

LUNCH

STARTERS

Roasted Tomato Soup 8

san marzano tomatoes, country bread, parmigiano, basil

Seasonal Soup 7

chef's choice using seasonal ingredients

House Made Hummus 9

shaved market vegetables, olives, lavash crackers

Avocado Toast 12

lime, fried capers, pickled chillis, cilantro, sea salt

Rustic Meatballs 13

Bellwether farms ricotta, san marzano tomato sauce, parmigiano, basil, country bread

Artisanal Cheese Trio 12

walnut bread crostini, seasonal compote, sliced apples, candied pecans

Charcuterie 12

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

Burrata Tartine 12

local honey, toasted almonds, sea salt

Fried Artichoke Hearts 12

mustard aioli, lemon, parsley

SIDES

Seasonal Vegetables 7

oven roasted

Roasted Asparagus 8

gribiche, sunny side farm egg

Green Bean Almondine 7

lemon brown butter, toasted almonds, parsley

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.

MAINS

Wild Mushroom Pasta 19

house made tagliatelle, wild mushrooms, cage free chicken egg, tarragon truffle sauce

Bordeaux Blanc, 2013, Haut Rian 10

Flank Steak 26

sun gold tomatoes, cilantro gremolata, fries

Malbec, 2014, Catena 14

Roasted Chicken Breast 23

free range chicken, spring peas, artichoke hearts, lemon beurre blanc-
Montepulciano, 2013, Zaccagnini 11

Mussels & Fries 19

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

RUSTIC FLATBREAD

Smoked Bacon 16

yogurt white wine sauce, gruyere, onions, arugula

Mediterranean 16

chickpeas, fennel, Greek yogurt, castelvetroano olives, feta, mint

Burrata Margarita 16

tomato sauce, fresh basil, olive oil

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
Gruner Veltliner, 2015, Domäne Wachau 13

Tuna Nicoise 16

albacore tuna confit, butter lettuce, nicoise olives, farm egg, fingerling potatoes, green beans, radish, lemon vinaigrette
Rosé, 2015, Hecht & Bannier 13

Marinated Garden Beet 15

uplingress, cara cara oranges, toasted pine nuts, horseradish yogurt, whipped goat cheese

Soave, 2015, Pieropan 10

SANDWICHES

add side of kale salad or French fries for 3

Free Range Chicken Sandwich 14

Kohlrabi slaw, mustard aioli, gruyere, cilantro, pepperoncini

Sauvignon Blanc, 2014, Silverado 12

Confit Albacore Tuna Sandwich 17

sriracha aioli, pickled vegetables, arugula
Gruner Veltliner, 2015, Domäne Wachau 13

Tri-Tip 15

thinly sliced tri-tip, gruyère cheese, caramelized onions, fresh horseradish, served on country bread with dipping jus

Calicraft Cali Coast Kolsch-style Ale 5

Burger Royale 15

white cheddar, secret sauce, shallot compote, romaine lettuce, sesame bun

Racer 5 IPA 7

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 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.