

Monday Dinner

by Collin Hilton
at Mission Pie

Tomato Salad

heirloom tomato, peach, shiso, pickled shallot, sunflower seed, purslane, yogurt

12

Tentacles and Celery

octopus, frisée, smoked sesame, fresno chili, lime, tarragon

15

Beet Toast

baby chioggia, josey baker country loaf, sierra nevada chèvre, za'atar

9

Roasted Radishes

lemon, toasted seaweed, shiitake aioli

10

Charred Brassicas

broccolini, black garlic, smoked pistachio, baby bok choy, champagne marinade

12

Porcini Dashi

soft boiled egg, mayocoba bean, kohlrabi, furikake

15

Wild King Salmon

olive oil poached, farro, apricot, anchovy, green bean, sprouted lentil, wild arugula

25

Lamb Steak

fingerling potato, harissa, pan sauce, pickled mustard seed

28

Tripe Cassoulet

smoked cotechino, eye of the goat, tomato, cannellini, sierra nevada jack, pecorino

20

all items offered until sold out