

**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

<b>Tomato Vegetable Soup</b> Seasonal harvest, garam masala (v)	6.75
<b>Chicken Broth</b> Sliced mushrooms, scallion, pulled chicken	6.75
<b>Catalan Salad w/ Chicken</b> Rocket arugula, chickpeas, sultanas, curried pine nuts, piquillos, sweet potatoes, olives, red onions, sherry vinaigrette	15.00
<b>Butter Lettuce</b> Sliced chioggia beets, kalamata olives, toasted almonds, red quinoa, honey citrus vinaigrette	12.75
<b>Simply Greens &amp; Radishes</b> scarborough mixed greens, watermelon radishes, pickled red onions, herbs, red wine vinaigrette	10.75
<b>Macro Bowl</b> california 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. YELLOW LENTILS  
OR RED QUINOA (+\$2)

<b>Asian-Style Beef Short Ribs</b> marinated beef short rib, cauliflower, stewed onions, broccoli romanesco, di ciccio, jasmine rice, sesame seeds	16.95
<b>Maitake Mushrooms on Beans</b> Heirloom beans, tuscan kale, tomato stew, jasmine rice	14.50
<b>Bibimbap</b> seasoned brown rice, seasonal vegetables, chili garlic sauce, fried egg	14.75
<b>Add Salmon Tartare</b>	4.75
<b>ADD ONS (to salads and bowls)</b>	
<b>Marin Sun Farms Chicken</b>	5.75
<b>Smoked Pork Shoulder</b>	6.50
<b>Hodo Soy Tofu</b>	5.00
<b>Steelhead</b>	8.50
<b>Sunny Side Up Egg</b>	2.75
<b>Maiatake Mushrooms</b>	5.50

## BEVERAGES

<b>Kombucha by House</b> <b>Ginger Ice</b> Green tea, ginger, lemon, mint <b>Citrus Hibiscus (0.5% ABV)</b> assam tea, hibiscus flower, orange, lemon	7.25	<b>Happy Moose Juice!</b> <b>Berry Bonds</b> Orange, carrot, strawberry, beet, ginger <b>Tropical Roots</b> Carrot, pineapple, ginger, turmeric <b>Chard Knock Life</b> Chard, spinach, pear, orange, lime, ginger	6.25
<b>Sole, Sparkling Water 750ml</b>	8.00		
<b>House Made Honey Lemonade</b>	6.00		

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

## BRUNCH (UNTIL 2:30 PM)

<b>Mimosa</b> Cava, orange juice	8.50
<b>Smoked Brisket Hash</b> Snake River Farms beef, poached eggs, diced potatoes, baby spinach, melted onions, sweet peppers, red wine jus	14.50
<b>Okonomyaki</b> Hobbs' bacon, savoy cabbage, sweet peppers, shitakes, chili lime sauce, spiced crispies, egg yolk	12.50
<b>Simple Scramble</b> Two eggs, potato cake, avocado, lime-salt <b>Add Hobbs' Applewood Bacon</b>	9.50 4.50
<b>Pancakes</b> Almond & quinoa flour, maple syrup <b>Add blueberries</b> <b>Add vanilla-coconut "cream"</b>	9.00 1.00 1.00
<b>Beet Cured Salmon</b> pickled vegetables, avocado puree, poached egg	12.00

## COFFEE & TEA

<b>Counter Culture Coffee</b>	
<b>Coffee</b>	3.00
<b>Cappuccino</b>	4.00
<b>Espresso</b>	3.00
<b>Latte</b>	4.50
<b>Breakaway Matcha</b>	
<b>Coldbrew Reserve</b>	6.75
<b>A.G. Matcha</b> - coldbrew, apple, ginger	7.25
<b>Matcha Palmer</b> - coldbrew, lemonade	7.25

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

## TOASTS (UNTIL 2:30 PM)

<b>Smashed Avocado Toast</b> grated egg, spring onions, za'atar vinaigrette	9.75
<b>CB &amp; JAM</b> maple cashew butter, strawberry jam, maldon lime salt	8.50
<b>SMALL BITES</b>	
<b>Sesame Veg &amp; Noodle Salad</b> rice noodles, spring vegetables, carrots, kimchi, sweet peppers, chopped peanuts, spring garlic dressing <b>add rock shrimp</b>	11.00 9.50
<b>Hummus w/NON Bread</b> shaved fennel <b>2 extra NON</b>	9.75 3.00
<b>Squash Alfredo</b> spaghetti squash, cashew cream, oven dried kale, caramelized cauliflower	12.50

<b>Song Tea</b>	
<b>Iced</b> - Song Red	5.00
<b>Green</b> - Gao Lu	5.00
<b>Red</b> - Old Tree Yunan	5.50
<b>Oolong</b> - Nantou Dark	5.50
<b>Herbal</b> - Holy Basil	4.75

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