

lunch

SNACKS

PICKLED VEGETABLES	5
MARINATED OLIVES orange / mint / chili	5.5
MIXED NUTS truffle honey / sea salt	5.5

APPETIZERS

TODAY'S OYSTER st. simone / nb	3
ASPARAGUS SOUP crème fraiche / lemon oil	9
POUTINE kennebec fries / short rib gravy vermont cheddar	12
ZUCKERMAN'S ASPARAGUS leeks / ramps preserved lemon	13
MIXED LETTUCES sourdough croutons red wine vinaigrette	9.5
WILD ARUGULA SALAD favas / walnuts / sheep's milk feta	13
PORK BELLY HOT POT napa cabbage / scallions	10
YELLOWFIN TUNA artichokes / wheatberries saffron aioli	16
CRISPY SHRIMP spicy green beans / serrano ham almonds	15.5/20
FOIE GRAS TORCHON rhubarb / kumquats	19

ENTREES

PETRALE SOLE beet soubise / snap peas king trumpets / mint salsa verde	24.5
ALASKAN LINGCOD cauliflower / dates / marcona almonds ras al hanout / moroccan chilies	25
CROQUE MADAME asparagus / black forest ham fried egg / vinegar chips	16.5
DUCK CONFIT CANNELLONI asparagus / spring onions swiss chard / baby shiitakes	18
GRILLED CHICKEN PAILLARD chopped vegetable salad bacon / pt reyes blue	19
BELLWETHER FARMS RICOTTA GNOCCHI spring garlic / baby shiitakes parmesan / ramps	18
LAMB BLANQUETTE baby shiitakes / english peas favas / egg noodles	20
SALT HOUSE BURGER new york cheddar or blue cheese onion rings / aioli	14.5

Gratuity of 18% will be added to parties of 6 or more guests

In response to the Healthy San Francisco Initiative, a 4% surcharge will be added to all food and beverage sales

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SAMPLE MENU FOR JULY