

Greens Restaurant

July 2017

Banana bread with walnut butter	6.00
Cornbread with honey butter	6.00
Buttermilk biscuits with apricot preserves and Straus butter	6.00
Fruit bowl with Yerena Farm berries, HIden Orchard blueberries, and peaches	8.50
Roasted Zuckerman Farm potatoes	6.00

BRUNCH

Pinnacles Scramble - Scrambled eggs with corn, 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, white corn, peppers, leeks, Green Gulch spinach and arugula pesto with grilled levain bread 17.50

Potato-Masa Harina Griddle Cakes with spring onions, jalapenos, smoked cheddar and cilantro. Served with Rolling Oaks Ranch eggs over easy, salsa rosa, grilled serrano salsa verde, avocado and pickled vegetables 17.50

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

Green Gulch Lettuce and Arugula with Bing cherries, slow roasted almonds, Point Reyes Bay Blue and golden balsamic vinaigrette 14.00

Sampler - Italian butter beans with meyer lemon and tarragon; spring pea and radish salad; warm cauliflower with lemon oil, pepper flakes and mint; pickled golden and chioggia beets; Bellwether Farm fromage blanc with chives; olives; grilled herb slab 18.00

Grilled Portobello Sandwich on Acme pain de mie with Point Reyes Toma, tomatoes, roasted onions, pesto mayonnaise and arugula. Served Green Gulch lettuce, frisée, Mediterranean cucumbers, cherry tomatoets and meyer lemon vinaigrette 16.00

Pappardelle with porcini mushrooms, spring peas, savoy spinach, spring onions, pine nuts, herb butter and grana padano 19.75

Broccoli di Ciccio and Cherry Tomato Pizza with spring onions, feta, asiago, lemon, pepper flakes and Italian parsley 18.50

Mesquite Grilled Brochettes - mushrooms, potatoes, peppers, white corn, summer squash, red onions and Hodo Soy tofu with muhammara sauce, brown and red rice, pickled beets with mint
19.00 Single Brochette 16.00

DESSERT

Strawberry blackberry 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

*Almond cake with blueberry compote and peach sorbet 9.50

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

*Strawberry, blackberry and raspberry sorbets with 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