

Social Plates



Portobello Mushroom Fries
Fat Boy Ranch Dipping Sauce 10~

Daily Slider
Four Little Homemade Rolls
Ask us what we're up to today 12~

Dungeness Crab Wonton
Cream Cheese, Cilantro, Green & Red Onion,
Gingered Apple Sweet & Sour Sauce 14~

Baked Mac & Cheese
Four Cheese Sauce, Ham Hock, Herbs with
Chunks of Tillamook Cheddar & Gruyere Crust 10~

Bacon Wrapped Mini Meatloaf
Whipped Potato & Pan Gravy 8~

Crispy Potato Skin Poutine
Mozzarella Cheese Curds, Poultry Gravy & Fresh Herbs 8~

Chorizo Stuffed & Crispy Calamari
Sautéed Tubes with House Chorizo & Tomato Sauce
Fried Calamari with Spinach & Lemon Zest 10~

Horseradish Crusted Shrimp
San Marzano Tomato Cocktail Sauce & Fresh Horseradish 10~

Tater Tots with Bacon Cheese Fondue
Whipped Potato, Cremini Mushroom, White Truffle Oil,
Smoked Gouda & Bacon Cheese Sauce 12~

Smoked Sea Salt Crusted Carpaccio
Chopped Egg Yolk, Red Onion, Capers Berries,
Spicy Mustard & Toasted Baguette 8~

Tomato Brushetta
Garlic, Shallot, Basil & Boursin Cheese 10~

Soups

Portobello Mushroom Bisque

Love in a Bowl 7~

Tomato Bisque

White Truffle Grilled Cheese Toast Sticks 10~

New England Style Chowder

*Butterfish, Salmon, Ham Hock, Yukon Potato,
Celery, Onion & Fresh Herbs* 12~

Salads

Brussels Sprouts Salad

*Crunchy Bacon Brittle, Chili Dusted Pumpkin Seeds,
Extra Virgin Olive Oil & Lemon Juice* 9~

Baby Iceberg "Wedge" Salad

*Lettuce Bowl filled with Point Reyes Blue Cheese, Roma Tomato
Red & Green Onion & Ranch topped with Crispy Bacon* 9~

Roasted Red & Yellow Beet with Crispy Goat Cheese

Mixed Lettuce, Organic Beets & Lemon Vinaigrette 10~

Cauliflower & Gingered Cashew Salad

*Lightly Blanched & Tossed with Dried Cranberry, Spinach,
On top of Cauliflower Puree* 8~

Oysters

Royal Hawaiian Seafood Finest Selection West Coast Oysters

1 for \$3 6 for \$15 12 for 28

Entrees

Sauce's Fried Chicken

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

19~

Hanger Steak & Eggs

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

24~

Braised Boneless Beef Short Rib "Pot Roast"

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

24~

Vegetarian Strudel

*Asparagus, Portobello Mushroom Duxelle,
Tomato, Four Cheeses & Herbs Wrapped in Crisp Phyllo
With Roasted Tomato Sauce*

17~

Parma Prosciutto Wrapped Hawaiian Butterfish

*Basil Leaf, Herb Risotto & Poultry Demi Gloss
Arugula Salad with Asiago & Caramelized Red Onion*

22~

Pan Seared Safe Harbor Certified Salmon

*Spinach, Tomato, Fresh Horseradish, Red Onion & Bacon
Lemon Butter Sauce*

20~

Roasted Artichoke & Spinach Ravioli

*Cremini Mushrooms, Fresh Mozzarella, Beet Tops, Kale,
San Marzano Tomatoes, Fresh Herb and Reggiano*

18~

*We use the finest local purveyors and freshest ingredients
Chef Ben Paula is happy to accommodate any requests
A 4% Service charge for San Francisco Employer Mandates including
the Health Care Security Ordinance is added to all checks
18% gratuity may be added to parties of 6 or more*

