

FOOD

Cheese & Charcuterie...all boards come with rustic bakery crackers & accoutrements

Monger's Choice | three rotating artisanal cheeses- brie, semi-hard, & aged cheese
accoutrements: dried fruit, mixed spanish nuts, olives, croatian fig jam; *rotates weekly* **\$22**

Assortment Board | monger's choice of two cheeses & two cured meats from around the world
accoutrements: olives, mixed spanish nuts, cornichons, dried fruit, mustard, croatian fig jam **\$26**

Salads...comes with warm sweet acme baguette

Kale Salad *add sardines on top... \$3.00 **\$14**
couscous, toasted pine nuts, parmesan, cherry tomato, housemade croutons

Wedge Salad **\$13**
iceberg lettuce, bacon, radish, pickled red onion, toasted pine nuts

Burrata Caprese Salad **\$15**
tomato, basil, EVOO, balsamic vinaigrette

Chopped Salad **\$16**
tomato, hard boiled egg, pickled red onion, avocado, chick pea, sun dried tomato, turkey, salami

dressing options: caesar / green goddess / blue cheese / balsamic vinaigrette / oil & vinegar / sherry vinaigrette

Sandwich & Panini... comes with side salad

Mission Bay Grilled Cheese **\$11**
side of onion jam | acme pan di mie
*cup of tomato soup... \$5.00

Ultimate Grilled Veggie Panini **\$13**
eggplant, zucchini, red onion, sundried tomato, parmesan cheese with honey aioli | herb focaccia

Classic Parisian Panini **\$13**
french ham, gruyere, butter, cornichon | sweet acme baguette

Hot Pastrami Panini **\$15**
sauerkraut, pepperoncini, havarti, roasted red pepper aioli | acme new york rye

Turkey Avocado **\$14**
tomato, lettuce, avocado, cheddar, mayo, mustard | sweet acme baguette

Salami Panini **\$12**
pickled red onion, lettuce, tomato, dijonay | sweet acme baguette

Add any of the following onto salads or sandwiches:

avocado.. \$2.00

cup of tomato soup...\$5.00

bacon...\$3.00

prosciutto...\$4.00

hard boiled egg...\$1.00

pepperoncinis...\$2.00

WINE

SPARKLING

2018 Giavi Conegliano Prosecco Superiore Brut, Italy

5oz to-go
\$10

ROSÉ

2019 Domaine de Figueirasse Vin de Sables Gris de Gris, France

5oz to-go
\$10

WHITE

2018 Blandine le Blanc, Côtes de Gascogne, FR

2019 Solena Pinot Gris, Willamette Valley, OR

2016 Liquid Farm Chardonnay Golden Slope Santa Rita Hills, CA

5oz to-go
\$8
\$10
\$17

RED

2017 Borell-Diehl 'BD' Pinot Noir Trocken, Pfalz, DE

2017 Once & Future Mataro, Contra Costa County, CA

5oz to-go
\$10
\$15

BEER

16oz to-go cup. All \$8

Harmonic Brewing Kölsch, San Francisco, CA 5.8 % abv, Soft grain - subtle, crisp & clean

Russian River Brewing STS Pilsner, Santa Rosa, CA 5.35 % abv, hop forward, dry-bitter finish

Allagash Organic Golden Ale, Portland, ME 5.5 % abv, aromatic & floral, honey & oats

Ghost Town Brewing Herecide West Coast IPA, Oakland, CA 7.0 % abv, tropical fruit, touch of pine, bitter

Seven Stills Brewing Hazy DIPA, San Francisco, CA 8.1 % abv, hazy, hoppy, citrusy, juicy

Northcoast Old Rasputin Imperial Stout ~ Nitro, CA 9 % abv, dry stout, chocolate, malt, coffee

Faction Brewing Oatmeal Stout, Alameda, CA 6 % abv, sweet roasted malt, dark coffee bean

Original Pattern Brewing Hop Dose Hazy IPA, Oakland, CA 6.5 % abv, citrus, hazy, pineapple, pine

Feel free to select your own bottle from the retail shelves and pay \$12 corkage to drink in the bar.

A 3% service charge will be added to your dine-in bill for San Francisco employer mandates