

DINNER MENU

March 2020

SHARE & SIDE PLATES

ARANCINI	parmesan, parsley, garlic aioli	6.
HOUSEMADE TATER TOTS	smoked paprika salt, ketchup	7.
WARM CASTELVETRANO OLIVES	confit garlic	8.
CHILI ROASTED BRUSSELS SPROUTS	dill whipped mascarpone, zoe's bacon	8.
PORK & BEEF MEATBALLS	eight-hour meat sauce, pecorino romano, parsley	10.
CHICKEN LIVER PÂTÉ	fig jam, pickled vegetables, red sauerkraut baguette crostini	11.
BAKED DF RICOTTA	baby artichokes, rosemary quinoa crackers	11.
ROASTED BONE MARROW	cured egg yolk, bacon jam, sourdough toast points	12.

SMALL PLATES

SALAD OF CHICORIES	garlic parmesan dressing, gravenstein apples, tarragon, pecans	11.
LEMON MARINATED SPRING VEGETABLES	DF filetto, tempura fried avocado	12.
MANHATTAN CLAM CHOWDER	house cured bacon, tomatoes, clams, focaccia toast	12.

LARGE PLATES

PEAS & CARROTS' AGNOLOTTI	easter egg radishes, sugar snap peas, lemon persillade	22.
FETTUCINE	pork & beef meatballs, sauce bolognese, spinach, olives	23.
OLIVE OIL POACHED STURGEON	broccolini, winter citrus, champagne beurre fondue, toasted almonds	28.
LLANO SECO PORK LOIN	braised lacinato kale, marshmallow-stuffed yams, cranberry sauce, crushed chicharrones	27.
MARY'S CHICKEN	[buttermilk fried or roasted] whipped kennebec potatoes, caramelized onion jus	25. 45.
FILET OF BEEF	duckfat fried brassicas, pepitas, brown butter hollandaise	36.



“THE SECOND ACT”

Available after 8:00 p.m.

WHOLE MARY'S CHICKEN
[buttermilk fried or roasted]
whipped kennebec potatoes, caramelized onion jus
&

SOMMELIER SELECTED BOTTLE OF WINE
choice of sparkling, white, rose, red wine
&

DESSERT TO SHARE
choose from our dessert menu

60.
serves two

Bread Served Upon Request

A 4% Service Charge Added for San Francisco Employer Mandates Including the Health Care Ordinance

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