

SOUPS & SALADS

Mushroom Broth firm tofu, scallions	7.00
Chicken Broth baby carrots, celery	7.00
Catalan Salad w/ Chicken oil poached chicken, arugula, chickpeas, sultanas, pine nuts, piquillos, sweet potatoes, olives, red onions, sherry vinaigrette	15.00
Butter Lettuce sliced chioggia beets, kalamata olives, toasted almonds, red quinoa, honey citrus vinaigrette	12.75
Little Gem Lettuce watermelon radishes, pickled red onions, herbs, english cucumber, avocado, spiced crispies, tahini dressing	12.00
Macro Bowl brown rice, baby kale, purple cabbage, carrots, english cucumber, pickled turnips, red bell pepper, cauliflower, sprouts, boiled egg, haas avocado, house kimchi, spiced tahini dressing	15.00

BOWLS

SUB MIXED GREENS OR RED QUINOA (+\$2)

Asian-Style Beef Short Ribs marinated beef short rib, cauliflower, stewed onions, broccoli romanesco, di ciccio, sesame seeds, jasmine rice	16.95
Maitake Mushrooms on Beans heirloom beans, tuscan kale, tomato stew	14.50
Bibimbap california brown rice, seasonal vegetables, chili garlic sauce, fried egg Add Salmon Tartare	15.00 4.75
ADD ONS (to salads and bowls)	
Marin Sun Farms Chicken	6.00
Smoked Pork Shoulder	7.00
Hodo Soy Tofu	5.50
Steelhead	9.00
Sunny Side Up Egg	3.00
Maitake Mushrooms	5.75

BEVERAGES

Kombucha by House Ginger Ice Green tea, ginger, lemon, mint Citrus Hibiscus (0.5% ABV) assam tea, hibiscus flower, orange, lemon	7.25	Happy Moose Juice! Berry Bonds Orange, carrot, strawberry, beet, ginger Tropical Roots Carrot, pineapple, ginger, turmeric Chard Knock Life Chard, spinach, pear, orange, lime, ginger	6.50
Sole, Sparkling or Still Water	8.00		
House Made Honey Lemonade	6.00		

ALL OF OUR COOKING IS FREE OF GLUTEN, DAIRY AND REFINED SUGAR. NOT THAT YOU'LL MISS THEM.

SMALL BITES

Stuffed Pita marin sun farms chicken, chopped romaine, carrots, cabbage, pickled onions and peppers, tahini dressing	12.50
Hummus w/NON Bread shaved fennel 2 extra NON	9.75 3.00
Smoked Pork Tacos tomato marmalade, red cabbage, spiced aioli, cilantro	12.75
Spring Pea & Radish Salad hodo soy yuba, ginger-miso vinaigrette, puffed rice	9.50
Glazed Sweet Corn on the Cob white miso, agave, grated pecan, cilantro	8.50

PLATES

King of Hayes Ora King salmon, sweet corn, swiss chard, piquillo peppers, herb dashi	29.50
101 Chicken Marin Sun Farms chicken, mashed marble potatoes, baby carrots, romano beans, purple daikon, tarragon jus	23.50
Spring Vegetable & Squash Alfredo spaghetti squash, cashew cream, english peas, french round carrots, kale and leeks, tokyo turnips, purple cauliflower, hodo soy tofu	21.00

COFFEE & TEA

Breakaway Matcha Coldbrew Reserve A.G. Matcha - coldbrew, apple, ginger Matcha Palmer - coldbrew, lemonade	6.75 7.25 7.25	Counter Culture Coffee Coffee Cappuccino Espresso Latte	3.00 4.00 3.00 4.50
Song Tea Iced - Song Red Green - Gao Lu Red - Old Tree Yunan Oolong - Nantou Dark Herbal - Holy Basil	5.00 5.00 5.50 5.50 4.75		

Your gratuity goes into a "tip pool" and is shared with all employees in the dining room and kitchen.

Please note: A 4.5% surcharge will be added to all food and beverage sales for SF Employer Mandates.