# LUNCH
11AM-2PM (Tuesday-Sunday)

- **French Onion Soup** (GF) 14
  Slow Cooked Onions, Gruyere, Toast

- **Fingerling Sweet Potatoes** (GF VEG) 10
  Feta, Cilantro, Garlic, Coconut Oil, Sumac

- **Georgia White Shrimp Salad** (GF) 18
  Sesame Vinaigrette, Georgia Peaches, Avocado, Boiled Peanuts, SFB Sweet Peppers

- **SFB Shishito Peppers** (GF V) 15
  Soy Sauce, Lime, Fleur de Sel

- **Tomato Arancini** (GF) 12
  Harissa Aioli

- **Vonnie’s Sprouts** (GF VEG) 16
  Pea & Sunflower Sprouts, Toasted Sunflower Seeds Buttermilk Ricotta, Green Garlic, Parmesan

- **Garden** (VEG) 16
  Local Baby Lettuces & Garden Vegetables Vinaigrette, Torn Croutons, Parmigiano Reggiano

- **Tomato & Watermelon Salad** (GF) 17
  Marinated Tomatoes, Local Cucumber, Sweet Peppers Feta, Green Coriander Vinaigrette, Tarragon, Mint
  (Add Salmon 15, Chicken 12)

- **The TC Cheese Burger** 28
  Lettuce, Pickle, Caramelized Onion Aioli, American Cheese Ketchup, Freshly Ground Chatel Farms Beef

- **Vonnie’s Sprouts Wrap** 22
  Curried Flat Bread, Sunflower Sprouts, Pea Shoots Lemon Vinaigrette, Labneh, Green Garlic Aioli, Cucumber Salad

- **Pesto Chicken Sandwich** 24
  Arugula, Focaccia, Pickled Onion, Basil Pesto, Heirloom Tomato

- **Pork Belly BLT** 23
  Cabbage, Mayo, Smoked Black Pepper Pork Belly, Tomato Lettuce

- **Chicken Schnitzel** 29
  Spinach Spätzle, Spinach, Lemon Caper Parsley

- **Pan Seared Faroe Island Salmon** 29
  Olive Oil Roasted Fingerling Potatoes, French Beans Green Garlic Green Goddess, Marinated Tomatoes

- **Beer Battered Alaskan Halibut** 36
  Sauce Grischbic

- **TC Side Salad** 8
  Small Version Of Our Garden Salad Tossed in Red Wine Vinaigrette

- **House French Fries** 10
  Ketchup, Miso Aioli

- **Chicken Biscuit Pot Pie** 15
  Buttermilk Biscuit, Carrots, Celery, Shiitake

- **Macaroni & Cheese** 14
  Cheddar Cheese Curds, Garlic Herb Crust

- **Pecan Grilled Maitake Mushrooms** (GF VEG) 14
  Chimichurri

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# AM CAFÉ
7AM-2PM Daily (BAM Saturday & Sunday)

- **Croissant** 5.5

- **Pain au Chocolate** 6

- **The Decadent** (Fridays) 5.5
  Almond Croissant (Saturdays) 6

- **Ham & Cheese Croissant** (Sundays) 6.5

- **Almond Orange Knot** 6.5

- **Peach Danish** 6

- **Corn Conchas** 6

- **Vanilla Bean Glazed Doughnut** 4

- **Cheddar Chive Biscuits** 4.5
  Buttermilk Gluten Free Biscuit

- **Dayspring Farms Biscuit** 4.5
  Choice of - Butter, Honey Butter Seasonal Preserve

- **Banana Bread** 4.5

- **Carrot Cake** 4.5

- **Banana Chocolate Muffin** 4
  Dayspring Farms Flour

- **Nordic Cinnamon Roll** 5
  Dayspring Farms Flour

- **Chocolate Chunk Cookie** 3.5
  Dayspring Farms Flour

- **Fresh Fruit Cup** 9
  Moore Farms Cantaloupe Razzmatazz Grapes

- **Quiche** 12
  Caramelized Onion, Gruyere

- **Bacon, Egg & Cheese Biscuit** 12
  Nueske’s Bacon, American Cheese

- **Ham, Egg, & Cheese** 12
  English Muffin, Gruyere Edwards Country Ham

- **Avocado Toast** 11.5
  Avocado, Sour Dough, Sumac Puffed Quinoa, Lemon Oil Aleppo Chili Powder

- **Peach Preserve Toast** 11
  Peach Preserve, Fresh Blueberry, Ricotta Olive Oil on Sourdough

- **Blueberry Sheeps Milk Yogurt** 10
  Strawberry Almond Granola Fresh Blueberries

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# LITTLE BITES + FRUIT
(Tuesday - Sunday)

- **Sourdough** 7/14

- **Demi Baguette** 8

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBorne ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*
## LUNCH DRINK (11AM-2PM (Tuesday-Sunday))

**SPARKLING**
- Scarpetta, Prosecco, Veneto, Italy ’20
- Sogno, Rosé, Beira, Portugal ’20
- Palla, Brut, Champagne, France
- Collet, Brut Rosé Champagne, France

**WHITE**
- Comte Bouchard, Muscadet, Loire, France ’19
- Kettelein Pinot Grigio, Alto Adige, Italy ’21
- Forge Cellars, Riesling, “Classique”, N.Y., USA. ’20
- Astrolabe, Sauv. Blanc, Marl., New Zealand. ’21
- Maître de Chai, Chenin Blanc, Cal., USA. ’20
- Michel Vattan, Sauv. Blanc, Sancerre, France ’21
- Sylvaine & Alain Normand, Chard., Burg., France ’21
- Thomas George, Chard., Russia, USA ’14

**ROSE**
- Thierry Delaunay, “La Vignette”, France ’22

**RED**
- Bouchard, “Reserve”, Pinot Noir, Burgundy, France ’20
- Willowbrook, Pinot Noir, Russian River, USA ’20
- Dom. Guion, Cabernet Franc, Bourgogne, Loire, France ’18
- Rocca, Pinot Noir, Willamette Valley, USA ’21
- Cain “Cuvée”, Merlot Blend, Napa, USA NV ’03
- Jean-Luc Bailly, Malbec, Cahors, France ’18
- Damiano, Nebbiolo, Barolo, Piedmont, Italy ’18
- Hindtig, 20/20, Cab. Sauv., Napa, USA ’20
- Seppeltsfield, Shiraz, Barossa, Australia ’19
- Chappellet, “Mountain Cuvée”, Cal., USA ’19
- R. Mondavi, Cab. Sauv., Napa, USA ’19

**SWEET**
- Kopke, 20yr Tawny, Oporto, Portugal
- Cha, St. Vincent, Sauternes, Bordeaux, France ’15

## AM CAFÉ DRINK (7AM-2PM Daily (8AM Saturday & Sunday))

**BRASH**
- ESPRESSO
- MACCHIATO
- CORTADO
- CAPPUCCINO
- LATTE
- MOCHA
- COFFEE
- ICED TEA
- CHAI LATTE
- LONG BLACK
- AMERICANO

### ADD-ONS

**NOT COFFEE**

- ALMOND/OAT
- VANILLA
- CHOCOLATE
- SHOT

### COFFEE

- CASCARA
- MATCHA
- HOT TEA
- Mint + Chamomile + Earl Grey
- Jasmine Green + English Breakfast
- Yuzu Peach
- Filtered Water
- Lemonade
- Natalie’s JUICE
- Orange + Grapefruit + Tangerine
- Seasonal
- Matcha Lemonade

### BEER

- Draft
  - Steady Hand Cloudland Hazy IPA
  - Steady Hand Mexican Lager

### BOTTLES & CANS

- Stella Artois
- Miller Lite
- Sweetwater 420
- Sweetwater IPA
- Scofflaw Basement Light IPA
- New Realm Psychedelic Rabbit IPA

**NOTICE:**

- Please drink responsibly. No alcoholic beverages are allowed off property at any time and must be consumed within the designated areas.

- For patio reservations, please call (415) 929-2900.

- Tuesday-Sunday, 11AM-2PM.

- Happy Hour Monday-Friday, 4PM-7PM.

- No alcoholic beverages will be served to patrons under 21.

- The Chastain
  - Pastry Chef - Christian Castillo
  - Executive Chef - Christopher Grossman

- At the Chastain
DESSERT

Basque Cheesecake 14
Hukambi 53% Milk Chocolate Cream
Black Cocoa Crumble

Mocha Tres Leches 12
Light Chocolate Sponge Cake, Espresso
Vanilla Bean Cream, Chocolate Whipped Ganache

Peaches & Cream 13
Vanilla Caramel Poached Peaches
Vanilla Whipped Cream, Peach-Lime Basil Sorbet

Pastry Chef - Christian Castillo
Executive Chef - Christopher Grossman

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### BRASH

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<tr>
<td>Espresso</td>
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<td>Latte</td>
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</tr>
<tr>
<td>Macchiato</td>
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### HOT TEA

- Mint
- Chamomile
- Earl Grey
- Jasmine Green
- English Breakfast
- Yuzu Peach

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7AM-2PM Daily (8AM Saturday & Sunday)

**PASTRIES**
- Croissant: 5.5
- Pain au Chocolate: 6
- Almond Orange Knot: 6.5
- Peach Danish: 6
- Corn Conchas: 6
- Vanilla Bean Glazed Donught: 4
- Cheddar Chive Biscuit: 4.5
  - Buttermilk Gluten Free Biscuit
- Dayspring Farms Biscuit: 4.5
  - Choice of: Butter, Honey Butter, Seasonal Preserve
- Banana Bread (GF): 4.5
- Nordic Cinnamon Roll: 5
  - Dayspring Farms Flour

**LITTLE BITES**
- Quiche (VEG): 12
  - Caramelized Onion, Gruyere
- Bacon, Egg & Cheese Biscuit: 12
  - Applewood Bacon, American Cheese
- Ham, Egg, & Cheese: 12
  - English Muffin, Gruyere, Leonzini Ham
- Avocado Toast (VEG): 11.5
  - Sumac, Puffed Quinoa, Lemon Oil, Sourdough
- House French Fries: 10
  - Ketchup, Russian Dressing

**GREENS**
- Vonnie’s Sprouts (GF VEG): 16
  - Pea & Sunflower Sprouts, Toasted Sunflower Seeds, Buttermilk Ricotta, Green Garlic, Parmesan
- Garden (VEG): 16
  - Local Baby Lettuces & Garden Vegetables, Vinaigrette, Torn Crotons, Parmigiano Reggiano
  - Tomato & Watermelon Salad: 17
    - Marinated Tomatoes, Local Cucumber, Sweet Peppers, Feta, Tarragon, Mint
    - (Add Salmon 15, Chicken 12)

**MAINS**
- TC Cheese Burger: 28
  - Lettuce, Pickle, Caramelized Onion Aioli, American Cheese, Ketchup, Chaiel Farms Beef
- Chicken Schnitzel: 28
  - Spinach Spaetzle, Spinach, Lemon Caper, Parsley
- Pesto Chicken Sandwich: 24
  - Arugula, Focaccia, Pickled Onion, Basil Pesto
- Beer battered Alaskan Halibut: 39
  - Sauce Gribiche

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* @thechastan mdl

Gluten Free, Vegetarian, Vegan
Allergens may vary. Menu may be altered to accommodate. Please ask your server for details.
| BEER & WINE |
|------------------|------------|------------|
| **SPARKLING**    | Scarpetta, Prosecco, Veneto, Italy '20 14/70 |
|                  | Sao Joao, Rosé, Beira, Portugal '20 16/80 |
| **WHITE**        | Astrolabe, Sauv. Blanc, Marl. N. Zee '21 14.5/72 |
|                  | Michel Vattan, Sauv. Blanc, Sancerre '22 21/105 |
| **ROSE**         | Mas de Boislauzon, Grenache Blend, Fra. '22 16/80 |
| **RED**          | Willowbrook, P. Noir, Russ. River, USA '20 16/80 |
| **Draft**        | Steady Hand Cloudland Hazy IPA 8 |
|                  | Steady Hand Mexican Lager 8 |

| COCKTAILS |
|------------------|------------|------------|
| Improved Mimosa 14 | Rockey's Liquor, Orange Juice, Prosecco |
| TC Espresso Martini 16 | Bare Bone Vodka, TC Coffee Liqueur, Espresso |
| French 75 16 | Prosecco, Gin, Lemon |

| COFFEE |
|------------------|------------|------------|
| **ESPRESSO** 4  |
| **MACCHIATO** 4.5  |
| **CORTADO** 4.5  |
| **CAPPUCINO** 4.5  |
| **LATTE** 5.5  |
| **MOCHA** 6.5  |
| **COFFEE** 3.5  |
| **ICED TEA** 3  |
| **CHAI LATTE** 6  |
| **LONG BLACK** 4  |
| **AMERICANO** 5  |

| ADD-ONS |
|------------------|------------|
| **ALMOND/OAT** 50 |
| **VANILLA** 1 |
| **CHOCOLATE** 1 |
| **SHOT** 2 |

| COFFEE |
|------------------|-------------|
| **ESPRESSO** 4  |
| **MACCHIATO** 4.5  |
| **CORTADO** 4.5  |
| **CAPPUCINO** 4.5  |
| **LATTE** 5.5  |
| **MOCHA** 6.5  |
| **COFFEE** 3.5  |
| **ICED TEA** 3  |
| **CHAI LATTE** 6  |
| **LONG BLACK** 4  |
| **AMERICANO** 5  |

| ADD-ONS |
|------------------|-------------|
| **MATCHA** 6 |
| **Lemonade** 4 |
| **Natalie’s JUICE** 4 |
| Orange • Grapefruit • Tangerine |
| **Seasonal Matcha Lemonade** 7 |

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**PLEASE DRINK RESPONSIBLY:**

No alcoholic beverages are allowed off property at any time and must be consumed within the designated Areas.

Be prepared to show ID.

- No alcoholic beverages will be served to patrons under 21.