

grace

SOUPS & SALADS

French Onion Soup 17

comté au gratin

Winter Squash Bisque Cappuccino 13 ○/gf

sage-coconut froth, spiced cider, roasted seeds, candied walnuts

Caesar 17

petite romaine, parmigiano reggiano, asiago croutes, anchovy, caesar dressing

Baby Beets 17 ●/gf

roasted heirloom baby beets, tender florentine greens, dried manuka honey, puffed amaranth, toasted pistachio, herbed goat cheese, ver jus rouge vinaigrette

soup & salad additions

+ pan seared salmon 12

+ leg of chicken confit 13

+ demi-baguette & cultured butter 5

SMALL PLATES

Deviled Eggs 12 ●/gf

fried capers, chives

Fried Burrata 20 ●

tomato cream, carrot top pistou, italian style chili crunch, griddled bread

Heirloom Beet Hummus 17 ○

sesame gremolata, baby vegetable crudité & pickles, everything flatbread crisps

Truffled Croquettes 15 ●

potato, perigord truffle, wild mushroom cream

SIDES

herbed kennebec frites 10 ●

mixed florentine greens & champagne

vinaigrette 10 ●/gf

pomme purée 10 ●/gf

hen of the woods mushrooms 10 ●/gf

SANDWICHES

Burger 25

½ lb angus beef, challah bun, cheddar cheese, shredded lettuce, tomato, sweet onion, g-sauce, herbed kennebec frites

Croque Monsieur 20

brioche, jambon de paris, gruyère, béchamel, mixed florentine greens with champagne vinaigrette

+ make it a madame 3

Mushroom Spinach Crêpe Galette 18 ●

mushroom medley, baby spinach, comté, sunny hen egg, mixed florentine greens with champagne vinaigrette

POT PIES

Chicken Pot Pie 28

braised chicken, cremini mushrooms, heirloom carrots, golden potatoes, pearl onions, celery, pastry top

Lobster Pot Pie 34

poached maine lobster, lobster bisque, heirloom carrots, golden potatoes, pearl onions, fennel, pastry top

LARGE PLATES

Hen of the Woods Cassoulet 24 ○/gf

white marrow beans, hen of the woods mushrooms, aromatic vegetables, vegetable demi-glace

Beef Short Rib Bourguignon 35 gf

red wine braised beef short rib, fondant potato, carrot, pearl onion, mushroom, bacon lardon, mirepoix sprouts

Buttermilk Fried Chicken Confit 29

confit chicken leg & thigh, crispy herbs de provence, pomme purée, baby heirloom carrots, roasted chicken demi-glace

vegetarian ● vegan ○ gluten free gf

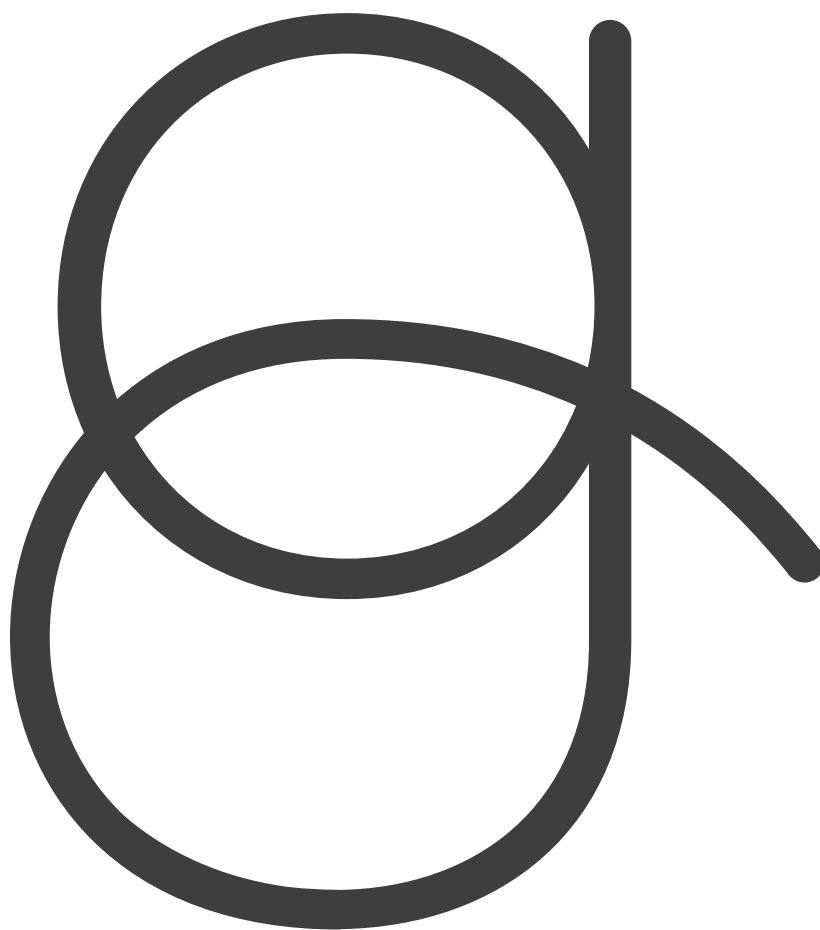
A 6% surcharge will be added to all food & beverages for San Francisco employer mandates.

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

We do not split or separate checks. We accept up to three credit cards per table.

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

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.



LUNCH MENU

11:30AM-3:00PM

EXECUTIVE CHEF

NICHOLAS PETERS