

Sample lunch menu

Marinated olives 7.00

Acme levain bread with butter 4.00

Shoestring potatoes 9.00

House-cured anchovies with celery, Parmigiano-Reggiano, and coquillo olives 18.00 Burrata alla panna with Fuyu persimmons, pomegranate seeds, Treviso di radicchio,

mint, and Pablo's Picual new oil 18.00

Zuni Caesar salad[§] 19.00

Little Gem lettuce salad with marinated beets, spiced pumpkin seeds,

watermelon radish, and Green Goddess[†] dressing 16.00

Bowl of polenta with mascarpone or Parmigiano-Reggiano 10.00

Creamy root vegetable and Manila clam chowder with gremolata 15.00

Pizza with Wagon Wheel cheese, mixed chicories, toasted hazelnuts, Bayley Hazen blue cheese,

wildflower honey, and hot pepper 25.00

- Pettuccine with wild mushrooms, broccoli rabe, garlic, lemon, black pepper, and Parmigiano-Reggiano 27.00
- Quang's fennel sausage with roasted squash, Brussels sprouts, wild arugula, and chimichurri 30.00 Yellowfin tuna[†] pan-seared rare with Bintje potatoes, Piracicaba broccoli, roasted carrots,

chopped egg, and olive tapenade 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 aïolist and Zuni pickles 22.00

Shelburne Farms cheddar cheese add 3.00 Bayley Hazen blue cheese grilled onions house-smoked bacon add 5.00 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	II.00	Fresh Lemonade	6.00	Mountain Valley Spring Water	9.00	Coffee	4.00
Dolin Blanc	II.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			Caffe Latte	6.00
Lillet Rosé	10.00	Boylan Ginger Ale	6.00			Mocha Latte	7.00
Cocchi Americano	II.00	Fever-Tree Ginger Beer	8.50	BEER		Black Tonic	6.25
Vergano Americano	II.00	Abita Root Beer	6.00	Scrimshaw Pilsner	7.00	Iced Bergamot Tea	5.50
Suze	II.00	Il Nostro Chinotto	7.00	Weihenstephaner Hefeweissbier	8.00	Grand Crimson Keemun Tea	6.00
Suze and tonic	12.50			Fort Point KSA – Kölsch Style Ale	8.00	Bao Zhong Oolong Tea	6.50
Pernod	II.00			Fort Point Villager IPA	8.00	Genmaicha Tea	6.00
St. George Absinthe	16.00			"Karl the Fog" Hazy IPA	10.25	Superior Black Puer Tea	6.50
Pineau des Charentes	II.00			La Fin du Monde Golden Ale	10.75	Heirloom White Peony Tea	6.50
La Cigarrera				Saison Dupont	II.00	Nile Valley Chamomile	6.00
Manzanilla Sherry	II.00			Old Rasputin Imperial Stout	8.00	Peppermint Infusion	6.00
				Weihenstephaner Non-Alcoholic	7.00	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.