

Greens Restaurant

January 22, 2012

PASTRIES AND FRUIT

Apple cinnamon scone with cranberry orange marmalade	3.75
Banana walnut bread with cinnamon maple butter	3.75
Buttermilk biscuits with Straus butter and cranberry orange marmalade	4.50
Greens granola with Hidden Star pink lady apples, Clover milk or Straus yogurt	6.50
Bowl of pink lady apples, pears, pomegranates, oro blanco grapefruit	7.50

BRUNCH

Pinnacles Scramble - Scrambled eggs with yellow finn potatoes, poblano and chipotle chilies, scallions, cheddar and cilantro. Served on corn tortillas with Rancho Gordo chili, crème fraiche, tomatillo and fire roasted salsas 15.00

Poached Eggs with Winter Vegetable Hash - roasted yellow finn potatoes, butternut squash, sweet potatoes, parsnips, peppers, caramelized onions, chimichurri, warm buttermilk biscuit 15.75

Hedgehog and Maitake Mushroom Omelet with leeks, gruyere and thyme.
Served with roasted fingerling potatoes 16.50

Yellow Finn Potato Griddle Cakes with manchego and chives. Served with eggs over easy, romesco, salsa verde, coquillo olives and mache 15.75

Provencal Potato Pizza with spring onions, roasted garlic, Cowgirl Creamery Wagon Wheel, poached eggs, grana padano and arugula pesto 16.00

Buttermilk Pancakes with apple pear compote, huckleberries, crème fraiche and warm maple syrup 13.50

Ferry Plaza Sampler - Andante Dairy Rondo, Minuet and Cowgirl Creamery Mt Tam; bosc and Asian pears, Flying Disc dates, Hamada Farm mandarins, walnuts, warm walnut bread 15.25

Carrot Parsnip Soup with orange crème fraiche and chives Cup 7.50 Bowl 8.50

Star Route Lettuce, Little Gems and Ancho Cress with Hidden Star pink lady apples, Midnight Moon, pistachios, pomegranates, cider vinaigrette 10.00

Open Face Sandwich - Grilled Italian bread with gorgonzola dolce, Rogue River bosc pears and chives. Served with Star Route lettuce, red endive, golden and chioggia beets, fennel, walnuts, pear vinaigrette 13.00

Garlic Parsley Linguine with Beluga lentils, Mariquita Farm rapini, shallots, olive oil, pepper flakes, goat cheese, grana padano 16.50

Mesquite Grilled Brochettes - mushrooms, yellow finn potatoes, peppers, sweet potatoes, fennel, red onions and Hodo Soy tofu with honey miso sauce, Massa Organics brown and red rice, Asian cabbage slaw 15.50 Single Brochette 12.00

DESSERTS

Steamed persimmon pudding with ginger pear-cherry compote and whipped cream 8.75

Meyer lemon huckleberry pudding cake with tangerine caramel sauce, huckleberry compote and candied Buddha hand 8.75

Chocolate mocha pot de crème with whipped cream and tangerine shortbread 8.75

Warm cinnamon crepe with pippin apples, caramel sauce and vanilla bean ice cream 9.00

Devil's food cake with chocolate sauce, coconut sorbet and toasted pecans 9.00

Mango, coconut and passion fruit sorbets with lemon pistachio biscotti 8.75

Please ask your server about our vegan options

Greens was established by the San Francisco Zen Center in 1979.
Signed copies of Everyday Greens and Fields of Greens are available.
Our beautiful private dining room is available for parties and events.

18% service charge for parties of six or more
\$15.00 minimum charge per guest - 2% City of San Francisco Mandates Surcharge