

**LITTLE GEM
IS A MODERN CALIFORNIA EATERY DEDICATED TO
THE SIMPLE PLEASURES OF A
DELICIOUS MEAL.**

**WE FOCUS ON FRESH, SEASONAL INGREDIENTS TO
MAKE WHOLESOME, FLAVORFUL DISHES.**

#SAVOREVERYTHING

SOUPS & SALADS

Mushroom Broth firm tofu, scallions, spiced crispies	6.75
Chicken Broth sliced carrots, celery, pulled chicken	6.75
Butter Lettuce chioggia beets, kalamata olives, toasted almonds, red quinoa, honey citrus vinaigrette	12.75
Marina Salad little gem lettuce, pickled grapes, turmeric cashew & seed crumble, greek feta, sherry vinaigrette	11.50
Macro Salad california brown rice, baby kale, cabbage, carrots and cucumber, pickled turnips, pepper and cauliflower, soft boiled egg, haas avocado, house kimchi, spiced tahini dressing	15.00

BOWLS

Asian-Style Beef Short Ribs marinated beef short rib, cauliflower, stewed onions, broccoli romanesco, di ciccio, sesame seeds, jasmine rice	16.95
Bibimbap Organice brown rice, seasonal vegetables, chili garlic sauce, fried egg Add Salmon Tartare	14.75 4.75
ADD ONS (to salads and bowls)	
Marin Sun Farms Chicken	5.75
Smoked Pork Shoulder	6.50
Hodo Soy Tofu	5.00
Steelhead	8.50
Sunny Side Up Egg	2.75
Maitake Mushrooms	5.50

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 Black Magic Detox Hydrated charcoal, lemongrass, aloe, coconut nectar	6.25
Sparkling or Still Water by Sole	8.00		
House Made Honey Lemonade	6.00		

SMALL BITES

Hummus w/NON Bread shaved fennel 2 extra NON	9.75 3.00
Spring Pea & Radish Salad hodo soy yuba, ginger-miso vinaigrette, puffed rice	9.50
L.G. Fried Chicken spiced aioli, green onions	9.50
Crisp Potatoes lemon aioli	7.50
Salmon Tartare spiced NON crisp, tamari dressing, cilantro	15.50
Fish Tacos NON bread, seared petrale sole, sea beans, pickled red onions, red cabbage, spiced aioli, cilantro	15.50

PLATES

King of Hayes Ora King salmon, snap peas, english peas, pea tendrils, celery, yellow lentils, pearl onions, parsley broth, puffed amaranth	28.00
101 Chicken oil poached Marin Sun Farms chicken, herbed rice & quinoa, kohlrabi, asparagus, black trumpet mushrooms, za'atar vinaigrette	22.50
Spring Vegetable & Squash Alfredo spaghetti squash, cashew cream, baby 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		

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

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

Please note: A 4% surcharge will be added to all food and beverage sales for SF Employer Mandates.