

## share plates and appetizers

### Salumi & Cheese Board **\$18.95**

Chef selection of local artisan salumi, cheese and accompaniments

### Petite Salumi & Cheese **\$13.95**

### Neighborhood Classic-Fisherman's Wharf- SF Sourdough Pizza Bread **\$9.95**

Sourdough bread brushed with olive oil & topped with mozzarella, cheddar, green onions, fresh tomatoes, sliced olives & garlic and baked

### Pulled Pork Sliders **\$14.95**

Three mini sliders piled high with tangy BBQ pulled pork and topped with cabbage slaw

### Quesadilla **\$10.95**

A delicious blend of cheeses grilled in a flour tortilla, served with house-made salsa, guacamole and sour cream

### With grilled chicken **\$15.95**

### Chicken Strips **\$9.95**

Tender chicken breast, battered and fried to a golden brown. Served with house-made pub chips and choice of dipping sauce

### Buffalo Wings **\$10.95**

Crispy chicken wings tossed in spicy Buffalo sauce served with blue cheese dipping sauce, celery, carrots and house-made pub chips

### Neighborhood Classic-The Mission-Fish Tacos **\$15.95**

Three soft corn tortillas with fresh grilled white fish, pico de gallo salsa, cilantro and chipotle aioli

### Pub Chips OR Fries **\$5.95**

House-made potato chips or crispy French fries, lightly seasoned and served with choice of two dipping sauces: House-made Ketchup, House-made Mayonnaise, Spicy Chipotle Aioli, Blue Cheese Dressing, Sweet Thai Chili, Basil Pesto Aioli, BBQ Sauce, Roasted Garlic Aioli

### Additional Sauces **\$0.50**

### Neighborhood Classic-Chinatown-Szechuan Prawns **\$13.95**

Prawns tossed in a sweet, spicy chili sauce and served with baby greens

## soup

### New England Clam Chowder **\$10.50**

Served in a sourdough bowl

### Soup of the Day **\$7.95**

## neighborhood classics

Look for our Neighborhood Classics; dishes originating or made famous in one of San Francisco's iconic neighborhoods

## from the garden

### Neighborhood Classic-Union Square-Crab Louie Salad **\$22.95**

A San Francisco original! San Francisco, Portland and Spokane all lay claim to the Crab Louie Salad. But the oldest written history informs us that it was being served at Solari's in San Francisco as early as 1914. And a cookbook from 1910, by the chef at the St. Francis Hotel, includes a similar salad he called "Crabmeat a la Louise".

There are many variations, but ours is as close to the original as you can get: fresh Dungeness crabmeat, iceberg lettuce, tomatoes, asparagus, hard-boiled egg and avocado served with a creamy Louie dressing and topped with sliced scallions.

### Saigon Chicken Salad **\$16.50**

Grilled breast of chicken with shredded cabbage and ripe mango, papaya and orange tossed with fresh cilantro, mint and an Asian vinaigrette and topped with crispy rice noodles

### Caesar Salad **\$9.95**

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in a Caesar dressing

### with grilled chicken **\$14.95**

### with grilled salmon **\$17.95**

### Mixed Green Salad **\$8.95**

Organic baby greens with sliced cucumber, cherry tomato & choice of dressing

### with grilled chicken **\$13.95**

### with grilled salmon **\$16.95**

## artisanal pizza

11" thin crust pie

### Pear, Blue & Walnuts **\$15.95**

A delicious combination of sweet caramelized pear, tangy Pt. Reyes blue cheese and earthy candied walnuts with caramelized onions and mozzarella cheese

### Prosciutto & Arugula **\$15.95**

Mozzarella and Parmesan cheese pizza topped with fresh baby arugula and thin sliced prosciutto then drizzled with extra virgin olive oil

### R-O-H Margherita **\$15.95**

Achadinha 'Mellow Yellow' fresh cheese curd, sliced tomato, tomato sauce & fresh basil

### Build your Own Pie **\$11.95**

Start with tomato sauce & mozzarella and then add your favorite toppings for \$1 each

Extra Mozzarella, Pepperoni, Sausage, Anchovy, Mushroom, Bell Pepper, Red Onion, Sliced Tomato, Roasted Garlic

## burgers & a wrap

Substitute veggie patty on any burger at no additional charge.

Gluten free bun - add \$1

All items come with choice of fries, house-made chips or small green salad

### '8-hour' Onion & Pt. Reyes **\$16.95**

### Blue Cheese Burger

We top our 8oz char-broiled Angus beef patty with sliced onions that have been slowly cooked for 8 hours till they are caramelized to a deep mahogany brown. These sweet onions are so concentrated that each burger has the equivalent of one full medium onion! We then finish the burger with tangy Point Reyes blue cheese to create a perfect balance of flavors.

### Classic Burger **\$13.95**

8oz char-broiled Angus beef with tomato, red onion and lettuce

### Add Cheese, Bacon, Avocado, **\$1.25**

### Grilled Onions

### or Sautéed Mushrooms

### R-O-H Wrap **\$14.95**

A twist on the classic club sandwich. Shaved turkey and ham tossed with crisp bacon, fresh lettuce and tomato, diced Swiss and cheddar cheese and wrapped in a spinach tortilla

## entrées

Add a cup of soup or a side mixed green salad to any entrée for \$3

### Pan Seared Salmon **\$24.95**

Salmon fillet served with smoked tomato salsa, roasted potatoes and seasonal vegetables

### Truffled Wild Mushroom Lasagna **\$17.95**

A hearty white lasagna with wild mushrooms and mozzarella cheese in a rich cream sauce, drizzled with fragrant truffle oil

### Steak Frites **\$31.95**

10oz char-broiled New York steak with cabernet butter, fried shoestring potatoes and seasonal vegetables

### 'Red Brick' Chicken **\$18.95**

Grilled marinated chicken breast pressed under a brick to seal in flavor. Served on soft polenta with Mascarpone cheese, chicken jus lié

For parties of six or more a 18% gratuity will be added to your check.

\*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of