



Our menu selections are designed to be satisfyingly simple, locally sourced whenever possible and minimally processed and nicely paired with wine
Please let us know if you have any food allergies or dietary restrictions.
(WED & FRI WE FEATURE MARCELLA'S LASAGNERIA & PIZZA)

To gather and share

Charcuterie flight \$22

Jamon Serrano, Bresaola, Chorizo Iberico, Black Truffle Salami, GF Norwegian Crispbread *

Cheese flight \$20

Appenzeller (firm cow's milk with a sumptuous nutty bite and long finish from Switzerland)
Piave Vecchio (firm-crumbly cow's milk with subtle buttery tones from Italy)
Bucherondin (a pleasingly complex, medium-soft goat's milk from France)
Fourme d'Ambert (a complex, med-hard cow's milk with soft mouthfeel from France)
Blackberry-Cabernet sauvignon preserves and flatbread crackers *

Cheese + Charcuterie flight \$36

Vegan mezze plate trio \$15

Classic hummus, beet hummus, babba ghannoughe, flatbread, cucumber, radish

Solo delights

Bucherondin goat's milk cheese selection \$9

Blackberry-Cabernet sauvignon preserves and flatbread crackers *

Smoked duck breast (sliced) \$11

Fresh/dried fruit and flatbread

Smooth duck rillettes (modern) \$12

Creamy blended duck breast and duck fat served with sourdough flatbread crackers *

Olive bruschetta (tapenade) \$9

GF Norwegian Crispbread *

White bean salad \$12

Canellini and butter beans, tomatoes, shallots, mustard vinaigrette and sourdough crisps

Wild Atlantic sardines (Spain) \$13

Sardine oil, mild red pepper sauce, toasted sourdough

Warm and delicious

Rillettes monsieur \$14

Duck rillettes, brown mustard, Piave Vecchio, served warm on toasted sourdough

Tartine d'Jambon \$14

Toasted sourdough, goat cheese, fig spread, topped with jamon serrano

Bread and butter \$6

Sourdough country loaf

*GF Norwegian Crispbread contains sesame. Flatbread crackers contain gluten/wheat
A \$1.00 per person service - wellness charge is assessed to each check
A 20% gratuity will be applied to large parties of 5 persons or more

“By chance we met, By choice we gather.”
all after dining bottles to-go are 30% off the menu price



BEER

With gratitude to our beer lovers! Fabulous gluten reduced beer, from **Black Hammer Brewing**

Zoom Room Romance: Belgian Tripel - 9% ABV 16oz	\$12 Seasonal
Sparkle Pony: Belgian-Style Blonde Ale 6.9% ABV 16oz	\$9
Cuddle Puddle: Hazy IPA 6.7% ABV 16oz	\$9
Bock Party: Doppelbock 8.4% ABV 16 oz	\$12 Seasonal
Black Claw: Meyer Lemon-Rosemary Seltzer 6% ABV	\$8.00
Fort Point Brewing: KSA Kolsch 4.6% ABV 12 oz	\$7.00

QUENCH YOUR NON-ALCOHOLIC THIRST

* Athletic: NA Beer: Golden or Hazy IPA	\$7.50
* Golden State: NA Dry and Mighty Cider	\$9.00
* Noughty: NA Sparkling Tempranillo Rose'	\$15
* Pauli-Berweiler NA Riesling	\$10
* Sparkling Elderflower Spritz	\$10

Follow us on Instagram
@gatherwineloungesf

