

# LUNCH MENU

## STARTERS

Soup of the day 8

Seafood chowder, house made sourdough crackers 8.5

Heirloom tomato, lemon cucumber, arugula, feta cheese, Kalamata olives, mustard vinaigrette 11

Butter lettuce, Fuji apples, radishes, candied walnuts and Pt. Reyes blue cheese dressing 10.5

Crispy Hama Hama oysters, organic mixed lettuces, daikon sprouts, cilantro, spicy citrus vinaigrette 13

Tuna tartare, fried green tomatoes, garlic chips and green onion Tabasco vinaigrette 14

Smoked salmon, horseradish cream, caper vinaigrette, frisée salad 12

## SANDWICHES

Town Hall burger on a brioche bun, house made dill pickles, tomato, butter lettuce, aioli, french fries 15

Faith's warm ham and cheese toast, poached egg and jalapeño cream 13

Crispy Monterey calamari on ciabatta, tomatoes, lettuce, herb aioli, potato chips 16

House smoked beef, Texas Jack BBQ sauce, heirloom tomatoes, pickled vegetables, potato chips 16

## MAIN COURSE

Seafood étouffée, Texas long grain rice, scallions 19

Grilled Albacore tuna, stewed summer vegetables, orzo, Kalamata olive vinaigrette 19

Fried chicken breast, little gems, watermelon, cherry tomatoes, buttermilk dressing 17

Grilled pork loin chop, black eye peas, swiss chard, white peaches, whole grain mustard sauce 18

Grilled skirt steak, watercress, herb steak fries, chimichurri 21

## SIDES

House made coleslaw 4

French fried potatoes 6

Warm jalapeño corn bread 6

Black pepper potato chips 5

Crispy okra, spicy piquillo sauce 5

Artwork on display by Freya Prowe ([www.freyaprowe.com](http://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