

DINNER

STARTERS

Soup of the Day 12

Burrata Toast 14

local honey, toasted almonds, sea salt

Ahi Tuna Tartare 19

avocado, ponzu sauce, taro chips

Rustic Meatballs 14

Bellwether farms ricotta, tomato sauce, pecorino, basil, levain bread

Crab Arancini 18

rice croquettes, Calabrian aioli

Veal Saltimbocca 16

veal cutlet, prosciutto, crispy sage, beef jus

PEI Mussels 17

soffritto, tomato broth, caramelized onion, levain bread

Cheese & Charcuterie 24

3 meats, 3 cheeses, crostini, seasonal accoutrement

FLATBREADS

BBQ Chicken 21

chicken thigh, BBQ sauce, white cheddar, red onion, cilantro

Gorgonzola & Pear 19

mozzarella, micro greens

Margherita 19

red sauce, basil oil, fior di latte mozzarella

Add

burrata / prosciutto / soppressata 5

PER DIEM

20% gratuity for parties of 6 or more.

6% Surcharge to comply with SF Ordinances.

Consuming raw or undercooked meats, poultry,

seafood, shellfish or eggs may increase your

risk of foodborne illness.

MAINS

Harvest Grain Bowl 19

quinoa, barley, kale, avocado, snow peas, sweet potato, mushrooms, miso mustard sauce

Pairing: Demarie Riserva Nebbiolo

Wild Mushroom Pasta 24

bucatini, farm egg, black truffle, pecorino

Pairing: Stolpman Syrah

Gnocchi Ragù 27

lamb bolognese, pecorino

Pairing: Pio Cesare Barbera

Roasted Chicken 29

couscous, heirloom tomato, castelvetrano olives, kale, pan gravy

Pairing: The Wonderland Pinot Noir

Pan Seared Salmon 35

fennel-onion soubise, watercress, roasted root vegetables

Pairing: Mauritson Sauv. Blanc

Hanger Steak 39

potato gratin, sautéed rapini, chimichurri

Pairing: Miner Cab. Sauv

FiDi Burger 23

grassfed, tomato, butter lettuce, aioli, cheddar, bacon, caramelized onions

Pairing: Pliny the Elder

SALADS

Add to any Salad or Main

chicken 7, salmon 13, steak 15

Caesar 10 / 15

romaine, kale, herbed croutons, parmigiano

Apple Bacon Kale 11 / 16

lacinato kale, parmesan, toasted almonds, apple cider vinaigrette

Ahi Tuna 19

sesame crusted tuna, cherry tomato, fingerling potatoes, cucumber, shallots, olives, lemon vinaigrette

SIDES

Brussels Sprouts 10

balsamic reduction, parmesan

Sautéed Rapini 10

Calabrian chili, garlic, breadcrumbs

Potato Gratin 10

Truffle / French Fries 12 / 8

House Salad 8

Our seasonally inspired menus emphasize the use of fresh, organic and locally sourced ingredients whenever possible.

BEVERAGES

Soda 4

coke, diet coke, sprite, ginger ale

Iced Tea / Arnold Palmer 4

San Pellegrino (500 ml) 6

Lemonade 4

Ginger Beer 4

Espresso / Latte 4 / 6