

TARTINE MANUFACTORY

Bread and butter	6	California halibut crudo, English peas, mint, nori, sesame	18
Flatbread and olive oil	6	Steak tartare, pickled celery root, crispy lotus root, cured egg on toast	16
Spicy kimchi pickled cabbage	5	Little gems, blackberries, radish, herbs, lemon tahini dressing (V)	16
Fermented red cabbage, dill, sesame (V)	5	Stone fruits, housemade ricotta, fried almonds, fennel-chili oil, basil (V)	17
White bean dip, sumac, walnuts (V)	9	Potato leek soup, whey, artichoke pistou (V)	12
Chicken liver pate, candied celery, pink peppercorn	11	Bone broth, green onion, tumeric juice	7
Burrata, meyer lemon, pistachio (V)	11	Shelling beans, snap peas, spring greens, mint, soft boiled egg, pecorino (V)	18
Avocado, serrano, pepitas, smørrebrød (V)	9.50	<i>with crispy duck leg carnitas</i> +8	
Chicken, english pea, spring onion smørrebrød	9	Coddled eggs, sea trout roe, fresh horseradish, za'atar toast	16
'Nduja, dates, hazelnuts, horseradish smørrebrød	11	Grilled cheese, wagon wheel, basil, squash blossom, caramelized onions, country bread (V)	15
Strawberry tartine, parmesan, ricotta, gastrique (V)	16	Marinated eggplant & roasted squash flatbread sandwich, goat cheese, basil (V)	16
Burrata tartine, braised chard, pine nuts, aleppo (V)	16	Smoked pork flatbread sandwich, pork loin, gruyere, ham, pickles, mojo aioli, mustard, arugula	17
<i>Bread Loaves for takeaway (until sold out)</i>		Spicy brisket sandwich, cabbage slaw, pickles, gochujang mayo	19
Country	10.75	Grain bowl, roasted veggies, avocado, coconut, shiso	18
Oat porridge or Whole wheat sesame	11.25	<i>with herb marinated chicken</i> +7	
Sprouted rye with seeds	14	Lamb meatballs, fava puree, herb salad, olive fougasse	20
Durum porridge flatbread	8	Bone marrow, burnt ends XO, fine herbes, country bread	24
Olive Fougasse (available after 12pm)	9.25		
Baguette (available after 1pm)	6		

WINE

Sparkling Chenin Blanc FRANCOIS CHIDAINE *Pétillant Brut*, Vouvray, Loire Valley, France 15 / 59

Sparkling Rosé of Gamay DOMAINE SEROL *Turbulent*, Loire Valley, France 16 / 69

Bical/Arinto 2016 FILIPA PATO Bairrada, Portugal 11 / 45

Aligote Blend Aligoté blend 2017 BLIND CORNER Margaret River, Australia 16 / 69

Melon 2017 JOLIE LAIDE *Rodnick Farm*, Chalone, Monterey, California 16 / 69

Verdeca 2016 MASSERI LI VELLI *Askos*, Valle d'Itria, Puglia, Italy 14 / 55

Sauvignon Blanc 2016 EN CAVALE Contra Costa County, California 15 / 59

Chardonnay 2015 SALUS Napa Valley, California 18 / 79

Rosé of Valdiquié 2016 LUMIA *Watson Ranch*, Dry Creek Valley, California 12 / 48

Rosé of Niellucciu/Grenache 2017 YVES LECCIA *Patrimonio*, Corisica, France 15 / 59

Jumpin Juice of Pinot Noir/Shiraz/Gewurztraminer 2017 PATRICK SULLIVAN *Half Full*, Australia 14 / 55

Montepulciano 2016 CANTINA COLONNELLA Abruzzo, Italy 11 / 45

Pinot Noir 2017 SCAR OF THE SEA Santa Barbara, California 17 / 75

Listan Negro 2016 DOLORES CABRERA FERNANDEZ *La Araucaria*, Canary Islands, Spain 16/69

Teran 2015 PIQUENTUM Istria, Croatia 13 / 52

Cabernet Sauvignon 2012 ORO EN PAZ *La Colina Vineyard*, Lake County, California 16 / 69

BEER 8

SF LAGER – Local Brewing Co. 6.2%

BLONDE – Roses' Taproom 4.8%

SAISON – HenHouse Brewing 6.6%

ENGLISH DARK ALE – Old Kan Brewing Co 4.5%

A 5% surcharge will be added to all food and drink sales in support of employee benefits. Corkage \$25/750 ml

MANUFACTORY COFFEE

Filter coffee 3.5

Espresso 3

Espresso + milk

Macchiato/Cappuccino/Latte 4/4/5

Espresso + ALMOND milk

Macchiato/Cappuccino/Latte 5/5/6

Espresso + CHOCOLATE milk

Macchiato/Cappuccino/Latte 5/5/6

Cold brew 4

TEA

Stonemill matcha almond latte 7.50

Iced Stonemill matcha lavender almond latte 7.50

Chai tea latte 6 +ALMOND milk 7

Black (hot/iced) 4

Oolong (hot/iced) 4

Scented tea with bergamot 4

Rooibos herbal 4

Iced Passionfruit Purple Barley 4

Lemongrass 4

Peppermint (iced) 4

BEVERAGES

Mimosa 13

Grapefruit or Orange juice 5

Elderflower Lemonade Kombucha 7