TARTINES

House-Cured Gravlax  15
dark rye miche, herbed cream cheese, sunflower sprouts, capers

Okinawa Sweet Potato Hummus  12
dark rye miche, roasted baby vegetables, pickled shallots, crispy chickpeas

Heirloom Baby Beets  13
dark rye miche, goat cheese, beet greens, candied walnuts

Trio  35
a platter of the above three offerings

Avocado Lyonnaise  16
english muffin, lardons, soft boiled egg, frisée, crispy shallots

SOUPS & SALADS

French Onion Soup  18
comté gratin

Curried Squash Bisque  17
coconut crème fraîche, toasted molasses seed crumble

Caesar  17
petite romaine, parmigiano reggiano, asiago crouts, anchovy

Grace Chopped  19
lardons, chickpeas, pear, cucumber, avocado, pumpkin seeds, shallots, point reyes bay blue, winter goddess dressing
+ pan seared salmon  16
+ chicken confit  10
+ house cured gravlax  10

SIDE PLATES  

herbed kennebec frites  8
baby lettuces  10
roasted heirloom baby carrots  12
sauteed rainbow chard & spinach  11
roasted hen of the woods mushrooms  12

SMALL PLATES

Hot SFMOMA Rolls  10
fresh parker house, herbed cultured butter

Oyster on the Half Shell  3
cornichon-kizami wasabi mignonette

Steak Tartare  27
akaushi red wagyu, hen yolk, green peppercorn, horseradish aioli, crisps

Moules Marinières  24
garlic, herbs, white wine, crunchy bread

Salt Cod Brandade  17
crunchy bread, cornichon-kizami wasabi gastrique

LARGE PLATES

Grace Burger  23
½ lb akaushi red wagyu blend, black pepper potato bun, aioli, frisée, pickled vegetables, onion jam
+ comté, bay blue, or camembert  3
+ herbed kennebec frites  4

Croque Monsieur  20
brioche, jambon de paris, gruyère, béchamel, baby heads of lettuce

Salmon en Brioche  26
brioche encrusted atlantic salmon, haricots verts, sauce noisette

Chicken Pot Pie  28
chicken confit, hen of the woods mushrooms, root vegetables

Leg of Chicken Confit  28
gold potatoes, carrots, onion petals, chicken demi-glace

Winter Vegetable Cassoulet  25
garbanzo, hen of the woods mushrooms, heirloom carrots, delicata squash

SF Cioppino Fettuccine  30
house-made fettuccine, clams, mussels, shrimp, tomato-fennel broth

California law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 

A 6% surcharge will be added to all food & beverages for San Francisco employer mandates.

To help bridge the hospitality wage gap all tips are shared among the staff.

20% gratuity will be added to all parties of 6 or more.