



2 Townsend Street • San Francisco
(415)512-0749

Today's soup cup/3.50 bowl/4.50

SALADS

Mixed organic greens with balsamic vinaigrette 6.00
 with Shaft's California blue cheese 7.00
 with Laura Chenel goat cheese 7.00

Shaft's California blue cheese, organic Bosc pears organic greens, citrus vinaigrette & fire roasted walnuts 9.95
 with grilled chicken breast 11.95

Organic baby spinach with hazelnut crusted goat cheese, all organic: baby beets, pomegranate seeds & Fairchild Tangerines with citrus vinaigrette 8.75
 with grilled chicken breast 10.75

New Mexico Caesar salad with organic avocado, black beans, salsa, queso fresco tomatillo-caesar dressing on organic romaine 8.50
 with grilled chicken breast 10.50
 with mesquite-smoked prawns 11.25

Heirloom tomato & grilled mesquite-smoked prawn & arugula salad: wild arugula, grilled portabella mushrooms, fresh mozzarella, polenta croutons & pesto vinaigrette 11.25

Niçoise salad: grilled fresh tuna, olives, organic hard boiled eggs, capers, grilled vegetables, red onions, potatoes, balsamic vinaigrette 11.25

Caesar salad 8.00
 with grilled chicken breast 10.75
 with mesquite-smoked prawns 10.75

LUNCH SPECIAL

Choose:

Cup of soup or house salad
 1/2 of any sandwich
 Any beverage
 Any cookie
 \$10.

(Sorry, we can't split clubs or burgers & alcoholic beverages aren't included; doesn't include tax or gratuity)

SANDWICHES

(Served with house made potato chips unless otherwise noted)

Roasted natural Pork served open-faced on grilled house-made olive bread with smoked tomato-maple-rum sauce& potato chips 9.25

Vegie Reuben...grilled sour rye with melted Emmenthaler Swiss, red cabbage slaw, 1000 island dressing & portabella mushrooms, served with a cup of today's soup 8.95

Fresh mozzarella on focaccia, roasted red pepper, tomato & organic greens, pesto mayonnaise 9.25

Grilled chicken breast on focaccia with Fontina, pesto & grilled red onions 9.50

Focaccia with roasted turkey breast, Emmenthaler Swiss, sun-dried tomatoes & greens, homemade lemon mayo 9.50

Club sandwich with roasted turkey breast, Hobbs' applewood-smoked bacon, lettuce, tomato & homemade lemon mayo on toasted egg bread 9.50

Waldorf chicken with grilled chicken breast, organic celery, apples & red onions, walnuts & currants, on house-made wheat toast 9.50

Hobbs'" Carnegie Deli'" pastrami, served hot on house-made sour rye, with potato-carrot pancakes 9.25

Hamburger (naturally raised beef), on housmade whole wheat bun 9.00
 white Cheddar, Monterey
 Jack or Emmenthaler Swiss 10.00

PASTAS & RISOTTOS

Macaroni & cheese: elbow pasta topped with focaccia breadcrumbs, baked with extra sharp white Cheddar cheese sauce	11.25
House made Red Garnet yam gnocchi with lemon zest, Grana parmesan and fresh sage. Served with sage brown butter	9.25
Cannelloni, stuffed with roasted butternut squash & 4 cheeses, served with toasted pecan sauce & drizzled with pesto	12.95
Linguine with prawns, sea scallops, mussels & clams, roasted garlic & tomato basil sauce	13.25
House made ravioli filled with organic spinach, ricotta, caramelized organic onions & pine nuts, in an organic basil tomato sauce	11.75
Fall mushroom Risotto with all organic: wild Matsutake, cherry tomatoes sweet gypsy peppers, rapini & grilled balsamic red onions finished with a dollop of celery root puree	12.50
add Hobbs' applewood- smoked chicken	14.50

We use organically grown produce whenever possible; all of our breads are made in-house.

We're open for

DINNER
Tuesday through Saturday
from 5:30 p.m.

There is a charge of 2.50 for split main courses.
A gratuity of 18% will be added to parties of 6 or more.

SEAFOOD

Fillet of wild Steelhead Salmon, pan roasted, finished with citrus-sesame glaze & served with organic bok choy & ginger- scallion risotto cakes	13.25
Sole fillet, sauteed & served with a lemon caper white wine sauce, served with organic garlic roasted potatoes & vegetables	13.25
Fresh crab cakes, served with grilled organic vegetable salad & melon salsa	12.50

MEATS & POULTRY

Rosie Organic Chicken pot pie with organic carrots, onions, celery, thyme & rosemary, topped with traditional pie crust	10.95
Turkey meat loaf, served with mushroom red wine sauce & organic garlic roasted potatoes	11.25
Grilled choice natural Angus Rib-Eye steak, finished with port-balsamic glaze, served with Texas fries & vegetables	13.25
Omelette with organic Petaluma Farms eggs, organic spinach & tomato with mushrooms, served with potato-carrot pancakes or polenta	9.25
Polenta with sauté of mushrooms in creamy Madeira sauce	9.75
Lamb Stew, natural lamb, free range, braised with curry, red wine, carrots, celery & onions, garnished with sour cream & served with basmati rice pilaf	11.75