

Greens Restaurant

December 2018

*"The fire was not just flame – it was every member of the community who came forth
to meet the moment – it was how we supported each other,
and it was everybody who really, even for a moment, thought about us."
– David Zimmerman, Tassajara 2008*

Banana bread with walnut butter	6
Mini 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 fall fruit	8
Maple yogurt and granola	6

BRUNCH

Soup 9.5

Little Gems, Escarole and Radicchio with DeVoto Farm apples, toasted walnuts, Pt. Reyes bleu cheese, cider vinaigrette 15

Carrot Hummous with za'atar oil, roasted beets, house made sea salt crackers and orange marinated olives 10

Pinnacles Scramble on handmade corn tortillas with Yukon gold potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served with black bean chili, crème fraiche, fire roasted tomato and tomatillo salsas 17

Greens Hash with Hodo Soy Tofu, Rolling Oaks Ranch Poached Eggs, roasted yellow fin 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. Served with Rolling Oaks Ranch eggs over easy, salsa rosa, grilled serrano salsa verde, fried plantains and pickled vegetables 18.5

Ciabatta French Toast with apple-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

*Coconut Chia Pudding with seed streusel and pomegranate granita 10

Apple Galette with cinnamon streusel, butter pecan ice cream, and apple sauce 9.75

*Meyer Lemon, Cara Cara Orange, 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.
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