

# DIRTY HABIT



spiced nuts | fried garlic | paprika 4

kennebec fries | harissa aioli 6

kumiai oysters | shallot- ginger mignonette 18 / dozen 36

chifa glazed long beans | puffed black rice 8

summer gazpacho | cucumber | farro puff | chili oil 10

halibut ceviche | leche de tigre | pickled fresnos 12

chef's selection of local cheeses | crackers | house jams 18

gem lettuce | spring onion | snap peas | avocado dressing | quinoa 10

artisanal and house made charcuterie | crackers 16

corn salad | lola rosa | cotija | achiote dressing 11

octopus | preserved meyer lemon | pistachio | black garlic puree | urfa vinaigrette 14

chicken wings | sweet soy | chili vinaigrette 15

steak tartare | bone marrow | oyster mayo | horseradish 16

kurobuta pork gyoza | napa cabbage | whiskey barrel aged shoyu 12

bbq lamb skewers | fava beans | peach relish 10

king salmon tataki | yuzu kosho | beet dashi | sesame 12

DH burger | smoked cheddar | steak sauce | fries 20

dry age ribeye | broccoli de cicco | onion relish | calabrese chile butter 43

strozzapreti | wild boar ragu | english peas | parmesan 15

beignet | apricot | strawberry sugar 9

upside down angel cake | stone fruit nectar | brown butter crumb 10

chef's selection of ice cream sorbet

poppy flower | coffee | meyer lemon 4

*In response to the San Francisco employer mandates, a 5% surcharge will be added to all food and beverage sales.*

*Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk for food borne illness.*

*Please inform your server of any allergies prior to ordering.*

**Groups of 5 or more will have a 20% service charge**

*Maximum of 4 credit cards per table accepted as method of payment*

**07.15.19**