

TOWN'S END

2 Townsend Street • San Francisco

(415)512-0749

SAMPLE MENU ONLY

please call for current selections

LUNCH

Today's soup cup/3.50 bowl/4.50

SALADS

Mixed organic greens with balsamic vinaigrette 6.00
with Shaft's California blue cheese 7.00
with Laura Chenel goat cheese 7.00

Shaft's California blue cheese, organic Bosc pears, organic greens, citrus vinaigrette & fire roasted walnuts 9.95
with grilled chicken breast 11.95

Organic baby spinach & wild arugula with pecan crusted goat cheese, organic red baby beets, satsuma mandarins, radish sprouts, with citrus vinaigrette 8.75
with grilled chicken breast 10.75

New Mexico Caesar with organic avocado, black beans, salsa, queso fresco & tomatillo-caesar dressing on organic romaine 8.50
with grilled chicken breast 10.50
with mesquite-smoked prawns 11.25

Grilled mesquite-smoked prawn salad: organic mixed greens, grilled portabella mushrooms, fresh mozzarella, polenta croutons & pesto vinaigrette 11.25

Niçoise salad: seared fresh tuna, olives, organic hard boiled eggs, capers, grilled vegetables, red onions, potatoes, balsamic vinaigrette 11.25

Organic Caesar salad 8.00
with grilled chicken breast 10.75
with mesquite-smoked prawns 10.75

PASTA, RISOTTO, POLENTA

Baked Ziti: with Italian Asiago, fresh Pecorino, Grana Parmesan & tomato basil sauce, focaccia bread crumbs 12.25

Imported organic fettuccine with Wild Hopper Prawns, Hobbs' prosciutto, all organic roma tomatoes, grilled red cippolini onions & arugula 13.95

House made ravioli with organic spinach, ricotta, caramelized onions & pine nuts, in a fresh basil tomato sauce 12.75

Polenta with sauté of mushrooms, creamy Madeira sauce 10.75

Winter Risotto with wild all organic Yellow Foot mushrooms, roasted Butternut squash, green chard & grilled leeks; finished with apple smoked gruyere 12.50
with chicken breast 14.50

SANDWICHES

Served with house made potato chips

Fresh mozzarella on focaccia, roasted red pepper, tomato & organic greens, pesto mayonnaise 9.25

Grilled chicken breast on focaccia with Fontina, pesto & grilled red onions 9.50

Focaccia with roasted turkey breast, Emmenthaler Swiss, sun-dried tomatoes & greens, homemade lemon mayo 9.50

Club sandwich with roasted turkey breast, Hobbs' applewood-smoked bacon, lettuce, tomato & homemade lemon mayo on toasted egg bread 9.50

Waldorf chicken with grilled chicken breast, organic celery, apples & red onions, walnuts & currants, on house-made wheat toast 9.50

Hobbs' "Carnegie Deli" pastrami, served hot on house-made sour rye, with potato-carrot pancakes 9.25

Hamburger (naturally raised beef), on housemade whole wheat bun 9.00

white Cheddar, Monterey Jack or Emmenthaler Swiss 10.00

SEAFOOD

Fillet of wild Steelhead, pan roasted, finished with citrus-sesame glaze & served with organic baby bok choy & ginger-scallion risotto cakes 13.75

Fillet of Sole, sauteed & served with a lemon caper white wine sauce, served with organic garlic roasted potatoes & organic vegetables 13.75

Fresh crab cakes, served with grilled organic vegetable salad & organic mango salsa 13.75

MEATS & POULTRY

Turkey meat loaf, served with mushroom red wine sauce & organic garlic roasted potatoes 11.25

Lamb Stew, natural lamb, free range, braised with smoked paprika, red wine, carrots, celery & onions, garnished with sour cream & served with grilled polenta 12.75

Chicken Pot Pie with all organic: red garnet yams, celery, yellow onions, carrots & traditional pie crust 11.50

BREAKFAST

☛ We use organic free-range eggs from Petaluma Farms ☛

EGGS & OMELETTES

Eggs & omelettes are served with a choice of potato-carrot pancakes (with apple compote & sour cream), grilled polenta, or fresh fruit.

Two eggs, any style	7.00
Two eggs, served with a choice of Hobbs' applewood-smoked meats: ham, bacon, or turkey breast	8.75
Two eggs, served with a choice of sausage: Hobbs' andouille or Aidells' chicken apple	8.75
Vegetarian apple sage sausage: grilled Field Roast vegan apple sage sausage served with two eggs, any style	8.75
Three egg omelette with a choice of raw milk white Cheddar, Monterey Jack, or Emmenthaler Swiss cheese	8.75
Omelette filled with choice of cheese & smoked meat (Cheddar, Jack or Swiss, with ham, bacon, or turkey)	9.25
Spinach, tomato & mushroom omelette	9.25
with applewood-smoked turkey, add	1.00
with Cheddar, Jack, or Swiss, add	1.00
Messy eggs scrambled with bacon, green onions, garlic & Cheddar, Jack or Swiss	9.25
Huevos Rancheros, cooked any style, served with tomatillo & tomato salsas, black beans, handmade corn tortilla	9.50
with Jack cheese	10.50
Chorizo & eggs, scrambled with green onion, served with tomatillo & tomato salsas, black beans, handmade corn tortilla	10.50
with Jack cheese	11.50

There is a charge of 2.50 for split main courses.
A gratuity of 18% will be added to parties of 6 or more.

We use organically grown produce whenever possible; all of our breads are made in-house.

SPECIALTIES

SALMON & ONION SCRAMBLE: Wild Alaskan Sockeye salmon, smoked over hardwood, scrambled with yellow onions & three eggs 12.95

COBB SCRAMBLE: three eggs scrambled with applewood-smoked turkey & bacon, tomatoes, green onions, avocado & Emmenthaler Swiss 10.75

MARY'S SPECIAL: Two Swedish oatmeal pancakes with seasonal fruit & almonds, served with two eggs scrambled with mushrooms, green onions, garlic & Cheddar 10.75

DAVE'S SPECIAL: Two buttermilk pancakes
Two chicken apple sausages
Two eggs 10.75

Wild Alaskan Sockeye salmon, smoked over hardwood, red onion, on toasted bagel with cream cheese, served with potato pancakes 12.50

PANCAKES, FRENCH TOAST, WAFFLES

Pancakes are made from scratch & French toast is made with breads from our bakery.

For fresh seasonal fruit, add	3.50
Buttermilk pancakes	8.75
Old fashioned buckwheat pancakes	8.75
Swedish oatmeal pancakes with fresh seasonal fruit & almonds	9.75
Banana-walnut pancakes,	
buttermilk or buckwheat	9.50
Egg bread, whole wheat, or raisin walnut French toast	9.50
French toast sampler, with one slice of each bread	9.50
Malted Belgian waffle with walnuts	8.00
	8.50