



GRUB

758 Valencia St. San Francisco, CA 94110
415 431 GRUB www.grubsf.com

BITES

- Melon and spicy pecans + honey drizzle **4**
- Truffle shoestring pomme frites **3**
- Cured olives + herbed crustini **4**
- Sauteed spinach + roasted garlic **3**
- Sautéed brussels sprouts + brown butter **3**
- Grilled asparagus + anchovy butter **4**

EARTH *CAN BE MADE VEGETARIAN

Baby arugula, shaved fennel, sardino blanco, caramelized white peaches with white trufflecitrus vinaigrette **10**

Organic spring mix, tarragon, sweet roasted cherry tomatoes, bleu cheese, herbed croutons, aged balsamic drizzle **8**

*Semolina-crusting tofu frites, sautéed brussels sprouts, Spanish onions, dried apricots, smoked bacon **9**

Grilled eggplant, baby spinach, frisée, candied golden raisins, pickled eggs, honey champagne vinaigrette **9**

*Capellini pasta with cured olives, zucchini, crispy pancetta, roasted tomato sauce, parmesan cheese **11**

Wild assorted mushroom risotto, fava beans, roasted carrots, shaved manchego cheese **11**

BURGER BAR

[All products are 100% all natural: Hormone and antibiotic-free, sustainably raised & humanely treated.]

BURGERS COME ON AN ARTISAN PAN DE MIE BREAD WITH ANY SAUCE, A CHEESE AND TWO TOPPINGS. ADD \$1 FOR ADDITIONAL TOPPINGS.

MEAT

- 1/3 lb. Prather Ranch Beef **11**
- 1/3 lb. Colorado Buffalo **12**
- 1/3 lb. Veggiemeister (vegan/gluten free) **9**
- 5 oz. Seared Hawaiian Ahi **12**
- Grilled portobello mushroom **9**

CHEESE

- Tillamook cheddar
- Stilton blue
- Aged gruyere
- Jalapeño jack
- Sharp white cheddar

TOPPINGS

- Applewood smoked bacon
- Caramelized onions
- Sautéed mushrooms
- Pickled red onions
- Vine-ripe tomatoes
- Avocado

SAUCES

- Wasabi aioli, honey mustard, pesto spread, dijon aioli

SURF

Pan roasted U-10 scallops, chorizo, yellow corn, watercress **14**

Seared rare Ahi tuna, wilted arugula, potato croquette, grilled portobello beurre rouge sauce **15**

Grilled tiger prawns, braised cannellini beans, oven cherry tomatoes, crispy Spanish capers **16**

GRUB pan seared lump crab cakes, cucumber & pineapple salsa, plantain chips **13**

Potato crusted Pacific wild red snapper, cauliflower puree, sauteed baby spinach & roasted shallots **14**

TURF

Grilled lamb Porterhouse, herb bleu cheese orzo pasta, haricots verte, demi sauce **18**

Braised petite osso bucco, wilted romaine, crispy mushrooms, burgundy braising sauce, crème potatoes **16**

Grilled garlicky flat iron, roasted fingerling potatoes, citrus glazed asparagus, merlot reduction sauce **17**

BBQ baby ribs, butternut squash purée, sautéed rapini **9** for 3 pieces / **13** for 6 pieces

Seared Hudson Valley Farms duck breast, thyme sweet potato gratin, braised leeks **16**

MAC & CHEESE BAR

AN INCREDIBLE BLEND OF WHITE CHEDDAR AND SHARP CHEDDAR CHEESES TOPPED WITH GRANA PADANA PARMESAN BREADCRUMBS **9**.

[Throw In's \$1 Per Ingredient]

- Broccoli florets
- Grilled Portobello mushroom
- Oven roasted tomatoes
- Caramelized onions
- Grilled asparagus
- Rock lobster
- Arugula
- Blue cheese
- Applewood smoked bacon
- Sweet peas
- Crispy pancetta
- Truffle oil
- Grilled steak
- Roasted corn

GRUB IS OPEN FOR DINNER 7 DAYS A WEEK, 6 30 PM – 12 30 AM

BRUNCH SERVED WEEKENDS, 10 30 AM – 2 30 PM

4% WILL BE ADDED TO ALL CHECKS AS PART OF THE HEALTHY SAN FRANCISCO INITIATIVE. WE ACCEPT ALL MAJOR CREDIT CARDS

We proudly serve complimentary Natura water in still or sparkling. In keeping with Grub's green mentality, we're concentrated on serving high grade purified water in strictly glassware. Ask us about our seasonal fruit flavoring system!

EXECUTIVE CHEF ENRIQUE VIVES
SOUS CHEF VICTOR SANCHEZ