

# Greens Restaurant

January 2019

*"The person who gives naturally receives joy, and the person who receives gives joy.  
Just ring the bell with your whole heart, out into the great whatever-it-is.  
When you ring it this way, you are putting your life on the line, and you are being met."  
- Tenshin Reb Anderson*

Banana bread with walnut butter	6
Cornbread with honey butter	5
Buttermilk biscuits with strawberry preserves and Straus butter	6
Roasted Zuckerman Farm potatoes with parsley and thyme	6
Fruit bowl with assorted winter fruit	8

## BRUNCH

**Today's Soup** 9.5

**Little Gems, Escarole Hearts and Castelfranco Radicchio** with blood oranges, Oro Blanco grapefruit, satsuma mandarins, pistachios and house vinaigrette 14

**Chantenay Carrot Hummus** with zaatar oil, house made sea salt crackers, orange marinated olives, chioggia, golden beets and crudites 16

**Pinnacle Egg Scramble** on handmade corn tortillas with Yukon gold potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served with black bean chili, crème fraiche, and tomatillo salsa 17

**Greens Hash** with Hodo Soy Tofu, Rolling Oaks Ranch over easy Eggs, roasted yellow finn and sweet potatoes, carrots, leeks, lacinato kale and basil pesto with grilled levain bread 18

**Pupusas** filled with zucchini, spring onions, serrano chilies, pumpkin seeds, cheddar and cilantro. salsa rosa, grilled serrano salsa verde, fried plantains and pickled cabbage 18.5

**Ciabatta French Toast** with pear-cranberry, mascarpone, warm Vermont maple syrup 15

**Grilled Portabello Sandwich** on Acme pain de mie bun with Red Hawk cheese, grilled onions, beefsteak tomatoes, chipotle mayonnaise and arugula. Served with escarole, frisee, watermelon radish, jicama, pumpkin seeds and lime vinaigrette 16

**Roasted Squash and Pesto Pizza** with scallion pesto, caramelized onion, asiago and goat cheese, pepper flakes 18.5

*We are grateful to be serving our community again.*

## DESSERT

Butterscotch Pot de Crème with whip cream, pecan tuile and cookie crumbs	9.75
Flourless Chocolate Torte with salted caramel ice cream, caramel and cocoa nib tuile	10
*Banana Chocolate Cake with candied citrus zest, coconut sorbet, and caramel sauce	10
Apple Galette with cinnamon streusel, butter pecan ice cream, and apple sauce	9.75
*Blood Orange, Bergamot, and Satsuma Mandarin Sorbets with coconut cookie	9.5

*\*Vegan*

Greens was established by the San Francisco Zen Center in 1979.  
Our beautiful private dining room is available for events and celebrations.  
Signed copies of Everyday Greens and Fields of Greens are available.  
6% SF Mandates Surcharge