



## summer dinner

### snacks 5

house cut fries with three dips  
warm mixed olives with chili oil & grilled flat bread  
corn & jalapeno hush puppies, jalapeno jam  
domestic cheese plate, artisan selection & seasonal accompaniments 5 each or three for 14  
starbelly salumi: 5 each or select any three for 14  
    rabbit rilette, salami, serrano ham, mortadella, spanish chorizo & salami cotto  
warm bread & olivera olive oil 2

### salads

“three bean” mixed spring beans, kalamata olives, cherry tomatoes & raw milk feta 9  
mache & local strawberries, fresh chevre, mint & Oregon hazelnuts 8  
wild arugula, Pt. Reyes blue cheese vinaigrette, fresh beets & candied walnuts 8  
starbelly salad with leaf lettuce, goat cheese, cherry tomatoes, salt & pepper vinaigrette 6

### small

house made chicken liver pate, buttered bread, sweet onion marmalade & whole grain mustard 10  
split pea soup, smoked starbelly bacon & fresh cream 8  
coriander dusted scallops, white corn puree 14  
pan roasted black mussels, mexican chorizo, market chiles & cilantro 10  
burrata, shaved heirloom radishes, olive oil, sea salt, & toasted bread 13  
spring gazpacho, cucumber, english pea, fresh Dungeness crab & avocado 9  
cornmeal fried oysters, Old Bay aioli 6

### vegetables 6

romano beans, crumbled grana padano & tomato sauce  
white cheddar grits & wilted greens  
oven roasted broccolini, hazelnut picada  
creamed local corn, mascarpone & chives

### pizza

starbelly bacon, jalapeno, arugula & green goddess dressing 13  
Italian sausage & radicchio with mozzarella & cream 13  
house-made chorizo, sunny eggs & cilantro 15  
market mushrooms, gruyere, thyme & roasted onions 15  
fig & blue cheese with wild arugula 14 add spanish ham 3  
pizza margherita, fresh mozzarella & basil 11  
    add house-made salami, bacon, Italian sausage, spanish ham, farm eggs or mushrooms for 3 each  
    add roasted onions, extra cheese or arugula for 2 each

### plates

Prather Ranch burger, house cut fries & pickle, grilled sesame bun 11  
    add aged white cheddar or Pt. Reyes blue, avocado, starbelly bacon or roasted onions for 2 each  
half rotisserie local chicken, bing cherry panzanella, grilled bread, frisee & pistachio 16  
roasted Berkshire pork shoulder, grilled apricot, cheddar grits & wilted pea shoots, salsa verde 17  
porter marinated bavette steak, roasted green garlic butter & fennel salad 18 with fries 21  
fresh spaghetti, starbelly bacon, jalapeno, tomato & basil 12  
grilled Oregon steelhead, hominy puree & red grapefruit salsa 18

for the comfort of our neighbors, our patio closes at 9pm & must be vacated by 9:30pm promptly.  
thank you for your understanding

we use local & organic ingredients where possible. 3% will be added to the check to support Healthy San Francisco.  
3583 16<sup>th</sup> street, sf ca 415-252-7500 www.starbellysf.com \*18% gratuity may be added to parties of 6 or more