



40 YEAR ANNIVERSARY

October 2020

Small Plates

- Smoked Cheddar and Chive Biscuits** with jalapeno butter 7
Coffee Cake Muffins with fruit preserves (*gf/v*) 7
Roasted Baby Potatoes with lemon butter, dill, and garlic (*gf/vp*) 8
Seasonal Fruit and Strauss Yogurt with sunflower seed granola (*gf*) 8
Greens Classic Hummus with spiced tomato jam, olives, and house pita (*gfp/v*) 12

Brunch

- Vegan Soup of the Day** (*gf/v*) 9.5
Greens 'Famous' Black Bean Chili (*gf/v*) 9.5
Baby Lettuces from our farm with plum vinaigrette (*gf/v*) 9.75
Grilled Fig Salad with Green Gulch kale, pane di zucchero radicchio, candied hazelnuts, Laura Chenel goat cheese, and balsamic vinaigrette (*gf/vp*) 15
Warm Cauliflower Salad with crisp capers, toasted pine nuts, mint, tarragon mustard vinaigrette, and shaved pecorino fiore sardo (*gf/vp*) 15
Sweet Italian Pepper Scrambled Eggs with Castelvetro olives, parmesan, fresh mozzarella, and basil. Served with warm rosemary focaccia and baby lettuces with champagne vinaigrette (*gfp/vp*) 16
Pinnacle Scrambled Eggs with chipotle, Green Gulch potatoes, scallions, roasted poblanos, and cheddar cheese. Served with black bean chili, pepita salsa, warm tortillas, and crème fraîche (*gf/vp*) 17
Pink Lady Apple Grilled Cheese Sandwich with balsamic caramelized onions, whole grain mustard, and sharp cheddar cheese on house challah. Served with a cup of mulligatawny soup 17
Chickpea Salad Sandwich with pickled shallots, gem lettuce, tomato, and sunflower miso spread on whole grain bread. Served with Green Gulch baby lettuces with honey vinaigrette (*gfp/vp*) 16
Cannellini Bean and Swiss Chard Pupusas with jalapenos, cheddar, cilantro, scallion, Rolling Oaks over easy eggs, salsa verde, salsa rosa, escabeche pickles, and avocado (*gf/vp*) 18
Wild Mushroom and Leek Pizza with thyme, parsley, fontina, gruyere, asiago, and arugula 22
Provençal Potato Hash with Rolling Oaks poached eggs, roasted baby potatoes, spinach, chanterelle mushrooms, cherry tomatoes, and herbs de Provence. Served with ciabatta toast and arugula pesto (*gfp/vp*) 21
Add An Egg to any dish 2

Desserts

- Milk Chocolate Mousse Cake** with passion fruit sauce and whipped crème fraîche 10
Coconut Tapioca with seasonal fruit and toasted coconut (*gf, v*) 10
Caramelized Apple Turnovers with caramel sauce, vanilla bean ice cream, and whipped crème fraîche 10
Pumpkin Cheesecake with gingersnap crust, pumpkin seed brittle, persimmons, and pomegranate (*gf*) 10
Chocolate Truffle Tart with rye shortbread, raspberry pâte de fruit, & espresso whipped cream (*gf*) 10

v - vegan, *vp* - vegan possible, *gf* - gluten free, *gfp* - gluten free possible

For the safety of our guests and staff, please wear a mask, unless actively eating, and maintain social distance at all times.
In our efforts to maintain a clean restaurant, this disposable menu will be composted after your meal.

We welcome you take it home with you. Thank you for your support.

*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 | @greensrestaurant | 415.771.6222*

Cocktails

- Mimosa** • Organic Orange Juice with Sparkling Wine (*glass/carafe*) 12 / 48
Pear-Ginger Bellini • Organic Pear, Ginger, Sparkling Wine (*glass/carafe*) 12 / 48
Sol 37 • Square One Organic Vodka, Gewürztraminer Grape Juice, Triple Sec, Lime 14
Rosemary Pink Peppercorn G&T • Hendrick's Gin, Tonic, Peppercorn, Green Gulch Rosemary 13
Lavender Bee's Knees • Barr Hill Gin, Lemon, Lavender Infused Honey 14
Negroni • Hendrick's Gin, Eden's Orleans Bitters, Carpano Antica Vermouth 14
Perfect Manhattan • Michter's Single Barrel Rye, Carpano Sweet and Dry Vermouths, Bitters 14

Sparkling Wine

- Julien Fouet **Crémant de Loire**, France NV 13 / 52
Victorine de Chastenay, **Brut Rosé**, Crémant de Bourgogne, France NV 12 / 48

Rosé and White Wine

- Moulin de Gassac 'Guilhem' **Rosé of Grenache & Syrah**, Languedoc, France 2019 11 / 44
J&H Selbach Kabinett **Riesling**, Mosel, Germany 2016 11 / 44
Old Westminster 'Heirloom' **Albariño, Muscat, Chardonnay**, Westminster, Maryland 2018 14 / 56
County Line **Chardonnay**, North Coast, Sonoma & Anderson Valley, California 2017 15 / 60

Red Wine

- Navarro **Pinot Noir**, Anderson Valley, Mendocino, California 2018 14 / 56
Lost and Found 'California Old Vine' **Carignane, Cinsault, Mourvèdre**, California 2016 15 / 60
Rose & Son **Cabernet Sauvignon**, Santa Ynez Valley, Santa Barbara, California 2016 15 / 60

Beer

- Trumer **Pils**, Berkeley, California (4.8% abv – 12oz) 6.5
Stone **IPA**, San Diego, California (6.9% abv, 12 fl oz) 6.5
Founders Brewing, **Breakfast Stout**, Grand Rapids, Michigan (8.3% abv – 12oz) 7.5
Erdinger '**non-alcoholic**' Weissbräu, Germany (0.5% abv – 12oz) 4.75

Juice, Iced Tea & Soda

- Hibiscus-Mint Cooler 6
Pear-Ginger Spritzer 8
Freshly Squeezed Lemonade 5
House Made Apple Soda 6
South African Iced Mint 5
San Pellegrino Sparkling Mineral Water 750 ml 8
Aqua Panna Still Mineral Water 750 ml 8

- Organic Apple Juice or Hot Apple Cider 6 with Four Roses Bourbon 13
Hot Chocolate 6 with Benedictine D.O.M Liqueur 13

Saint Frank Coffee

- Coffee, Espresso, or Caffè Americano 3.5
Cappuccino, Caffè Latte, or Mocha 5
Macchiato, Café au Lait 4

Hot Tea Selection

Herbal

- Turmeric Gold** · turmeric, earth, ginger 6
Chamomile Blossom · wildflower, nectar, honey 6
Spearmint Sage · honey, sage, menthol 6

Green

- Ryokucha** · Kagoshima, Japan · notes of buttered toast, cut grass, steamed kale, popcorn 6
Jasmine Pearl · Fujian, China – notes of sweet jasmine aroma, honey, mineral, wet leaves 8
Pre Qing Ming · Fujian, China – notes of fresh cut grass, sweet wet leaves. 8

Oolong

- Tieguanyin 'Monkey Picked'** · Fujian, China – notes are softly sweet and floral 7

Pu-erh

- Maiden's Ecstasy** · Yunnan, China – bittersweet chocolate, espresso, leather, turned earth 6

- Zhi Ran Tuocha 2004** · Tyunnan, China – a very earthy, even tea, with a bit of tartness up front 8

Black

- English Breakfast** · Yunnan, China – notes of molasses, black cherry, pipe tobacco 6

- Earl Grey** · Yunnan, China – notes of bergamot, citrus, caramel, pipe tobacco 6

- California Persian** · China & International – jasmine, rose, cardamom, citrus, bright astringency 6