



SMALL PLATES

chef's daily soup 11

trio of roasted baby beets 10

frisee · living watercress
laura chenele goat cheese · sherry vinaigrette

first crush garden greens 9

"chef's preparation"

little gem caesar 10

cherry tomatoes · shaved parmesan · garlic croutons

chopped salad 12

iceberg and mixed greens · beans · tortilla strips
cucumbers · pico de gallo · cilantro
queso fresco · radish · lemon vinaigrette

Add \$6 for organic grilled chicken breast

sesame soba noodles and smoked tofu 10

poached organic farm egg
steamed bloomdale spinach · japanese breadcrumbs
meyer lemon miso broth

maine lobster mac & cheese 14

elbow macaroni · swiss chard · pancetta · bread crumbs

organic idaho russet potato gnocchi 12

sugar snap peas · pasilla chilies · asparagus
serrano ham · cherry tomatoes · queso fresco · pesto

salmon tartare 14

english cucumbers · pickled ginger
diced avocado · green olive tapenade
taro chips · salmon caviar · wasabi · sriracha

fritto misto 14

calamari · rock shrimp · jalapeno · fresno chili
shallot · lemon aioli · thai mignonette

wild mushroom ravioli 11

mushroom broth · peas · parmesan
shaved truffle · truffle oil

grilled asparagus 11

sauce gribiche · ricotta · serrano ham · croutons

oysters on the half shell 2.5/ea

LARGE PLATES

pan roasted local halibut 26

roasted fingerling potatoes · baby carrots
baby spinach · sugar snap peas · clams · saffron creme

pan seared dungeness crab cakes 25

vegetable israeli cous cous · smoked chipotle aioli

artisan cut black pepper linguini 18

sugar snap peas · asparagus · shaved parmesan
sundried tomato pesto cream

Add \$6 for organic grilled chicken breast

Add \$8 for sauteed tiger prawns

snake river farms kobe burger 16

red onions · little gem lettuce · pickles
beefsteak tomatoes · smoked mozzarella
sauce a la first crush · hand cut fries

Add avocado or bacon or both! - \$2 per item

grilled all natural ribeye steak 31

mushroom risotto · onion rings · bordelaise

vegetable pot pie 17

carrots · onions · peas · corn · potatoes
garbanzo beans · mushrooms · parmesan

oven roasted rack of lamb 29

fresh shelling beans · fried polenta · natural jus

grilled wild king salmon 25

wild rice · golden chanterelles
haricot verts · lobster-caper beurre blanc

pan roasted all natural petaluma chicken breast 23

garlic mashed potatoes · broccoli di ciccio · natural jus

LOCAL ARTISAN CHEESE PLATE 19

truffled honey · fennel-apricot marmalade
marcona almonds · grilled toast points

marin french cheese co. triple crème

pasteurized cow's milk · slightly sweet and creamy

redwood hills farms goats' milk cheddar

kosher · aged 5 months · smooth · tangy · complex

bellwether farms san andreas

raw sheeps' milk cheese · semi-firm · smooth

shaft bleu

cows' milk bleu vein cheese · aged at least
one year · savory · full-flavored

SIDES DISHES 7

wild rice

haricot verts

garlic mashed potatoes

hand cut truffle fries

truffle oil · parmesan · parsley

18.5% gratuity will be included on all parties of six or more.

There will be a Healthy SF charge of 4% on all food and beverages due to the San Francisco Health Initiative.



First Crush is committed to using local, organic and sustainable ingredients.

Thank you for supporting local farms and businesses. – Chef Jose Cardona