

FOOD

Current as of 11/26/2018. Our real-life menus change frequently.

SMALL ITEMS

BAR NUTS, Warm, Savory, Candied, Brassicas, Meyer Lemon 6

CACIO E PEPE CHICHARRONES, Popcorn, Pecorino, Black Pepper 7

RAW OYSTERS, Three, Tomato Geleé, Horseradish 12

BROILED OYSTERS, Three, Green Garlic and Herb Glaçage, Lardo 13

ROASTED CAULIFLOWER SALAD, Sunomono Turnips,
Jade Goddess, Shiso, Shinseiki Pear, Furikake 13

CHARRED OCTOPUS TOSTADA, Green Corn Masa,
Sweet Pepper Romesco, Cucumbers, Parsley 11

CRISPY HEN OF THE WOODS MUSHROOMS, Sour Cream 'n' Alliums Dip 12

ITEMS THAT ARE ALSO SMALL

LOADED BAKED POTATO, Cheddar Butter, Broccoli, Bacon 13

CREAMED KALE, Roasted & Crispy Sunchokes, Sunflower, Yuba, Leeks 14

PUMPKIN AL PASTOR, Pumpkinseed Mole, Pomegranate, Cilantro, Cotija 13

BEEF CHEEK AND AGED CHEDDAR FONDUE, Crudites, Toast 16

TL PATTY MELT, Griddled Old Beef, Melty Cheese,
Caramelized Onion Special Sauce, Pickles 14

DRY-AGED PORK ROAST,
Brussels Sprouts, Oyster Kimchi Vinaigrette, Gochujang 22

SMALL AND SWEET

WARM CHOCOLATE CHIP COOKIES, Sweet Milk 6

FIG LEAF ICE CREAM, Caramelized Fig Jam 8

A 20% service charge fee will be added to parties of 6 or more and unclosed tabs.

All tips are pooled between all employees involved in service, including managers.

Consuming raw/undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness.

753 Alabama Street, San Francisco, (415)341-0020, truelaurelsf.com, [@truelaurelsf](https://www.instagram.com/truelaurelsf)