

DINNER MENU

OYSTERS

Miyagi, CA 3.25 ea
Malpeque, PEI 3.25 ea
St. Simone, NB 3.25 ea
Bloody Mary shooter, 5.50 ea

STARTERS

Soup of the day 8

Butter lettuce, Fuji apples, candied walnuts and Pt. Reyes blue cheese dressing 10.5
Lemon cucumber and heirloom tomato salad, feta cheese, niçoise olive, tomato crostini, lemon vinaigrette 14
Watermelon and yellow pear tomato salad, burrata, pickled jalapeños, purslane 14
Tuna tartare, cornmeal fried green tomatoes, garlic chips, Tabasco green onion vinaigrette 15
Piquillo peppers, blue crab-Bienville stuffing, vermouth lobster cream 15
Cornmeal fried oysters, Herbsaint spinach purée, Hobbs bacon and preserved lemon 13
BBQ shrimp, Worcestershire sauce, garlic herb toast 15
Buttermilk biscuits, Prosciutto de Parma, red pepper jelly 14
Roasted veal meatballs, potato purée, green peppercorn sauce 12
Faith's warm ham and cheese toast, poached egg, jalapeño cream 13

MAIN COURSES

Grilled Hawaiian Yellowfin tuna, cranberry beans, roasted garlic gremolata, gypsy peppers, kalamata olive vinaigrette 27
King salmon, corn maque choux, chanterelle mushrooms, spicy red pepper sauce 28
Wild Louisiana flounder, french green beans, fennel, spring onion, Manila clams, saffron broth 26
Stuffed bacon wrapped Texas quail, andouille gumbo, brown rice, okra 26
Buttermilk fried chicken, arugula, heirloom tomato, country bread salad 24
House smoked St. Louis ribs, Texas Jack BBQ sauce, corn muffin and Stevie's coleslaw 24
Grilled Wagyu flat iron steak, fingerling potato puree, cherries, carrots, pickled ramps, bordelaise sauce 30
Beeler Farms pork chop, creamed spinach, crispy cheddar grits, white peach chutney, tasso 28

SIDES

Warm jalapeño cornbread 6
Crispy okra, cilantro jalapeno aioli 6
Tater tots, BBQ sauce 5
Smoked andouille jambalaya 7
Blistered padron chilies 6

Artwork on display by Freya Prowe (www.freyaprowe.com) & Hugh Shurley (John Pence Gallery)
In response to the Healthy San Francisco Initiative, a 4% surcharge will be added to all food and beverage sales