



I ASKED WHAT SHE'D DONE ALL DAY. SHE SAID SHE'D DRIVEN TO GOLDEN GATE PARK AND SAT BY THE LAKE. THAT'S ALL.

SNACKS	CHEF'S BOARD assorted meats & cheeses, grapes, coconut curry cashews, olives, roasted red peppers, whole grain mustard, sourdough crackers		32
	DEVILED EGGS black tea steeped, smoked salmon, tobiko, yuzu	GF	12
	CITRUS MARINATED WARMED OLIVES	V	9
	COCONUT CURRY CASHEWS	V GF	9
SHAREABLES	AVOCADO TOAST openface on multi grain, confit cherry tomato, avocado, arugula	VG	14
	FOCACCIA whipped ricotta, confit garlic, saba	V	18
	FAVA BEAN HUMMUS tahini, pistachio, sesame, sourdough crackers	V	18
	STEAK SLIDERS* horseradish aioli, blue cheese, arugula, crispy shallots, sea salt chips		14
	EMPANADAS chicken mozzarella, garlic aioli		14
LIGHTER FARE	ST. JULIAN SALAD bibb lettuce, endive, apples, candied walnuts, goat cheese ADD CHICKEN \$10 STEAK \$12*	V GF	16
	MELON & HAM charentais melon, jambon, whipped brie, crispy buckwheat		18

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE
20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.
EXECUTIVE CHEF JUAN MENDOZA



I'M SUDDENLY HUNGRY.

FLATBREADS	HOUSE FLATBREAD house red sauce, mozzarella	V	14
	KOREAN BBQ short rib, mozzarella, scallion, soy, chili crunch		18
	BASQUE spanish chorizo, mozzarella, goat cheese, piquillo pepper, olive, red onion		18
	LA PARISIENNE gruyere, prosciutto de parma, ricotta, caramelized onion, arugula		18
	CARLOTTA'S MARGHERITA Italian red sauce, fior di latte, fresh basil, olive oil	V	16
SANDWICHES <i>served with chips or side salad</i>	GRILLED CHEESE havarti, cheddar, mayo, smoked paprika	V	14
	THE "NEW YORKER" GRILLED CHEESE swiss, pastrami, mayo, mustard		17
	SUTTER STREET CLUB multigrain, roasted chicken, roasted turkey, tomato, bacon, avocado mayo, lettuce		17
SWEETS	ERNIE'S FAMOUS SUNDAE vanilla and chocolate ice cream, luxardo cherries, rainbow sprinkles, peanut butter cups, candied nuts, caramel sauce, whipped cream	V	12
	SORBET chef's rotating sorbet	VG GF	7
	KEY LIME PANNA COTTA	V GF	10

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