

Greens Restaurant

March 2019

We are grateful to be serving our community again.

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| Banana bread with walnut butter | 6 |
| Cornbread with honey butter | 5 |
| Buttermilk biscuits with Straus butter, cranberry preserves | 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, page 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, pumpkin seed & cilantro salsa 17

Greens Hash with Hodo Soy Tofu, poached Rolling Oaks Ranch 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 over easy eggs, salsa rosa, grilled serrano salsa verde, fried plantains and pickled cabbage 18.5

Ciabatta French Toast with kumquat marmalade, orange zest ricotta, warm Vermont maple syrup 15

Grilled Cheese Sandwich on Acme pain de mie bread with mustard, red hawk cheese, caramelized onions, and pink lady apple. Served with baby lacinato kale, pickled red onion, toasted walnut, sliced apple, and Apple cider vinaigrette 16.5

Asparagus Pizza with green garlic pesto, caramelized onion, Asiago, goat cheese and chili flake 18.5

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

Carrot Cake with cream cheese frosting, walnut ginger streusel, cream cheese anglaise, and vanilla ice cream topped with candied carrot 9.75

*Blood Orange, Bergamot, and Page Mandarin Sorbets with coconut cookie 9.5

*Vegan Chocolate Mousse with seed streusel, coconut caramel sauce, and Guava sorbet 10

**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