

# PER DIEM

## STARTERS

**Seasonal Soup 8**

**Hummus Toast 13**

*hard boiled egg, crunchy seeds, crispy garlic, paprika, micro greens*

**Rustic Meatballs 13**

*bellwether farms ricotta, slow cooked tomato sauce, pecorino, basil, toasted levain*

**Charcuterie 12**

*chef's selection, walnut bread crostini, wholegrain mustard, cornichons*

**Burrata Toast 13**

*local honey, toasted almonds, sea salt*

**Lobster Fries 20**

*Maine lobster, bisque, caramelized onions & peppers, micro celery*

## SIDES

**Sautéed Cauliflower 8**

*golden raisins, capers, calabrian chilis*

**Truffle Mac & Cheese 10**

*béchamel sauce, white cheddar, pecorino, chives, bread crumb*

**Side Salad 8**

*kale, pecans, cranberry, balsamic vinaigrette*

**Fries 7**

## MAINS

**Wild Mushroom Pasta 22**

*rustichella bucatini, farm egg, black truffle sauce, pecorino*

**Braised Short Ribs 31**

*potato purée, pearl onions, English peas, red wine jus, potato chips*

**Roasted Chicken Breast 24**

*38° north farm, spring peas & carrots, lemon purée, barley, lemon gremolata*

**Mussels & Fries 19**

*PEI mussels, garlic & white wine sauce served with fries and garlic aioli*

**Harvest Grain Bowl 18**

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

## FLATBREADS

**Smoked Bacon 18**

*yogurt white wine sauce, gruyère, onions, arugula*

**Spring Garden 16**

*roasted garlic sauce, artichokes, peas, pickled onions, goat cheese*

**Margarita 16**

*tomato sauce, fresh mozzarella,*

## SALADS

**Chicken Kale 16**

*38° north farm roasted chicken breast, quinoa, toasted pecans, cabbage, dried cranberry, balsamic vinaigrette*

**Millet & Spring Pea 13**

*arugula, cucumber, feta, toasted almonds, mustard vinaigrette, fried capers, mint add chicken 6*

**Tuna Nicoise 17**

*albacore tuna confit, butter lettuce, nicoise olives, farm egg, fingerling potatoes, green beans, radish, lemon vinaigrette*

## SANDWICHES

*add side of kale salad or fries for 5*

**Free Range Chicken Sandwich 14**

*cabbage slaw, mustard aioli, gruyère, cilantro, pepperoncini*

**Confit Albacore Tuna Sandwich 17**

*sriracha aioli, pickled vegetables, arugula*

**Tri-Tip 15**

*thinly sliced tri-tip, gruyère, caramelized onions, fresh horseradish, country bread*

**FiDi Burger 15**

*white cheddar, secret sauce, shallot compote, butter lettuce, sesame bun*

**Artisanal Cheese 8 ea**

*served with grilled levain & compote*

Pt. Reyes Blue Cheese (Cow)

Cypress Grove Humbolt Fog (Goat)

Golden Ewe (Sheep)

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

*20% gratuity for parties of 6 or more. SF Surcharge to comply with SF Labor Ordinances. We are proud to offer health insurance to our employees. Consuming raw or undercooked foods may increase your risk of foodborne illness.*

## COCKTAILS \$16



### TRADEWIND

Cucumber Vodka, earl grey, lemon, mint

### MARITIME

Probitas Rum, Falernum, Apricot Liqueur, lime, sherry, Tiki bitters

### PRESSURE DROP

Bar Hill Tomcat Gin, Amaro Meletti, Dry Vermouth, Spiced Pear, Angostura

### SOUTHPAW

Bourbon, Angostura, kumquat, lemon

### CAL-SALIDA

Grapefruit-Habanero Infused Mezcal, Pamplemousse, lemon, honey

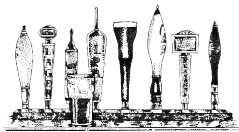
### INDUSTRY STANDARDS

Fernet, Chartreuse, Montenegro, Jameson, lime, root beer, ginger beer

### OLD FASHIONED

House Recipe

## BEER



### BOTTLE/CAN

|                                 |    |
|---------------------------------|----|
| Golden State Might Dry Cider    | 8  |
| Boochcraft Grapefruit-Hibiscus  | 8  |
| Miller High Life                | 5  |
| Boddington's                    | 6  |
| Hop-Concept Hazy IPA            | 8  |
| Original Pattern Pale Ale       | 8  |
| The Bruery 'Goses Are Red' Sour | 10 |
| Reissdorf Kölsch (500ml)        | 10 |
| Beck's (N/A)                    | 5  |

## MANHATTAN PROJECT

Create your own

### ① Whiskey

Old Forester 1897 Bourbon 16

coffee, spice, wood, caramel

Rowans Creek Bourbon 16

caramel apple, leather, baking spices

Garrison Bros. Single Barrel Bourbon 20

dried fruit, cherry, vanilla, spice

Michter's Bourbon/Rye 17

sweet corn, wood, honey, vanilla

dark fruits, caramel, oak, vanilla, candy corn

Woodinville Rye 17

warm spices, orange, chocolate

Stellum Rye 17

stewed fruit, baking spices, citrus, honey

Pikesville Rye 17

cherry, spice, cinnamon, rye

Whistle Pig 10yr Rye 20

stone fruits, butterscotch, rye, wood

### ② Vermouth

Cocchi di Torino

burnt orange peel, clove, rhubarb

Dolin

raisins, currants, dried cherries, ginger, clove

Lo-Fi Sweet

rhubarb, cocoa, vanilla, exotic spices

Carpano Antica (Add 2)

dark chocolate, berries, raisins, marmalade

### ③ Bitters

Peach

Angostura

Black Walnut

Orange

Rhubarb

Old Fashioned

## WINE

Brut Nature 16 / 62

Brick & Mortar, 2020, North Coast

Rosé Pét-Nat 18 / 70

Scribe, 2021, Sonoma Valley

Rosé di Casanova 15 / 58

La Spinetta, 2021, Italy

Sauvignon Blanc 16 / 62

Vaughn Duffy, 2021, Russian River Valley

Chardonnay 14 / 52

Valravn, 2020, Sonoma County

"Fraulein" Reserve Riesling 16 / 62

Union Sacré, 2020, Santa Maria Valley

Vermentino 15 / 58

Erné, 2020, Tuscany, IT

Verdicchio 15 / 58

Bisci, 2021, Marche, IT

Pinot Noir 17 / 64

Eric Kent, 2020, Santa Rita Hills

Dolcetto d'Alba 15 / 58

Paolo Conterno, 2020, Piemonte, IT

Nobile di Montepulciano 19 / 72

Cantine DEI, 2018, Tuscany, IT

Zinfandel 17 / 64

Hendry Winery, 2018, Napa Valley

Syrah 16 / 62

Groundwork, 2020, Central Coast

Cabernet Sauvignon 17 / 68

Eberle, 2018, Paso Robles

### DRAUGHT

|                               |   |
|-------------------------------|---|
| Trumer Pils                   | 7 |
| Berkeley, CA, 4.9%            |   |
| Bruery Helles Lager           | 8 |
| Placentia, CA, 5.2%           |   |
| Faction Brewing Pale Ale      | 8 |
| Alameda, CA, 5.4%             |   |
| Original Pattern Rotating IPA | 8 |
| Oakland, CA                   |   |

|                              |   |
|------------------------------|---|
| Laughing Monk Rotating IPA   | 8 |
| San Francisco, CA            |   |
| East Brother Oatmeal Stout   | 9 |
| Richmond, CA, 5.4%           |   |
| Fort Point Westfalia Red Ale | 8 |
| San Francisco, CA, 5.6%      |   |
| Lost Coast Great White Wit   | 8 |
| Eureka, CA, 4.8%             |   |