A LA CARTE

AVOCADO + CITRUS SALAD 13
Baby gem, winter citrus, avocado, pickled shallots, blue cheese dressing

DI STEFANO BURRATA 14
apple chutney, cara-cara orange, pecans, tarragon, shokupan toast, olive oil, marisol sea salt

CASSAVA FAMOUS 13
BUTTERMILK FRIED CHICKEN
4 pcs of thigh meat in house batter, chimichurri mayo, scallion oil, house market pickles
Add Garlic Mashed Parsnip - Potato +12

JAPANESE BREAKFAST 16
koshihikari rice, market miso soup, soft poached egg, cured and smoked salmon, fermented daikon, pickled cucumbers, simmered shiitake
Add natto +2

AVOCADO + EGG TOAST 13
on house shokupan with fried egg, Kewpie - Meyer lemon mayo
Add bacon +3

VEGGIE RICE BOWL 15
asparagus, broccolini, sugar snap peas, avocado, arugula pesto, soft poached egg on koshihikari rice
Add bacon +3

CASSAVA CURRY 13
tomato-based curry on koshihikari rice, ground beef and chicken, parsnips, marble potatoes

AFTER 2 PM

SQUID INK BUCATINI 25
house made pasta, bottarga, soft egg, bacon - chili jus

RIGATONI 23
house made fresh pasta, creamed spinach, toasted almonds, feta

SMOKED FLAT IRON STEAK 28
8 oz served medium, buckwheat spaetzle, brussels sprouts, crispy shallots

COOKS VENTURE 25
ROASTED 1/2 CHICKEN
garlic mashed parsnip - potatoes, creamed button mushrooms, Quan Family green onion - ginger sauce
Ready to roast @ home available

SF BAY BLACK COD 28
7 oz filet, basil marinated black cod, heirloom polenta, spring legumes (peas, fava beans, garbanzo)

DESSERT

DULCE DE LECHE POT DE CREME 10
with cranberry-orange compote ($2 jar deposit in cluded)

VERY RICH FLOURLESS CHOCOLATE CAKE 14
with Costa Rican dark chocolate, huckleberry jam, chantilly

MEAL KIT & DINNER SET

PASTA DINNER FOR 2 45
avocado + citrus salad, choose between squid ink bucatini (+$2) or creamed spinach rigatoni, flourless chocolate cake

KRIS'S BUCATINI 10
100% semolina flour, air dried, made with jidori eggs

DUCK LEG CONFIT FAMILY MEAL FOR 2 OR 4 60 / 100
Weekly rotating menu of 3 course meal that's ready to reheat at home
On stewed gigante beans, cured lemon, roasted cauliflower and broccolini, snap peas.
With avocado-citrus salad with blue cheese dressing, and dulce de leche creme brulee with cranberry compote with sesame tuile.

READY TO BAKE @ HOME 32
MAC & CHEESE
On stewed gigante beans, cured lemon, roasted cauliflower and broccolini, snap peas.
With avocado-citrus salad with blue cheese dressing, and dulce de leche creme brulee with cranberry compote with sesame tuile.

house made creste di gallo fresh pasta (2 lb) in ready to bake pan
Add 1/4 lb Dungeness Crab Meat +16

ORDER NOW

WEDNESDAY - SUNDAY
10AM - 8PM
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