DINNER MENU
Served 5pm-11pm | All Food Made For Sharing | Items Arrive As They Are Ready
Sample menu is current as of 02/18/2020. Our real-life menus change frequently.

BAR NUTS
Warm, Savory, Candied Nuts, with Fried Kale, and Meyer Lemon Zest 6

SHRIMP CHIPS
Our Crispy Puffed Snacks, Seasoned with Old Bay 7

RAW OYSTERS
Three from Hammersley Inlet, Cucumber Juice, TL Kimchi Ice 13

BROILED OYSTERS
Three from Hammersley Inlet, Broiled with Green Garlic and Herb Glacage, Lardo 15

APPLE & CELERY SALAD
With Grapes, Cider Vinegar, Lemon, Creamed Celery Root, Dill Oil 12

BLISTERED BRUSSELS SPROUTS
Green Garlic Caesar Dressing, Cauliflower, Savoy Cabbage, Cured Egg Yolk 14

CREAMY CHICKEN LIVER MOUSSE ON TOAST
Topped with Medjool Date Jam, Chives, Birdseed, and Candied Pistachio 14

CRISPY HEN OF THE WOODS MUSHROOMS
Sour Cream ‘n’ Alliums Dip 14

LOADED BAKED POTATO
Yukon Gold, Baked then Fried Whole, with Cheddar Umami Butter, Broccoli, Bacon 13

BEEF CHEEK AND AGED CHEDDAR FONDUE
Cheese Fondue with Braised Pastured Beef Cheek, Veggie Crudités, Toast 16

DUNGENESS CRAB BROWN RICE PORRIDGE
Brown Butter, Butternut, Pumpkin Seed Oil 20

TL PATTY MELT
Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, On Beef Fat-Pain de Mie 16

LAMB CARNITAS
Crisped on the Plancha, Sheep Yogurt Flatbread, Fermented Tomatillo Zhug, Herb Salad, Lime 31

WARM CHOCOLATE CHIP COOKIES
To Dip in Sweet Anglaise Milk 7

BAY LAUREL ICE CREAM
Made in house, Market Pomegranate, Candied Beets, New Olive Oil 8

A 20% service charge fee will be added to parties of 6 or more and unclosed tabs.
All tips are pooled between all front of house employees involved in service, including managers.
Consuming raw/undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness.
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