

Town's End

RESTAURANT • BAKERY

2 TOWNSEND ST.

Lunch Tuesday - Friday: 11:30am-2:00pm

SALADS & SOUPS

2. **Soup of the Day**cup 3.75...bowl 4.75
50. **Mixed Organic Greens** with balsamic vinaigrette6.25
(add 2.00 for Shaft's California blue cheese or Laura Chenel goat cheese)
115. **Shaft California Blue Cheese Salad** with fresh seasonal fruit, organic greens, citrus vinaigrette & fire roasted walnuts10.25
51. **Organic Baby Spinach & Wild Arugula** with seasonal fruit, feta cheese and citrus vinaigrette (add 2.00 for chicken) 9.00
3. **New Mexico Caesar Salad** with organic avocado, black beans, salsa, queso fresco & tomatillo-caesar dressing on organic romaine8.75
(add 2.00 for chicken, add 3.25 for mesquite-smoked prawns)
119. **Grilled Mesquite-Smoked Prawn Salad** organic mixed greens, grilled portabella mushrooms, mozzarella, polenta croutons & pesto vinaigrette ..11.50
53. **Nicoise Salad** grilled fresh tuna, hard-boiled eggs, olives, capers, vegetables, red onions, potatoes, balsamic vinaigrette11.50
54. **Organic Caesar Salad** (add 2.75 for chicken or mesquite-smoked prawns)... 8.25

SANDWICHES with Homemade Potato Chips

147. **Focaccia with Fresh Mozzarella** roasted red pepper, tomato, pesto mayo and organic greens9.50
5. **Grilled Chicken Breast** on focaccia with pesto & grilled red onions, sheep's milk mozzarella..... 9.75
- 60A. **Focaccia with Roasted Turkey Breast** Emmenthaler Swiss, sun-dried tomatoes & greens, homemade lemon mayo.....9.75
59. **Club Sandwich** with roasted turkey breast, Hobb's applewood-smoked bacon, lettuce, tomato & homemade lemon mayo on toasted egg bread..... 9.75
25. **Veggie Club Sandwich** with grilled portabella mushrooms, Emmenthaler Swiss, avocado, lettuce, tomato & lemon mayo on toasted wheat bread..... 9.75
122. **Waldorf Chicken Sandwich** on wheat toast, grilled chicken breast, organic celery, apples & red onions, walnuts & currants9.75
123. **Hobbs' 'Carnegie Deli' Pastrami** on sour rye, with potato carrot pancakes.... 9.50
56. **Hamburger** (naturally raised beef) on house made whole wheat bun..... 9.25
(add 1.00 for White Cheddar, Jack or Emmenthaler Swiss cheese)

PASTAS & RISOTTOS

Ask your WOW operator for seasonal pasta selections

65. **Mac 'n' Cheese** with sharp white cheddar, Emmenthaler Swiss and Grana Parmesan, baked with focaccia breadcrumbs..... 11.50
66. **Homemade Ravioli** filled with spinach, ricotta, caramelized onions, pine nuts, in a fresh basil tomato sauce13.00
10. **Polenta** with saute of mushrooms, creamy madeira sauce.....11.00
27. **Risotto** ask your WOW operator for today's selection12.75
(add 2.00 for chicken)

MAIN COURSES

24. **Fish of the Day** ask your WOW operator for today's selection.....14.00
28. **Fillet of Sole** sauteed & served with a lemon caper white wine sauce, garlic roasted potatoes & organic vegetables..... 14.00
61. **Fresh Crab Cakes** with grilled organic vegetables and mango salsa14.00
29. **Seafood Stew** prawns, mussels & clams in pesto broth with focaccia 13.75
30. **Fish or Chicken Taco** handmade corn tortilla, tomatillo & tomato salsas, romaine, avocado & black beans (add 1.00 for Jack cheese) 10.75
129. **Turkey Meatloaf** mushroom, wine sauce & yukon gold mashed potatoes..... 11.50
151. **Lamb Stew** natural free range lamb, braised with curry, carrots, celery & onions, over grilled polenta, with sour cream13.00

Dinner Tuesday - Saturday: 5:30pm-9:00pm

APPETIZERS

1. **Soup of the Day**cup 4.25...bowl 5.25
12. **Ceviche** wild cod, marinated in ginger, lime, red onions, jalapeno & cilantro, with organic pineapple salsa.....7.25
- 45B. **Grilled Polenta** grilled polenta with saute of mushrooms, creamy madeira sauce7.25
15. **Wild Smoked Alaskan Sockeye Salmon** served with potato-carrot pancakes, red onion and capers7.25
132. **Grilled Mesquite-Smoked Prawns** organic greens, grilled portabella mushrooms, pesto vinaigrette & polenta croutons7.25
98. **Fresh Crab Cake** organic greens, remoulade7.25
14. **Sesame Seared Tombo Tuna** with crispy noodles & wasabi cream7.25

SALADS

166. **Organic Baby Spinach & Wild Arugula** with seasonal fruit, feta cheese and citrus vinaigrette 7.25
80. **Mixed Organic Greens** with balsamic vinaigrette7.25
(add 2.00 for Shaft's California blue cheese or Laura Chenel goat cheese)
134. **Shaft California Cave Blue Cheese Salad** with fresh seasonal fruit, organic greens, citrus vinaigrette and fire roasted walnuts.....7.25
83. **Caesar Salad** with organic romaine, Grana Parmesan 7.25
32. **The Wedge** organic romaine heart with creamy Shaft's California blue cheese dressing & seasonal veggie garnish.....7.25

PASTAS & RISOTTOS

Ask your WOW operator for seasonal pasta selections

70. **Mac 'n' Cheese** with sharp white cheddar, Emmenthaler Swiss and Grana Parmesan, baked with focaccia breadcrumbs..... 13.50
33. **Fettuccine with Duck Ragout** roasted duck simmered with smoked paprika, Hobb's bacon, celery, onions, carrots & tomatoes.....16.50
88. **House made Ravioli** with spinach, ricotta, caramelized onions and pine nuts in a fresh tomato-basil sauce15.25
171. **Risotto** ask your WOW operator for today's selection14.25
(add 2.00 for chicken)

MAIN COURSES

21. **Fish of the Day** ask your WOW operator for today's selection.....19.50
34. **Fillet of Sole** sauteed & served with a lemon caper white wine sauce, garlic roasted potatoes & organic vegetables..... 18.50
- 87A. **Crab Cakes** with grilled vegetable salad, organic greens & mango salsa ..19.50
35. **Seafood Stew** with mussels, clams, cod & prawns, pest broth & focaccia..17.50
169. **Eden Natural Kurobuta Berkshire Pork Chop** with seasonal fruit chutney and seasonal gratin19.50
37. **Veggie Pot Pie** grilled vegetables in sharp cheddar veloute with pie crust...14.50
160. **Lamb Stew** natural free range lamb, braised with curry, carrots, celery & onions, over grilled polenta, with sour cream17.50
38. **Natural Niman Ranch Brisket** braised with red wine & brown sugar, with organic roasted garlic mashed potatoes.....16.50
144. **Turkey Meatloaf** served with organic roasted garlic mashed potatoes, with a red wine crimini mushroom sauce15.50
173. **Choice Angus Rib Eye Steak** grilled, finished with a port-balsamic reduction, organic roasted garlic mashed potatoes & grilled vegetables.....20.50
107. **Hamburger** (naturally raised beef) on a whole wheat roll from our bakery, with hand-cut Texas fries9.25
(add 1.00 for White Cheddar, Jack, Emmenthaler Swiss or blue cheese)

SERVICE AREA

SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR, GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

All sales become final when waiter leaves your premises, please check your order carefully.

All credit card orders, please show your credit card and valid I.D. upon delivery.