

# TARTINE MANUFACTORY

|   |       |  |    |
|---|-------|--|----|
| Bread and butter                                      | 6     | CA halibut crudo, piel de sapo melon, mint, aleppo   | 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 |
| Pickled carrot relish, shiso, toasted 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 CHIDAINÉ *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 2017 BLIND CORNER Margaret River, Australia 16 / 69

Melon 2017 JOLIE LAIDE *Rodnick Farm*, Chalone, Monterey, California 15 / 59

Sauvignon Blanc 2016 LAURENT SAILLARD *Blank*, Loire Valley, France 16 / 69

Chardonnay, 2015 VARNER Santa Barbara, California 18 / 79

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

Rosé of Cabernet Franc 2017 GAIL *Hollister Hill*, Sonomona Mountain, California 15 / 59

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

Montepulciano 2015 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

Zinfandel, 2016 RIDGE *Benito Dusi Ranch*, Paso Robles, California 17 / 75

## 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