TRUE LAUREL
Enjoy Here or Take out
WEDNESDAY - SUNDAY TIL 9:00 PM

BAR NUTS
Warm, Savory, Candied Nuts, with Fried Kale, and Meyer Lemon Zest 6

SUMMER ZUCCHINI FRITTERS
Squash Blossom Ranch 12

CRISPY HEN OF THE WOODS MUSHROOMS
Sour Cream ‘n’ Alliums Dip 14

GRILLED BROCCOLI SALAD
Aged Cheddar Dressing, Bacon Crumbles, Young Kale, Sungold Tomatoes, Radishes, Herbs 13

CHILLED SOBA NOODLES
Sesame and Soy Vinaigrette, Whipped Brokaw Avocado, Furikake, Scallion, Marinated Cucumbers 14

TLBLT
Applewood Smoked Bacon, Mix of Tomatoes, Dressed ‘berg, Buttermilk Mayo 15

SHELLING BEAN FRITTER BURGER
A Crisp Bean and Herb Patty, Carrot Pickles, Yogurt Sauce, on a Toasty Potato Bun 15

TL PATTY MELT
Griddled Dry-Aged Antique Beef Ground in House, Melty Cheese, Caramelized Onion Special Sauce, Pickles, on Beef Fat-Pain de Mie 16

HALF OF A BUTTERMILK ROASTED PASTUREBIRD AVAILABLE STARTING AT 4PM
Summer Salad of Peaches, Sweet Corn, Grilled Peppers, Red Onion, Thyme, Roasted Chicken Jus 30

CHOCOLATE CHIP COOKIES 7

CREAM CO. MEATS
16 oz Boneless Rib Eye 38
20 oz Dry-Aged T-Bone 75

PANTRY ITEMS
Dried Iacopi Beans 8
Tierra Vegetables Heirloom Cornmeal 10

TL SWAG
TL Enamel Pin 10
Stagger Lee Guardian Mask (Chambray) 25

A 20% service charge fee will be added to all orders. All tips will be evenly distributed to staff that has been displaced due to recent San Francisco mandates and restrictions.
Consuming raw/undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of food-borne illness. 753 Alabama Street, San Francisco, (415)341-0020, truelaurelsf.com