

SOUPS & SALADS

Mushroom Broth firm tofu, scallions, spiced crispies	7.00
Chicken Broth Sliced mushrooms, scallion, pulled chicken	7.00
Catalan Salad w/ Chicken Rocket arugula, chickpeas, sultanas, curried 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 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)

Asian-Style Beef Short Ribs marinated beef short rib, cauliflower, stewed onions, broccoli romanesco, di ciccio, jasmine rice, sesame seeds	16.95
Maitake Mushrooms on Beans Heirloom beans, tuscan kale, tomato stew, jasmine rice	14.50
Bibimbap seasoned brown rice, seasonal vegetables, chili garlic sauce, fried egg	14.75
Add Salmon Tartare	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
Maiatake Mushrooms	5.75

BEVERAGES

Kombucha by House	7.25	Happy Moose Juice!	6.50
Ginger Ice Green tea, ginger, lemon, mint		Berry Bonds Orange, carrot, strawberry, beet, ginger	
Citrus Hibiscus (0.5% ABV) assam tea, hibiscus flower, orange, lemon		Tropical Roots Carrot, pineapple, ginger, turmeric	
Sole, Sparkling Water 750ml	8.00	Chard Knock Life Chard, spinach, pear, orange, lime, ginger	
House Made Honey Lemonade	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)

Mimosa Cava, orange juice	8.50
Smoked Brisket Hash Snake River Farms beef, poached eggs, diced potatoes, baby spinach, melted onions, sweet peppers, red wine jus	14.50
Okonomyaki Hobbs' bacon, savoy cabbage, sweet peppers, shitakes, chili lime sauce, spiced crispies, egg yolk	12.50
Simple Scramble Two eggs, potato cake, avocado, lime-salt	9.50
Add Hobbs' Applewood Bacon	4.50
Pancakes Almond & quinoa flour, maple syrup	9.00
Add blueberries	1.00
Add vanilla-coconut "cream"	1.00
Beet Cured Salmon pickled vegetables, avocado puree, poached egg	12.50
Counter Culture Coffee	
Coffee	3.00
Cappuccino	4.00
Espresso	3.00
Latte	4.50
Breakaway Matcha	
Coldbrew Reserve	6.75
A.G. Matcha - coldbrew, apple, ginger	7.25
Matcha Palmer - 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)

Tuna Salad butter lettuce, kalamata olives, red radish, boiled hen egg	11.75
Smashed Avocado grated egg, spring onions, za'atar vinaigrette	9.75
CB & JAM maple cashew butter, strawberry jam, maldon lime salt	8.50
Glazed Sweet Corn on the Cob white miso, agave, grated pecan, cilantro	8.50
Hummus w/NON Bread shaved fennel	9.75
2 extra NON	3.00
Spring Pea & Radish Salad hodo soy yuba, ginger-miso vinaigrette, puffed rice	9.50

SMALL BITES

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

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