



## starters

**soup of the day** | cup 7 | bowl 11

**heirloom beets salad** | 16

chicory greens, citrus, toasted pepitas, cucumber, blue cheese, sherry vinaigrette

**baby green salad** | 14

roasted cauliflower, quinoa, asian pear, pickled carrots, red wine vinaigrette

**braised squid** | 19

garbanzo beans, sofrito, meyer lemon, saffron aioli, salsa verde, orange picada

**charcuterie** | 17

house pickles, calabrese, finocchiona, prosciutto, purple mustard, grilled bread

**fromage** | 21

chef's selection of 3 cheeses, fruit compote, seasonal fruit, walnut batard

**thick cut kennebec fries** | 7

hop salt, dark malt aioli

## main eats

**little gem salad** | 15

rainbow carrots, little gem, radish, pomegranate, herbs, ricotta salata, champagne vinaigrette

**cavatelli pasta** | 20

asparagus, cremini mushroom, tomato, summer squash spirals, creamy pesto

**shrimp pasta** | 22

toybox tomato, summer squash spirals, spinach, garlic bread, lemon butter

**bolognese** | 20

skywalker wagyu, spaghettoni, shaved parmesan, garlic bread

**skywalker ranch wagyu steak** | 32

fingerling potatoes, hen of the woods mushrooms, broccoli rabe, beef jus

**pan roasted salmon** | 26

cauliflower, capers, brussels sprout, sultana raisins, meyer lemon, cauliflower cream

**2 fish tacos** | 19

local rock cod, cabbage slaw, tomatillo salsa, lime crema, pico de gallo, organic tortilla chips

**fish & chips** | 21

beer battered local rock cod, coleslaw, tartare sauce, house fries

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open 7 days a week 11.30am - 8.00pm  
415.655.9413 [info@sessionssf.com](mailto:info@sessionssf.com)

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## burgers | sandwiches

### fried chicken breast sandwich | 17

coleslaw, fresno chile sauce, b&b pickles, fries \*vegan tofu option

### sessions burger | 19

skywalker ranch wagyu beef, lettuce, tomato, b&b pickles, aioli, fries

### impossible burger | 17

lettuce, grilled onion, tomato jam, vegan aioli, fries

### add to your burger|sandwich:

cheese | 1 avocado | 2

bacon | 3 or have it all deluxe | 5

## chefs brunch on saturday & sunday

11:30am-3:00pm

### classic benedicts | 20

cage free eggs, lemon hollandaise, english muffin, side of organic greens

served with sliced ham or upgrade to smoked salmon | 21

### chilaquiles verdes | 18

cage free eggs, fried corn tortilla, tomatillo sauce, pico de gallo, lime crema, avocado, charred corn, queso fresco

### autumn hash | 20

squash, mushrooms, edamame, toybox tomatoes, cage free eggs sunny up, salsa verde, micro greens

### tres leches french toast | 17

banana brulee, chantilly, dehydrated strawberry confetti

## fried chicken dinners on sunday

3:00pm - 7:00pm Pre Order

### fried chicken for two | 35

½ marys chicken, mac n cheese, coleslaw, house made fresno hot sauce, cornbread

all packaged to go, let us know what drinks you want to enjoy for dinner

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## on the sweeter side...

apple galette | 5  
granny smith apples, fresh cream

warm beignets | 10  
creme anglaise

bread pudding | 10  
crème anglaise, caramel, candied walnuts

crème brulee | 8  
fresh cream, strawberry chips

house made sorbet | 5  
lemon | minty strawberry

house made gelato | 5  
brentwood corn | vanilla bean

## house-made cocktails

we have a full bar - let us know your favorite & we will bottle it.

cool as a cucumber | 15  
gin, aloe liqueur, lime, cucumber, basil

two pears of roses | 12  
bourbon, st. George pear, oj, honey

## wines by the glass & bottle

2018 rose perle de margüi 10 | 30  
pale pink | watermelon | bright

2019 cuvee rose '1784' 12 | 45  
pale pink | papaya | bright

2017 les pierres sauvages 10 | 32  
straw | honey | crisp

2016 vin blanc l'or des pierres 11 | 33  
honey color | green apple | crisp

2019 cuvee blanc '1784' 15 | 55  
straw | guava | crisp

2015 vin rouge titien de margüi 12 | 36  
currant | cocoa

2017 cuvee rouge '1784' 15 55  
garnet | blackberry | full



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