

Bar Tartine

Brunch

Served Saturday and Sunday

Pickles

Shredded cabbage in chili paste 4
Green tomato 4
Watermelon radish, tarragon 4
Carrot, turmeric 4
Watermelon rind 4

Smørrebrød - on sprouted rye
6 each or three for 15

Spicy mullet roe, radish
Marinated beet, celery, root vegetables
Trumpet mushroom, mizuna, cultured butter
Corned beef, fried onion, horseradish sauce
Bovre cheese, pickled green walnut
Chicken confit, potato, hard cooked egg, remoulade
Grilled broccoli, pimento cheese, chili oil
Smoked black cod, mustard greens, sour cream

Langos: fried potato bread
with garlic, sour cream, dill 9
or Citrus jam, goat cheese 9

Quince kefir **shake** 5

Pressed **yogurt**, persimmon, barley muesli 6

Gifts for Szent Miklos – assorted **cookies** and confections 8

Buckwheat **blintz**, cranberry, ricotta, walnut 7

Four barrel **espresso**, pumpkin ice cream, pistachio, krumkake 7

Sprouted grain **porridge**, honey, hazelnuts, pecans, hyssop 8

Chicories, watermelon radish, grapefruit, sunflower seeds, pippin apples 9

Kohlrabi **soup**, smoked paprika, sour cream, chervil, grilled bread 8

French toast, poached quince, candied almonds, crème fraiche 12

Beef brisket **hash**, celery root, parsnip, yukon gold potatoes, fried eggs 12

Eggs **benedict**: two poached eggs, sprouted rye bread, bacon, caraway hollandaise 13

Kapusnica pork-fennel sausage, sauerkraut, hen of the woods, apple, sesame bread 14

with a glass of Linden St. Burning Oak Lager 17

Crispy potatoes 4

Bacon 5

Toast and jam 3

Two eggs: poached, scrambled or fried 5

Service charge of 20% will be added to parties of 6 or more. Corkage 15.00/bottle (maximum 2 bottles).
4% surcharge covers the San Francisco healthcare initiative and provides health care for our employees