**APPETIZERS**

- **Avocado Toast** $16  
  Cumin-buttered walnut and raisin Acme bread, avocado, and pico di gallo

- **Roasted Asparagus** $18  
  Roasted with Parmesan cheese and black pepper, drizzled with aged balsamic

- **Ceviche Pescatora-Style** $24  
  Raw minced scallops cured in fresh lime, cilantro, jalapeño and pico di gallo mixed with minced roasted shrimp, squid and octopus, topped with avocado and served with homemade corn chips

- **Roasted Hen Of The Woods Mushrooms** $24  
  In a balsamic glaze with arugula and sliced parmesan cheese on a bed of sweet La Quercia coppa

- **Eggplant Parmesan** $19.50  
  Traditional-style, drizzled with pesto

- **Estelle’s Chicken Soup** $14  
  Grandma’s recipe to cure colds and stay thin

**PASTA**

- **Orecchiette alla Contadina** $26  
  Imported pasta tossed with baby Brussels sprouts, squash, mushrooms, local Italian hot and sweet sausage, sautéed with olive oil, garlic, and Parmesan cheese

- **Penne al’Arrabbiata** $24  
  Mark’s spicy garlicky tomato sauce

- **Freds Spaghetti** $27  
  Fred’s spaghetti with shiitake mushrooms, asparagus, sun-dried tomatoes and pesto sauce

- **Vegan Pasta** $28  
  Whole-wheat penne with spicy garlic and olive oil roasted cauliflower, broccoli, and romanesco, topped with seasoned toasted breadcrumbs
MAIN COURSES

Fred's Daily Farm Egg Omelette & Salad $26
Daily omelette made from humanely-raised farm eggs accompanied by lightly-dressed mesclun greens

Cheesburger Deluxe $25
Niman Ranch Angus beef patty, topped with white cheddar, with sliced tomato, homemade relish, onion marmalade, and Sriracha mayo served with Belgian pommes frites

Chicken Paillard $28
Thin herb-seared chicken breast served with a tomato, arugula, and red onion salad

The SF Club $32
Chunks of Dungeness crab and Oregon baby shrimp with Nueske's bacon, lettuce, and sliced tomato with garlic mayo on seven-grain bread, served with Belgian pommes frites

Niman Ranch Angus Steak $39
Sliced and served on a bed of arugula, red onion, shaved Parmesan, and tomato, with balsamic vinegar and Monini extra-virgin olive oil

Artisan Grilled Cheese $21
Chef's blend of white cheddar and local Alpine-style cheeses on Acme Pain de Mie with red onion marmalade and sliced heirloom tomatoes

Oregon Dungeness Crab Cakes $37
With coleslaw, remoulade sauce and Belgian pommes frites

The Jewish Boy From Queens $24
Daily-carved roasted turkey on an Acme sour dough roll with local sliced tomatoes, little Gem lettuce, Marilyn's coleslaw and Russian dressing, served with pickles, sliced onion, and homemade potato chips

SIDE DISHES $10

Belgian Pommes Frites
Sautéed Broccoli

PIZZA

Margherita $23
Tomato, mozzarella, basil, Monini olive oil

Wise guy $26
Mozzarella, tomato, roasted peppers and freshly-ground local hot and sweet sausage

Emilia Romagna $28
A white pizza with mozzarella, Parmesan and Pecorino cheeses drizzled with 12-year-old aceto balsamico

Speck, Arugula and Parmesan $27
Sliced Le Quercia speck, arugula and shaved Parmesan cheese

Mark's Madison Avenue Salad $28
The ultimate chopped salad, topped with imported Italian tuna

Club Salad $27
Turkey, Nueske's bacon, tomato, crumbled Point Reyes bleu cheese, red onions, mixed greens, and club dressing

Freds Chopped Chicken Salad $29
Bibb lettuce, avocado, onions, tomatoes, string beans, and pears tossed with Dijon mustard balsamic dressing with roasted and pulled all-natural chicken

The Freds Wedge $23
Wedge of local romaine lettuce with vine ripe tomatoes, local onions, crumbled Point Reyes bleu cheese, and crushed black pepper vinaigrette

Local Albacore Tuna Nicoise $26
Olive oil poached local albacore tuna with baby lettuce, cucumbers, olives, anchovies, tomatoes, haricots verts, potatoes, and boiled eggs tossed in a mustard-lemon dressing