carpano Antica	13.00	Organic Apple Juice	5.00			Cappuccino	4.75
Lillet	10.00	Boylan Cane Cola	6.00			Caffè Latte	6.00
Lillet Rosé	10.00	Boylan Ginger Ale	6.00			Mocha Latte	7.00
Cocchi Americano	11.00	Fever-Tree Ginger Beer	8.50			Black Tonic	6.25
Vergano Americano	11.00	Abita Root Beer	6.00			Iced Bergamot Tea	5.50
Suze	11.00	Il Nostro Chinotto	7.00			Grand Crimson Keemun Tea	6.00
Suze and tonic	12.50					Bao Zhong Oolong Tea	6.50
Pernod	11.00					Genmaicha Tea	6.00
St. George Absinthe	16.00					Superior Black Puer Tea	6.50
Pineau des Charentes	11.00					Heirloom White Peony Tea	6.50
La Cigarrera						Nile Valley Chamomile	6.00
Manzanilla Sherry	11.00					Peppermint Infusion	6.00
						Hot Cocoa	6.00

A 20% Fair Wage gratuity will be added to your bill to be distributed amongst all employees in the chain of service who work to create your dining experience.
A 5% surcharge will also be added to your bill to support San Francisco employee benefit mandates.