

# Greens Restaurant

*Thirty Years and Still Green!*

January 10, 2010

## PASTRIES AND FRUIT

Pear scone with huckleberry jam	3.75
Persimmon Cranberry bread with cream cheese	3.75
Raspberry coffee cake with almond streusel	4.25
Greens almond granola with Clover milk or Straus yogurt	6.50
Straus yogurt with pink lady apples, pineapple, page mandarins and citrus	7.50
Bowl of pink lady apples, pineapple, page mandarins and citrus	7.00

## BRUNCH

**Pinnacles Scramble** - Scrambled eggs with yellow finn potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served on corn tortillas with Rancho Gordo Aya Cota Morada beans, fire roasted salsa and crème fraiche 14.50

**Wild Mushroom Omelet** with king trumpet, chanterelles, portobellos and crimini mushrooms, walla walla onions, gruyere and thyme. Served with roasted fingerling potatoes 17.00

**Yellow Finn Potato Griddle Cakes** with manchego and chives. Served with eggs over easy with arugula pesto and coquillo olives 15.50

**Poached Eggs with Winter Vegetable Hash** - yellow finn potatoes, butternut squash, peppers, yams, parsnips, caramelized onions, chimichurri and a warm buttermilk biscuit 15.75

**Scrambled Eggs** with feta, Italian parsley and chervil. Served with grilled levain bread 10.50

**Buttermilk Pancakes** with pink lady apple-huckleberry compote and mascarpone 12.50

**Butternut Squash and Coconut Milk Soup** with Thai basil  
Cup 7.50 Bowl 8.50

**Little Gems, Ancho Cress and Castel Franco Radicchio** with page mandarins, cara cara oranges, mellow gold grapefruit, pistachios, mandarin honey vinaigrette 11.00 Small Salad 9.50

**Open Face Sandwich** - Grilled walnut levain bread with gorgonzola dolce, pink lady apples and chives. Served with Star Route lettuces, endigia, Italian parsley, walnuts, cider vinaigrette 12.75

**Rancho Portobello Sandwich** on pain de mie bun with grilled onions, poblano chilies, cheddar, chipotle mayonnaise and arugula. Served with fingerling and German butterball potatoes, cilantro, frisee and grilled jalapeno vinaigrette 14.00

**Linguine** with Catalan Farm broccoli, cauliflower, carrots, fennel, pine nuts, shallots, mustard caper butter, Italian parsley and grana padano 17.00

**Mesquite Grilled Brochettes** - mushrooms, yellow finn potatoes, peppers, red onions, fennel, yams and Hodo Soy tofu with charmoula and cherry almond quinoa 16.00

Signed copies of Everyday Greens and Fields of Greens are available  
Greens was established by the San Francisco Zen Center in 1979.

We support local growers and producers and feature the produce of Green Gulch,  
Zen Center's organic farm in Marin.

18% service charge for parties of six or more.