

SMALL PLATES

WARM OLIVES
port marinated, garlic confit and levain bread..... 9

MUSHROOM SOUP
Barbagelata Farm charred spring onion gremolata..... 11

FRIED ASPARAGUS
Zuckerman’s Farm, caper herb aioli and pimentón 18

CRUDO
San Francisco Bay halibut, blueberries, Brokaw avocado, poppy seed and shiso25

LITTLE GEMS
Star Route Farm lettuces, Frog Hollow apricot, caramel walnuts and Matos St Jorge..... 18

STRACCIATELLA
Ramini cheese, Oya Organics strawberries, elderberry honey and toasted pecans20

HOUSE SMOKED TROUT
marinated asparagus, “fancy egg salad” and crispy quinoa25

WARM GOAT CHEESE
Skyhill Farms cheese, mulberries, kiwi and olive oil crostini.....21

HOUSE MADE BUCATINI
River Dog english peas, snow peas, basil, lemon and ricotta salata22

WOOD BAKED BEANS
Iacopi Farm gigantes, oregano pesto, Valbreso feta and breadcrumbs17

FLATBREAD
Nopa smoked bacon, spring onion, Kashiwase Farm yellow peach and gruyère25

LARGE PLATES

FRIED CHICKEN
moroccan spiced, buttermilk brined and double dredged,
side of chili honey.....31

TAGLIATELLE
hand cut egg noodles, spicy fennel sausage, mushrooms, spinach and parmesan.....32

VEGETABLE TAGINE
wood roasted vegetable stew, castelvetro olives, herbs, almonds
and preserved meyer lemon yogurt28

WOOD GRILLED PORK CHOP
braised artichokes, strawberry rhubarb mostarda and mizuna.....42

SMOKED BRISKET
Green Thumb Organics carrots, turnips and port roasted cherries..... 48

NOPA CHEESEBURGER
grass-fed Stemple Creek beef ground daily, house baked brioche bun, pickled onions,
kennebec french fries and calabrian chili aioli28
add house smoked bacon +3 add Brokaw avocado +3

GRILLED BROCCOLI
Green Thumb Organics broccoli, anchovy, lemon and bread crumbs.....12

ROASTED BRASSICAS
Tomatero Farm cauliflower, romanesco, harissa yogurt and hazelnut sesame dukkah 14

FRENCH FRIES
hand cut kennebec potatoes and calabrian chili aioli..... 10

BREAD & BUTTER
Josey Baker levain and house cultured butter..... 8

SIDES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
An automatic gratuity of 20% is added for parties of six or more.

We proudly pool tips and split across hourly kitchen and service staff.
A 6% service charge is added to all food and beverage sales for San Francisco employer mandates.