

Greens Restaurant

May 2017

Banana bread with walnut butter	6.00
Cornbread with honey butter	6.00
Buttermilk biscuits with strawberry preserves and Straus butter	6.00
Greens granola with pink lady apples, blueberries and Clover milk	7.50
Fruit bowl with Yerena Farm strawberries, blueberries, pink lady apples and kiwi	8.50
Roasted Zuckerman Farm potatoes	6.00

BRUNCH

Pinnacles Scramble - Scrambled eggs with yellow finn potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served on corn tortillas with black bean chili, crème fraiche, fire roasted tomato and pumpkin seed cilantro salsas 17.00

Greens Hash with Rolling Oaks Ranch Poached Eggs - roasted yellow finn potatoes, carrots, sweet potatoes, leeks, lacinato kale and arugula pesto with grilled levain bread 17.50

Pupusas filled with Rancho Gordo beans, spring onions, serrano chilies, pumpkin seeds, smoked cheddar and cilantro. Served with Rolling Oaks Ranch eggs over easy, salsa rosa, grilled serrano salsa verde, avocado, fried plantain and pickled winter vegetables 18.50

Spinach and Feta Scrambled Eggs with grilled levain bread and roasted Zuckerman Farm potatoes 15.00

Ciabatta French Toast with strawberries, blueberries, mascarpone and warm maple syrup 15.00

Hummous with tomato jam, olives and grilled pita 9.00

Mushroom Barley Soup with grana padano, Italian parsley and thyme
Cup 8.50 Bowl 9.50

Star Route Lettuce, Little Gems and Arugula with avocado, Mediterranean cucumbers, shaved rainbow carrots, snap peas, Pantaleo and lemon vinaigrette 14.00

Indian Thali - Basmati, red rice and chick pea salad with Hamada Farm raisins and cashews; warm coral lentil dal; pickled beets; roasted cauliflower with lemon oil, pepper flakes and mint; apple-winter fruit chutney; toasted cumin papadams 18.00

Grilled Portobello Sandwich on Acme pain de mie with Point Reyes Toma, tomatoes, roasted onions, pesto mayonnaise and arugula. Served little gems, frilly red mustard, frisée, artichokes, pine nuts and meyer lemon vinaigrette 16.00

Pappardelle with snap, snow and English peas, savoy spinach, spring onions, pine nuts, meyer lemon butter and grana padano 19.00

Asparagus Pizza with spring onions, feta, asiago, lemon, pepper flakes and Italian parsley 18.50

Mesquite Grilled Brochettes - mushrooms, potatoes, peppers, fennel, sweet potatoes, red onions and Hodo Soy tofu with chimichurri, brown and red rice with pumpkin seeds and Mexican cabbage slaw 19.00 Single Brochette 16.00

DESSERT

Strawberry galette with ginger streusel, vanilla ice cream and candied ginger 9.75

Flourless chocolate torte with salted caramel ice cream and cocoa nib tuile 10.00

*Chocolate mousse with coconut crust, chocolate sauce and coconut sorbet 9.50

Espresso pot de crème with toffee sauce, whipped cream and hazelnut shortbread 9.75

*Blood orange, chocolate and coconut sorbets with candied zest and coconut cookies 9.50

*Vegan

Greens was established by the San Francisco Zen Center in 1979.
Our beautiful private dining room is available for parties and events.
Signed copies of Everyday Greens and Fields of Greens are available.

\$15.00 minimum charge per guest 6% SF Mandates Surcharge