

Greens Restaurant

June 2019

We are grateful to be serving our community again.

Smoked Cheddar and Chive Biscuits with jalepeño butter	6
Cinnamon Brioche with Straus organic butter	6
Strawberry Scones with Straus organic butter and strawberry preserves	6
Roasted Zuckerman Farm Potatoes with parsley and thyme	6
Fruit Bowl with Frog Hollow & Swanton Farms seasonal fruit	8

BRUNCH

Today's Soup 9.5

Green Gulch Baby Lettuces and Mint with Swanton Berry Farm fresh strawberries, pickled green strawberries, toasted sliced almonds, and black sesame vinaigrette 14

Chantenay Carrot Hummus with zaatar oil, house made seeded lavash crackers, orange marinated olives, chioggia, golden beets and crudites 16

Pinnacle Egg Scramble on handmade corn tortillas, Yukon Gold potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served with our black bean chili, crème fraiche, and pumpkin seed & cilantro salsa 17

Shakshouka with chickpea, red bell pepper, baby kale, and baby artichoke. Served with two poached Rolling Oaks Ranch eggs, chimichurri sauce, and grilled pita bread 18

Handmade 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 salad 18.5

Acme Ciabatta French Toast with kumquat marmalade, Double 8 Dairy Buffalo ricotta mousse, and warm Vermont maple syrup 15

Grilled Red Hawk Cheese Sandwich on Acme pain de mie bread with whole grain mustard, caramelized onions, and pink lady apples. Served with a lacinato kale salad of pickled pearl onions, toasted walnuts, sliced apples, and apple cider vinaigrette 16.5

Green Asparagus Pizza with Knoll Farms green garlic pesto, caramelized onion, asiago, goat cheese, and chili flakes 18.5

DESSERT

***Strawberry and Frog Hollow Apricot Crisp** with ginger streusel and coconut sorbet 9.75

Flourless Chocolate Torte with salted caramel ice cream, caramel and almond nougatine 10

Vacherin crisp meringue nest with lemon curd, summer berries and thai basil syrup 9.75

Milk Chocolate Mousse Cake with passion fruit sauce, cocoa shortbread crumble, and whipped crème fraiche 10

***Strawberry sorbet** 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