

acme bakery bread & sweet organic butter	5
spinach & parsley root soup nettle, lemon oil, <i>crème fraîche</i>	8
salad of green gulch farm lettuces, black mission fig & asian apple pear <i>banyuls vinaigrette</i>	12.5
pork and rice stuffed gypsy peppers with fresh tomato sauce french lentils	16.5
cured columbia river wild king salmon <i>crème fraîche</i> & cucumber salad, ligurian olive oil	18.5
olive oil fried quail & braised chicken leg <i>tomatillo</i> salsa, haas avocado purée slice	18
korean beef brisket with glass noodles <i>shiitake, daikon, long beans</i>	16.5
roasted duck leg with braised late summer greens (CHARD, DANDELION, ERBETTE, SPIGARELLO) braised potato	18
miso braised <i>llano seco rancho</i> pork shoulder sandwich in acme roll cup of carrot soup, cabbage slaw	16.5

**contribution to the GULF COAST OIL SPILL FUND: suggested amount - any increment of 10**  
all proceeds go towards the non-profit fund established by the GREATER NEW ORLEANS FOUNDATION



*let us know if you are interested in becoming part of the b/L team!*

chef amaryll schwertner and her staff articulate and enliven organic ingredients from northern california producers: mcevoy ranch, the sherman island forager, 4 sisters, mariquita, marin roots, full belly, county line harvest, green gulch, hamada, knoll, riverdog, short night and star route farms, acme bread, anna's daughter's rye, andante dairy, gleason ranch, llano seco rancho and many other local foragers and artisans who supply us with their beautiful products.

<b>larder highlights: mise en place for your home pantry</b>			
<b>featured items:</b>			
roast pork loin with crispy skin @ 28 lb		pork and rice stuffed peppers @ 5 ea	
braised chicken legs in tomato sauce @ 8 ea		house-cured wild columbia king salmon @ 45 lb	
<b>soups</b>		<b>meat / poultry</b>	
chicken soup with jasmine rice & summer squash	15 qt	pork belly with thyme, sweet onion & cider	15 lb
vegetarian sweet carrot soup	14 qt	roasted marrow bones	3 ea
<b>vegetables and side dishes</b>		duck leg <i>confit</i>	12 ea
scarlet beets	16 lb	stuffed quail with feta, bulgur, barberries	9.5 ea
gravenstein apple sauce	5.5 ½ pt	fresh farm eggs (field of green or sherman isl)	8/9 dz
		<b>sustainably harvested seafood</b>	
		spanish boquerones	32 lb
		house-cured anchovies	24 lb

**[\$12 minimum per person/table service]**

boulettes larder | one ferry building | san francisco