

## Ungrafted

### Small Bites

- Celery Salt Fries, Sport Pepper Aioli	8
- Deviled Eggs, Whitefish Roe, Chives	12
- Hush Puppies, White Cheddar Pimento	12
- Za'atar Pull-Apart Bread, Labne	10

### Medium Bites

- Trumpet Mushrooms, Strawberry Gochujang, Hoja Santa, Sesame Seeds	18
- Roasted Cabbage, Green Goddess, Smoked Trout Roe, Toasted Panko	15
- Green Papaya, Kalamata Olive, Feta, Pepperoncini	18
- Shrimp Coptel, Calamari, Heirloom Tomato, Gooseberries, Brokaw Avocado	26
- Scallops, Leche de Tigre, Melon, Makrut Lime, Jicama, Wasabi Tobiko	30

**Join us for our monthly wine classes or  
sign up to be part of the Ungrafted Wine Club**

**[www.ungraftedsf.com](http://www.ungraftedsf.com)**

## Dinner

### Ungrafted Caviar Service

#### Served over Steak Tartare with Shrimp Chips

1 oz Caviar Co. White Sturgeon Caviar	125
1 oz Caviar Co. Kaluga Caviar	145
1 oz Caviar Co. Golden Osetra Caviar	170

### Large Bites

- Okinawan Sweet Potato, Matsutake Mushroom, Dill Cream, Japanese Barbeque Sauce, Nori	30
- Olivier's Pork Loin, Peanut Sauce, Shishitos, Red Pearl Onion	38
- Sturgeon, Lemon-Ouzo Cream, Roasted Corn, Fennel	36
- Olivier's Hanger Steak, Rice Cake, Florentino Cauliflower, Fish Sauce	48
- Fried Chicken Dinner: Fried Chicken, Paddlefish Roe, Grits, Truffle Country Gravy (serves 2-4)	150

*\*\* Limited Quantity, Fri/Sat Only \*\**

*\*Parties of 6 or more will be charged an automatic 20% gratuity\**  
*\*We charge a 5% Healthy SF surcharge on every purchase, to help offset the cost of health insurance for our staff\**