

CHILLED JUMBO SHRIMP with cocktail & rémoulade sauces 26 | FRENCH FRIES with dipping sauces 9
 HOUSE-SMOKED SALMON with Chef's dressing 23 | SPINACH & ARTICHOKE DIP warm tortilla chips 20
 CHICKEN MEATBALLS with creamy mustard sauce 15 | ROSEMARY FOCACCIA with olives & toasted almonds 5
 DEVILED EGGS Ding's pickle relish 8 | STARTER SALAD rotisserie chicken, pickled onions, buttermilk garlic 12
 GRILLED ARTICHOKEs limited availability! 18 *We grill only true heirloom artichokes from Castroville, California. These unique plants yield artichokes of superior flavor and meatiness. Highly seasonal, we'll serve them whenever they're available.*

SALADS

TRADITIONAL SALAD chopped egg, smokehouse bacon, rustic house-made croutons, your choice of dressing 12
 Mustard-Honey • Buttermilk Garlic • Classic Vinaigrette • Thousand Island
 CAESAR SALAD baby gem romaine with grated Reggiano, rustic croutons and our eggless Caesar dressing 14
 MACHO SALAD rotisserie chicken, mixed greens, avocado, dates, goat cheese, toasted almonds 28
 PAN-SEARED AHI TUNA with almond vinaigrette, and a salad of mango, avocado, cucumber, sesame miso dressing 32
 KALE SALAD WITH ROASTED CHICKEN emerald kale, fresh herbs, roasted peanut vinaigrette, Reggiano 26
 THAI NOODLE & CHICKEN SALAD with mango, chopped peanuts, basil and mint 28
 —Also available sans protein, our nearly vegetarian version, subtract 5 dollars

BURGERS & SANDWICHES

Burgers are ground in-house daily and buns are baked fresh for today's service. With your choice of fries, coleslaw or tabbouleh.

CHEESEBURGER freshly ground, with tomato, onion, lettuce and melted cheddar 26
 HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted Jack 24
 DING'S CRISPY CHICKEN SANDWICH crispy buttermilk fried chicken, baby Swiss, dressed kale 25
 FAMOUS FRENCH DIP AU JUS thinly sliced roasted prime rib on a toasted French roll 28

Bok Choy with Grated Reggiano 9 | Broccoli 9 | Seasonal Vegetable 9 | Warm Kale Panzanella 9
 Braised Red Cabbage 9 | Creamy Coleslaw 9 | Tabbouleh 9 | French Fries 9 | Pomme Purée 9

ENTRÉES

AHI TUNA TARTARE sushi grade tuna hand chopped, avocado and ciabatta, with a deviled egg 31
 RUBY RED TROUT lightly seasoned and hardwood grilled, served with broccolini 36
 PAN-ROASTED SALMON filleted in-house daily, with lentil vinaigrette, pomme purée & broccolini 38
 ROTISSERIE CHICKEN roasted with crushed herbs and apricot glaze, warm kale panzanella (limited) 30
 THE PROUD VEGETARIAN today's composed selection of vegetables with toasted ciabatta 23
 CLASSIC OMELETTE with goat and Reggiano cheeses, fresh herbs 18
 DOUBLE-CUT PORK CHOP served with braised red cabbage and pomme purée 40
 THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries 52
 BARBECUE PORK RIBS fall-off-the-bone tender, with French fries and creamy coleslaw 46
 BONE-IN PRIME RIB aged and roasted, served with pomme purée and broccolini 65
 USDA PRIME CENTER-CUT FILET served medium-rare with pomme purée and broccolini 60

*We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. *Our signature vinaigrette is made with raw eggs. We hope you enjoy your time with us. Bon Appétit!*

A 3% charge is added to assist with the City of SF mandates for healthcare, sick leave, and minimum wage