

# TARTINE MANUFACTORY

Country loaf and butter	6	CA halibut crudo, English peas, mint, nori, golden sesame	18
Whole wheat oat porridge and butter	6	Little gems, blackberries, radish, herbs, lemon tahini dressing (V)	16
		Marinated artichoke, fennel, pistachio (V)	17
		Stone fruits, house-made ricotta, fried almonds, fennel chili oil, basil (V)	17
Spicy kimchi pickled cabbage	5	Burrata, braised chard, pine nuts, aleppo, toast (V) <i>add bottarga</i>	+4
Fermented red cabbage, dill, sesame (V)	5	Shio koji turnips, chili oil, golden sesame	11
White bean dip, green garlic, sumac, mint, walnuts (V)	9	Bone marrow, burnt ends XO, fines herbes, country bread	24
Chicken liver pate, candied celery, pink peppercorn	11	Beef tongue, cabbage slaw, fish sauce, lime, peanuts	19
		Pork ribs, pumpkin seed salsa, yogurt	18
		Lamb meatballs, fava puree, herb salad	20
'Nduja, medjool dates, hazelnuts, chives smørrebrød	11	Scallops, baby leeks, cauliflower, romesco	37
Avocado, serrano, pepitas, cilantro smørrebrød (V)	9	Shelling beans, miso, bok choy sum, garlic chips, aleppo (V)	18
Steak tartare, crispy lotus root, cured egg on toast	16	Bucatini, hackleback caviar, crème fraîche, brandy, uni	39
		Wild nettle tagliatelle, trumpets, leeks, parmesan	25
		Full Tilt Farms chicken, turmeric rice, zhug, flatbread	32
Potato leek soup, whey, artichoke pistou (V)	12	Duck breast, mushroom-kombu broth, english peas, ricotta	35
Bone broth, green onion, turmeric juice	7	18-oz thirty day dry-aged ribeye steak, crispy potatoes, elote, aleppo	85

## 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 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

Perricone 2014 PORTA DEL VENTO Sicily, Italy 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%

## MANUFACTORY COFFEE

Espresso 3

Espresso + milk  
macchiato /cappuccino / latte 4 / 4 / 5

Espresso + CHOCOLATE milk  
macchiato /cappuccino / latte 5 / 5 / 6

Cold brew 4

## BEVERAGES

Iced Tea 4

Elderflower lemonade kombucha 7

A 5% surcharge will be added to all food and  
drink sales in support of employee benefits.

Corkage - 25/750ml bottle