

# LUNCH

## STARTERS

### French Onion Soup 8

*caramelized sweet onions with beef jus, country bread and comté cheese*

### Seasonal Soup 7

*chef's choice using seasonal ingredients*

### Hummus Plate 9

*olives, shaved vegetables, lavash crackers*

### Avocado Toast 12

*toasted sunflower seeds, parmigiano, micro radish*

### Duck Liver Pâté 15

*with grain mustard, fig jam, rustic toast*

### Charcuterie & Cheese Board 17

*chef's selection served with accompaniments*

### Burrata Tartine 12

*rustic toast, sliced almonds, local honey, sea salt*

### Tempura Vegetables 12

*butternut squash & parsnips with lemon & sriracha aioli*

## RUSTIC FLATBREAD

### Smoked Bacon 16

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

### Mediterranean 16

*chickpeas, fennel, Greek yogurt, castelvetrano olives, feta, mint*

### Burrata Margarita 16

*DiNapoli tomato coulis, fresh basil*

## MAINS

### Wild Mushroom Pasta 19

*house made tagliatelle, wild mushrooms, cage free chicken egg, tarragon truffle sauce*  
Bordeaux Blanc, 2013, Haut Rian 10

### Braised Beef Short Ribs 24

*potato purée, glazed baby root vegetables, red wine jus, fingerling chips, micro celery*  
Cabernet, 2014, Round Pond K&K 16

### Roasted Chicken Breast 23

*free range chicken, butternut squash purée, roasted brussels sprouts, apples, toasted pumpkin seeds, chicken jus, red vein sorrel*  
Montepulciano, 2013, Zaccagnini 11

### Squid Ink Linguini 25

*house made linguini, prawns, scallops, capers, pickled chilis, lemon emulsion sauce*  
Chardonnay, 2014, Laguna 13

### Mussels & Fries 19

*PEI mussels, garlic & white wine sauce served fries and garlic aioli*  
Champagne, Charles de Cazanove 18

## SIDES

### Seasonal Vegetables 7

*oven roasted*

### French Fries 6

*fresh thyme, aioli*

### Pickled Vegetables 7

*house made, seasonal*

### Roasted Brussels Sprouts 8

*bacon, apples, shallots, parsley*

## SALADS

### Chicken Kale 15

*organic oven roasted chicken breast, quinoa, candy pecan, dried cranberry, honey balsamic vinaigrette*  
Pinot Noir, 2014, Drouhin, Rose Rock 16

### Millet & Chickpea 13

*arugula, cucumber, feta, toasted almonds, mustard vinaigrette, fried capers, mint*  
Vermentino, 2015, La Cala, Sella & Mosca 12

### Salmon Nicoise 16

*wood fired smoked salmon, butter lettuce, nicoise olives, farm egg, fingerling potatoes, green beans, radish, lemon vinaigrette*  
Chablis, 2014, Joseph Drouhin 14

### Marinated Garden Beet 15

*uplingress, cara cara oranges, toasted pine nuts, horseradish yogurt, whipped goat cheese*  
Cremant Brut Rosé, Bailly Lapierre 15

## SANDWICHES

*add side of kale salad or French fries for 3*

### Croque Madame 14

*grilled ham and cheese sandwich on brioche with a fried egg and mornay sauce*  
White Rascal White Ale 7

### Tri-Tip 15

*thinly sliced tri-tip, gruyère cheese, caramelized onions, fresh horseradish on country bread with dipping jus*  
Calicraft Cali Coast Kolsch-style Ale 5

### French Onion Burger 15

*8 oz black angus beef, melted comté cheese, French steamed onions, butter brioche bun*  
Racer 5 IPA 7

## BEVERAGES

### Iced Tea 3

*Arnold Palmer add 1*

### Lemonade 3

*Soda 3  
coke, diet coke, sprite, ginger ale*

*Water service upon request in compliance with state regulations.*

### Perrier 3

*sparkling water*

### Proyecto Diaz Coffee 3

*In a hurry? Ask your server for a coffee to go after your lunch.*

# PER DIEM

FINANCIAL DISTRICT

*Bread service upon request ☛ 20% gratuity included for parties of 6 or more*

*5% surcharge added to comply with SF Labor Ordinances; Per Diem is proud to offer health insurance to our full-time employees*

*Lunch: Monday - Friday 11:15am - 2:30pm ☛ Dinner: Monday - Friday 5:30pm - 9:30pm, Saturday 6pm - 9:30pm*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*