

# 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** **\$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 / 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, IT

5oz to-go

\$10

## ROSÉ

2019 Thierry Delaunay Touraine 'La Vignette' Rosé, Loire, FR

5oz to-go

\$10

## WHITE

2018 Blandine le Blanc, Côtes de Gascogne, FR

NV Tenute Dettori Renosu Bianco Romangia IGT, Sardinia, IT

2016 Liquid Farm Chardonnay Golden Slope Santa Rita Hills, CA

5oz to-go

\$8

\$10

\$17

## RED

2017 Domaine La Florane Côtes du Rhône Villages, FR

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

BareBottle Brewing Mad Haus Pilsner, San Francisco, CA 4.70 % abv, hop forward, dry-bitter finish

Allagash Belgian Pale Ale, Portland, ME 4.8 % abv, aromatic & floral, bitter, hoppy finish

Altamont Brewing Stratmo West Coast IPA, Livermore, CA 7.0 % abv, tropical fruit, touch of pine, bitter

Dust Bowl Brewing Hazy DIPA, Turlock, CA 8.7 % 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*