

salads

whole leaf romaine CAESAR, sourdough croutons, white anchovy vinaigrette.....	9.00
mixed baby LETTUCES, shaved watermelon radish, redwood hill goat cheese.....	9.00
black mission FIGS, belgian endive, wild arugula, pt. reyes farmstead blue, toasted almonds.....	13.00
baby ICEBERG "wedge" creamy feta dressing, braised bacon "croutons".....	11.00
buffalo CHICKEN, chopped romaine, spiced walnuts, pt. reyes farmstead blue cheese dressing".....	14.00
seared yellow fin TUNA, shredded cabbage, edamame, toasted peanuts, spicy tahini vinaigrette.....	15.00

big plates

crispy sweet CORN CAKE, sautéed mushrooms, wilted pea shoots, rosemary scented corn jus.....	18.00
grilled mahi mahi TACOS "los cabos" roasted tomato salsa, avocado crema.....	16.00
anchor steam battered FISH & CHIPS, fresh dill tartar sauce, dried cherry cole slaw.....	17.00
local HALIBUT, roasted sweet corn, fresh cranberry beans, toybox Tomaotes.....	24.00
the diner CIOPPINO, dungeness crab, shrimp, mussels, clams, pacific fish, spanish chori zo.....	23.00
sautéed dayboat SEA SCALLOPS, tarragon scented creamed corn, nueske's bacon, roasted asparagus.....	26.00
citrus roasted half organic CHICKEN, crispy potatoes, roasted garlic, sautéed mushrooms, crispy bacon.....	19.00
eden farms kurobuta PORK T-BONE, crispy herbed spaetzle, black pepper caramelized peaches.....	19.00
grilled storm hill ranch RIBEYE, heirloom tomato panzanella, wild arugula, basil pesto.....	25.00

bread s and bowl s

jalapeno CORN BREAD with red pepper jelly.....	5.00
SOURDOUGH loaf whole roasted garlic, butter, sea salt.....	5.00
farmhouse cheddar BISCUITS rosemary apple brown butter.....	5.00
ALL of the above BREADS	13.00
today' s SOUP (different almost every day)	8.00
whole manila clam CHOWDER, yukon gold potatoes, applewood smoked bacon.....	10.00
grass fed sirloin and black bean CHILI, shredded cheddar, Crispy tortillas.....	10.00

small plates

marinated BEETS, coastal strawberries, spiced pistachios, warm redwood hill goat cheese.....	11.00
bacon wrapped & merguez stuffed medjool DATES, fresh harissa.....	8.00
anchor steam battered ONION RINGS, spicy housemade ketchup... ..	8.00
hand cut truffled FRENCH FRIES with asiago cheese.....	9.00
"MAC & CHEESE", new york cheddar, swiss gruyere and french morbier.....	10.00
chilled OYSTERS on the half shell, old school garnishes, six or twelve.....	14.00/27.00
thai coconut red curry MUSSELS, crushed peanuts, garlic toast.....	14.00
sesame crusted YELLOW FIN TUNA, miso marinated calamari, yuzu kombu broth.....	10.00
salt and pepper CALAMARI with chile lime dipping sauce.....	12.00
bbq spiced "peel & eat" PRAWNS, housemade cocktail sauce.....	8.00
dungeness CRAB "Louie" hard cooked egg, dressed asparagus... ..	13.00
seared dungeness CRAB CAKES with watercress fennel slaw.....	14.00
grass fed beef meatball marinara SLIDERS, shaved manchego, garlic foccacia.....	11.00

NO CORKAGE FEE
(2 bottle limit)

Philip Wang, Executive Chef

In support of the SF Health Ordinance, 3% will be added to each check.