

# central kitchen

November 1, 2012

vanilla bean yogurt. persimmon, granola	7
warm cinnamon sticky bun. bacon, medjool date	7
sweet caraway bread pudding. pear, quince, almond	11
three cheeses. lavosh. fennel preserve. walnut.	12
salumi board with pickles, mustard, grissini	15
half dozen kumamoto oysters	16
cured sturgeon, beets, huckleberries, toasted seeds	12
sea bass crudo, fennel, mint, meyer lemon	13
pork belly benedict, poached eggs, english muffin, hollandaise	14
soft scrambled eggs, crescenza, chanterelles, nettles	12
olive oil fried eggs, romanesco, barley, bagna cauda	11
baked eggs, chorizo, sweet potato hash, cilantro	12
corned beef sandwich, braised cabbage, mustard aioli	12
grilled bavette, chicories, sunchokes & caper brown butter	13
crispy potatoes, aleppo pepper, fennel seed	5
sage pork sausage	5
bacon, brown sugar, black pepper	5
levain toast, cultured butter	4

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\*a charge of \$2.50 per guest allows us to provide full health and dental benefits to our staff