



g r e e n s
RESTAURANT

FIRST BITES

Strawberry Scones	7
lemon cream, strawberry jam	
Smoked Cheddar Biscuits	7
chives, jalapeno butter	
Cornbread vp	6
honey butter	
House-made Granola v, gf	7
add yogurt and fruit +4	
Seasonal Fruit Plate v, gf	14

SOUPS & SALADS

Soup of the Day v, gf	11
Coral Lentil Dal v, gf	11
Black Bean Chili vp, gf	13
cheddar, crème fraiche, pepitas	
Baby Lettuces v, gf	8
house dressing	
Strawberry Salad v, gf	13
baby lettuces, carrot, jicama, daikon, Thai basil, creamy sesame dressing	
Green Garlic Kale Caesar vp, gfp	12
roasted cauliflower, farro, ciabatta croutons, Grana Padano	

BRUNCH SIDES

House made hot sauce	1
Extra Egg or Tofu vp, gf	3.5
Side of Bread v	3
focaccia, pita, or milk bread	
Corn Tortillas v, gf	3
two 8" tortillas	
Avocado Half	4
Fruit Cup	7
Seed Bread v, gf	7
Brown Rice v, gf	5

PEAK-SEASON SPRING

Roasted Potatoes vp, gf	11
lemon butter, dill, garlic	
Fresh Spring Roll v, gf	15
tofu, pickled vegetables, cucumber, rice noodles beech mushroom salad, peanut sauce	
Cannellini Bean Dip v, gfp	15
herbed confit green garlic & shallot oil, fresh pita	
Maitake Mushroom Reuben vp, gfp	19
'pastrami' spice, sauerkraut, thousand island, melted Toma Reyes cheese	
Artichoke Salad Sandwich vp, gfp	18
Green garlic, basil, provolone, arugula, tomato, lemon aioli, ciabatta bun	
Seasonal Sampler vp, gfp	19
Original Blue, pickled cauliflower & beets, warm roasted fennel, blueberry rhubarb jam, ciabatta	
Grilled Romanesco v, gf	20
chermoula, classic hummus	
Pinnacle Scrambled Eggs vp, gf	20
poblanos, scallions, potatoes, corn tortillas, black bean chili, crème fraiche, pepita salsa	
Strawberry Sourdough Pancakes vp	20
whipped crème fraiche, crispy filo, strawberry compote, Vermont maple syrup	

Creamy Polenta vp, gf	23
poached eggs*, asparagus, English peas, spinach, goat cheese, mint pesto	
Creamed Spinach Pizza	25
Artichokes, mozzarella, asiago, thyme, chili flakes	
English Pea Pupusas vp, gf	24
over easy eggs*, feta cheese, asiago, cilantro, salsa verde, salsa rosa, pickled cabbage, avocados	

We'd like to thank our farmers for making our menus possible.

Today's menu features:

Green Gulch Farm, Iacopi Farms, Full Belly Farm, Zuckerman's Farm, Point Reyes Farmstead Creamery, Star Route Farm, Blossom Bluff Orchards, Brocaw Ranch, Marshall's Honey, Rancho Gordo, Massa Organics, Phoenix Pastificio, Shared Cultures, Vital Farms, Little Organic Farm, Central Milling, Everything Under the Sun

For parties of 6+ guests, a 20% gratuity will be added to your check.

V - vegan, VP - vegan possible | GF - gluten free, GFP - gluten free possible

*Consuming raw or undercooked eggs may increase your risk of foodborne illness

GREENS COCKTAILS \$17

Bloody Mary

house bloody mary mix, vodka, olives

Seventy-Five

vodka, peach, Sorrelle Bronca Prosecco

Shaken & Strained

Alchermes, Yellow Chartreuse, tequila, lime

Over pebble ice

Probitas Rum, Bourbon, passion fruit, lemon, Angostura

Teddy (served hot)

Peaty Scotch, honey, lemon

an Aperitif

Meyer lemon, biodynamic Curaçao, verjus

Turmeric Spritz

Sirene Americano Bianco, soda

the Sling

Fords Gin, Alkemil Ratafia Cherry, Alpe Genepy, soda

Over a big cube

Rayu Mezcal, Sirene Bitter, Etna strawberry, vermouth

Chocolate (served hot)

Worthy Park Rum, Il Mallo Nocino, falernum, milk

ALCOHOL FREE

Raspberry & Grapefruit

Navarro Gewürztraminer juice, verjus

Pineapple & Tamarind

Fever Tree Tonic, lime, verjus

Blood Orange & Ginger

Navarro Pinot Noir juice, verjus

Coconut & Tart Cherry

Leitz NA Riesling, New Orleans Bitters

BEERS & CIDERS

Czech-style Pilsner 12

Heater Allen 'Pils'

16oz. Can

Belgian-style wheat beer 10

Allagash 'White'

16 oz. can

Saison with Chamomile flowers 12

Perennial 'Saison de Lis'

16 oz. can

American Ipa 14

New Museum 'Band of Horribles'

16oz. can

Black lager 9

Moonlight 'Death & Taxes'

16 oz. can

Oude Geuze 29

Brouwerij 3 Fonteinen

375ml bottle

Dry Cider 10

Goat Rock 'Bounty'

12 oz. can

Alcohol-Free Pilsner 9

Untitled Art 'Italian Style'

12 oz. can

Alcohol-Free Organic Ipa 11

Sober Carpenter

16 oz. can

SODAS & JUICES

Navarro Vineyards Grape Juice 12

Pinot Noir | Gewurztraminer

Sparkling Apple Juice 14

Famille Dupont, Normandy, France

330ml bottle

House-Made Sodas 7

Celery | Ginger

Raspberry | Tamarind

Fever Tree Sodas 7

Soda Water | Tonic | Grapefruit

WINES BY THE GLASS

Sparkling

Prosecco, Sorelle Bronca 'Extra Dry' 13|52

Valdobbiadene, Italy NV

Sparkling Rose of **Pinot Noir**, Ultraviolet 15|60

'Manchester Ridge', Mendocino NV

Champagne, Veuve Fourny & Fils, 'Grands Terroirs' 23|92

Brut 1er Cru, **Chardonnay & Pinot Noir** NV

Alcohol-Free Sparkling Rose of **Tempranillo** 14|56

Thompson & Scott, La Mancha, Spain NV

White & Rosé

Sancerre Rosé of **Pinot Noir** 16|64

Château La Rabotine, Loire Valley, France 2022

Sauvignon Blanc, Francois Chidaine 13|52

Touraine, Loire Valley, France 2022

Encruzado & Bical & Cerceal, Freire Lobo 10|40

'Vigno Branco', Dão, Portugal 2021

Malvasia Bianca, Erggelet Brothers 16|64

Contra Costa 2022

Gewürztraminer Spätlese, Pfeffingen 14|56

Pfalz, Germany 2019

Chardonnay, Talley 'Estate Vineyard' 18|72

San Luis Obispo Coast 2021

Alcohol-Free **Riesling**, Leitz 'Eins Zwei Zero' 14|56

Rheingau, Germany NV

Red

Pinotage, Scions Of Sinai 'Atlantikas' 12|48

Lower Helderberg, South Africa 2022

Gamay Noir, Caraccioli 'Escolle Vineyard' 20|80

Santa Lucia Highlands 2022

Garnacha, Josep-Maria Vendrell 'Seré' 10|40

Catalunya, Spain 2022

Cinsault, Clos de la Barthassade 'Pur C' 14|56

Languedoc, France 2022

Syrah, Vincent Paris, 16|64

Collines Rhodaniennes, France 2022

Cabernet Sauvignon, Luuma 18|72

Napa Valley 2022

Alcohol-Free **Red Wine Alternative**, Kally 16|64

'Berry Fennel', Portola Valley NV