

# FOODS FOR SHARING, AND SOME JUST FOR YOU

Kitchen, 4 to 10pm

## HAPPY HOUR M-SAT 4-6PM, ALL DAY SUN!

OYSTERS=\$1  
ORGANIC WHITE WINE=\$5  
FORT POINT KSA=\$5

SALUMI A LA CARTE=\$10

## OYSTERS

\$4.50 EA / 6 FOR \$24 / 12 FOR \$48

green mignonette, lemon, hot sauce

Please inquire with your server  
or check the board for today's  
oyster selections

## LARDER

- 6 Giardiniera Pickles
- 8 Marinated Mushrooms  
Paprika & lemon, parsley, thyme
- 7 Nommo Nuts  
Almonds, brown sugar, bbq spice
- 7 Olives
- 9 Marinated Anchovies  
Golden Balsamic Vinegar, parsley

## SALUMI

Our Salumi is made from Mangalitsa Pigs from Dinner Bell Farm, in Grass Valley CA. Dinner Bell Farm's specialty is pasture-raised pigs. Herds of Heritage American Mulefoots, Mangalitsa and Hereford Hogs that graze openly under peach trees and former flower fields. Farmer Paul Glowaski raises Mangalitsa Pigs exclusively for us.

- 30 **30 Month Prosciutto Board** The hind leg of the Mangalitsa pig, cured with sea salt and hung for more than two years.
- 20 **Mortadella Board** Black pepper, cinnamon, garlic, pistacio
- 40 **Small** All of the selections listed below plus Pate. For sharing with 2 people
- 60 **Large** All of the selections listed below plus Pate. For sharing with 4-6 people.
- 45 **Combo** Chef selection of: 2 Salumi + Pate + 2 Cheese

## CURRENT OFFERINGS

### WHOLE MUSCLE

**Coppa** - The beautifully muscled collar of the Mangalitsa pig. Sicilian fennel seed and red wine. Aged 3 - 4 months

**Lonza** - The loin of the Mangalitsa pig. Coriander seed, fresh squeezed orange juice and zest. Aged 3 - 4 months

### SALAMI

**Squid Ink** - Pork Salami made with squid ink, calabrian chili, lemon, oregano

**Felino** - Pork Salami made with clove, anise seed, sweet wine

**Marjoram** - Pork salami made with fresh marjoram, garlic, white wine

### PATE

**Pork** - Jalapeno, persimmon

### CHEESE

, w/ apple butter, membrillo, date jam

#### 32 SMALL BOARD

#### 62 LARGE BOARD

#### 18 A LA CART

#### La Tur

*Piedmont, Italy*

-Soft

-Cow, Goat, Sheep

-Pasteurized

#### Idiazabal

*Basque, Spain*

-Sheep Milk

-Raw-lightly smoked

-Semi-firm

#### Midnight Moon

*Holland*

-Goat Milk

-Dense

-Brown butter

#### Fourme d'Ambert

*Auvergne, France*

-Blue

-Raw Cow Milk

-Semi-firm



## SMALLER PLATES

- 8 **Frites**  
Ketchup, (Nommo Aioli by request)
- 7 **Empanadas**  
1 per order. Vegetarian (swiss chard, potato, coriander) or Beef (oxtail, onions, capers, olives). Mix/Match. Served with Harissa yogurt.
- 14 **Caesar Salad**  
Little gem lettuces, sourdough crouton, parmesan, radish
- 14 **Butter Lettuces**  
Shaved fennel, fines herbs, honey walnut vinaigrette
- 12 **Asparagus**  
Steamed and served with: Sauce Gribiche, lemon, chili flake and chives

## LARGER PLATES

- 29 **Boudin Blanc**  
Classic Alsatian sausage made from pork, chicken, duck, and cream. Grilled and served over house-made red kraut and calvados jus
- 19 **Nommo Burger**  
House ground chuck and brisket dressed w/ b&b pickles, red onion, nommo sauce and vintage cheddar. Add a small Frites + \$4 or either small salad + \$7
- 29 **Steamed Mussels**  
PEI Mussels - white wine, fine herbs, white wine, creme fraiche, grilled epi bread
- 19 **Gemelli Pasta**  
Marjoram and olive pesto, preserved lemon, Parmigiano Reggiano.

## SWEETS

- 10 **Ice cream**  
Two scoops of Stracciatella Mint and/or Salted Caramel. Mix/Match.

Some notes from the government: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Pretty much everything else gives you cancer. We love that you've read this far! Please check out our magazine rack for continued reading adventure.

A 5% surcharge will be added to each check to support San Francisco Employer Mandates. A 20% gratuity will be added to parties of 6 or more.