



Soups

Portobello Mushroom Bisque

Love in a Bowl

7~

Tomato Bisque

White Truffle Grilled Cheese Toast Sticks

10~

Salads

White Peach & Candied Pecan Salad

Summer Greens, Strawberry Vinaigrette Dressing

9~

Butter Lettuce & Corn Meal Crusted Bacon

Ancho Chili Aioli & Toasted Cashews

12~

Heirloom Tomato Salad

Chiffonade Spinach & Parmesan Dusted Crostini

10~

Ahi Tuna Carpaccio

Arugula Salad, Kennebec Potato Chips

12~

French Onion Dressing

Social Plates

Mac~N ~Cheese

Gruyere Crust & Ham Hock with Fresh Herbs 10~

Seared Hanger Steak Lettuce Wraps

White Corn Red Pepper Relish
Chili Oil & Cilantro Cream 12~

Bacon Cheese Fondue

Seasoned Tortillas 10~

Veggie Phyllo Bites

Asparagus, Portobello Mushroom Duxelle,
Tomato, Boursin & Herbs Wrapped in Crisp Phyllo 9~

Daily Slider

Four Little Homemade Rolls
Ask Us What We're Up to Today 12~

Ancho Molasses Glazed Pork Riblets

Brined & Braised with Fruit & Potato Salad 8~

Potato Skin Nachos

Bacon Cheese Fondue 8~

Portobello Mushroom Fries

Fat Boy Ranch Dipping Sauce 10~

Fresh Dungeness Crab Wontons

Orange Mango Reduction with Chili 14~

Sesame Shrimp

Sweet Chili Garlic Sauce 12~

Bacon Wrapped Mini Meatloaf

Whipped Potato & Gravy 8~

Entrees

Sauce's Fried Chicken

*Breast & Wing w/ Truffled Mushrooms, Green Beans & Bacon
Whipped Potato & Pan Gravy*

19~

Hanger Steak & Eggs

*American Fried Potatoes, Peeled Asparagus, Chipotle Hollandaise
Soft Poached Egg Yolks with Smoked Salt
Demi Gloss*

24~

Braised Boneless Beef Short Rib "Pot Roast"

*Roasted Carrots, Turnips, Yukon Gold Potatoes, Shallot & Garlic
Finished with Fresh Herbs & Peeled Roma Tomatoes
Pan Roasted Gravy*

19~

Green Bean Casserole

*Fresh & Shelling Beans, with Cremini Mushrooms
Quinoa Crust & Crispy Shallots*

21~

Prosciutto Wrapped Butterfish with Basil

Arugula, Spinach, Farmers Market Olive Oil & Tomato

21~

Pan Seared Salmon "Chowder"

*New England Chowder Set
Roasted Shallot & Garlic Spinach*

20~

*At Sauce we use the finest local purveyors and the freshest ingredients.
Chef Ben Paula is happy to accommodate any request you may have.*

*A 4% "Healthy San Francisco" surcharge will be added to all checks.
18% gratuity may be added to parties of 6 or more.*