

"When a man's stomach is full
it makes no difference whether he is rich or poor."
-Euripides (480-406 B.C.)



ADULT BEVERAGES

HEMINGWAY
Matusalem Platino Rum
Maraschino Liqueur
& Oro Blanco Grapefruit
11

PISCO SOUR
Pisco Portón, Quince
Puree, Lime Juice &
Angostura Bitters
10

PEAR
MARGARITA
Gran Centenario Plata
Pear and Sage Puree Lime
& Salted Rim
11

THE NICOLO
Ketel OneVodka
Campari Apertivo
Tangerine Juice
11

FRENCH 77
St. George "Terroir" Gin
St. Germain Elderflower
Liqueur & Prosecco
12

FOR THE TABLE...

Pacific Oysters on the Half Shell with Sauce Mignonette	18.50
Sweet Onion and Truffled Cheese <i>Croques</i>	9.75
Roasted Beet and Chèvre Skewers with Basil & Balsamico	8.50
Deviled Eggs with Truffles, Radish and Chives	12.50
Dungeness Crab Rolls in Brioche with Meyer Lemon Aioli	16.00
Potato Pillows with Crème Fraîche and American Sturgeon Caviar	15.00
Salmon Tartare on Rye Toast with Dill and Crème Fraîche	14.50
House Made Mozzarella wrapped in La Quercia Prosciutto with Olive Oil	9.75
Mini Lamb Burgers with Cucumber, Dill and Harissa	11.00
Steak Tartare with Shallots, Capers, Parsley and Mustard	14.50
Chilled Foie Gras with Quince	16.75
Marrow Bones St. John (15 minutes)	14.50

STARTERS

<i>À la minute</i> Ceviche with Chiles, Avocado and Toasted Corn Nuts	15.50
Little Gem Lettuce with Pickled Market Vegetables and Ranch	13.00
Winter Chicory Salad with New Olive Oil, Oro Blanco Grapefruit, Meyer Lemon and Parmesan	12.50
Smoked Trout Salad with Celery Root, Apples and Dill	13.75
Butternut Squash and Baby Leek Soup with Tomales Bay Mussels and Pain de Mie Croutons	12.75

MAIN COURSES

Today's Market Fish with Bacon, Brussels Sprouts, Cippolini Onions and Sunchokes	AQ
Wild Flounder with Louisiana Blue Crab, White Grits, Chard and Black Trumpet Mushrooms	28.75
Maine Lobster Spaghetti "ala Chitarra" with Cherry Tomatoes, Jalapeños and Basil	42.00
Bix Chicken Hash with Mascarpone & Cherry Tomato Sauce	21.50
Llano Seco Pork Cutlet with Spaetzle, Tokyo Turnips and Pippin Apple Sauce	29.75
Wagyu Beef Bavette and Angus Short Rib with Mashed Redskin Potatoes & Creamed Spinach	37.50
Black Truffle Cheese Burger served open face on Rye with Truffle Fries	29.50

FARMERS MARKET VEGETABLES

Roasted Brussels Sprouts with Lemon and Olive Oil	8.75
Tokyo Turnips with Bacon and Spaetzle	8.50
Truffled French Fries	9.50
Creamed Organic Bloomsdale Spinach	9.00

ALSO AVAILABLE 🍷 *Caesar Salad* 🍷 *BIX Club Burger*
🍷 *USDA Prime New York Steak 48.00*

CHEFS BRUCE HILL AND ERIK LOWE

Corkage 25.00 per 750ml, 2 bottle maximum 🍷 18% Gratuity may be added to parties of six or more
To satisfy San Francisco ordinances, taxes and fees, a 4% charge will be added to all food and beverage sales