

Greens Restaurant

OPENING BRUNCH MENU

October 2018

Banana bread with walnut butter	6.00
Cornbread with honey butter	6.00
Buttermilk biscuits with fall preserves and Straus butter	6.00
Fruit bowl with assorted fall fruit	8.50
Roasted Zuckerman Farm potatoes	6.00

BRUNCH

Green Gulch lettuce, little gems and red endive with DeVoto Farm apples, toasted walnuts, Pt. Reyes bleu cheese, cider vinaigrette 14.00

Carrot Hummous with za'atar oil, house made sea salt crackers and orange marinated olives 10.00

Green Corn Soup with crisp tortillas, crème fraiche, cilantro 9.50

Pinnacles Scramble - Scrambled eggs with yellow finn potatoes, 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 Grilled Hodo Soy Tofu, Rolling Oaks Ranch Poached Eggs, roasted yellow finn and sweet potatoes, carrots, leeks, lacinato kale and arugula pesto with grilled levain bread 18.00

Pupusas filled with Rancho Gordo beans, spring onions, serrano chilies, pumpkin seeds, smoked cheddar and cilantro. Served with Rolling Oaks Ranch eggs over easy, salsa rosa, grilled serrano salsa verde, avocado and pickled vegetables 18.50

Ciabatta French Toast with apple-cranberry, mascarpone and warm maple syrup 15.00

Grilled Portabello Sandwich on Acme pain de mie bun with smoked cheddar, grilled onions, beefsteak tomatoes, chipotle mayonnaise and arugula. Served with escarole, frisee, watermelon radish, jicama, pumpkin seeds and lime vinaigrette 16.00

Roasted Squash and Pesto Pizza with scallion pesto, caramelized onion, goat cheese, fresh mozzarella, and pepper flakes 18.50

DESSERT

Espresso Pot de Crème with mascarpone cream, hazelnut butter cookie and choco chip crumbs 9.75

Flourless chocolate torte with espresso ice cream, caramel and cocoa nib tuile 10.00

*Chocolate mousse with coconut sorbet and toasted coconut 10.00

Strawberry galette with cinnamon streusel, vanilla ice cream and strawberry sauce 9.75

* Apricot, raspberry and strawberry sorbets with coconut cookie 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