

# LUNCH MENU



WE SUPPORT LOCAL,  
NATURAL, SUSTAINABLE  
& ORGANIC PRACTICES  
WHENEVER POSSIBLE

## STARTERS

- SOUP OF THE DAY** 6  
seasonally inspired
- FRIED CALAMARI** 11  
fennel, shallots, pickels, togarashi & nori mayonnaise
- BACON WRAPPED PRAWNS** 12  
gulf shrimp, harrisa aoli
- BUFFALO WINGS** 13  
point Reyes blue cheese, celery, ranch
- AHI POKE** 13  
lotus chip, soy, green onion, furikake, whipped avocado

## SALADS

- COBB SALAD** 15  
roasted chicken breast, avocado, bacon, heirloom cherry tomatoes, hard cooked egg, blue cheese, brown derby dressing
- GARDEN SALAD** 7/12  
tomatoes, cucumbers, olives, sunflower seeds, hard cooked egg, honey vinaigrette

**ADD-ONS**  
avocado \$3 | grilled chicken \$5 | grilled steak \$10  
grilled fish \$7 | grilled prawns \$9

## PIZZAS

- MUSHROOM PIZZA** 17  
caramelized onions, wild mushrooms, parmesan, basil, olive oil
- SAUSAGE PIZZA** 14  
house made sausage, marinara, fontina, olive oil
- CHICKEN PIZZA** 15  
mozzarella, fontina, sundried tomato, garlic confit, house ranch

## SANDWICHES

*served with mixed greens*

- FRIED CHICKEN SANDWICH** 15  
baguette, sirachi aioli, slaw, cilantro, chili, red onion, cabbage, apple cider
- KEYSTONE PANUZZO** 15  
basque chorizo, pickles, vermont cheddar, fried egg
- KEYSTONE CHEESE BURGER** 16  
white cheddar, pickles, aioli, lettuce, tomato, served with fries
- BURGER ADDITIONS** \$2  
caramelized onions | smoked bacon |

## ENTREES

- VEGETABLE BOWL** 16  
turmeric, coconut polenta, sundried tomato, seasonal vegetables, sea salt
- LOCAL SEAFOOD STEW** 25  
fish, basil pistou, clams, mussels, lobster broth, fennel, celery root, tomatoes
- DRY AGED NEW YORK STEAK & POTATOES** 28  
braised brussels sprouts, yukon gold hash
- SPAGHETTI SQUASH** 15  
kale bolognese, parmesan, basil
- MAC ROYALE** 14  
macaroni, four cheese, bacon, mushroom, bechamel cream sauce

## SIDES

- HANDCUT FRENCH FRIES** 6
- SPINACH** 6
- KALE** 6
- HOUSE GROUND SAUSAGE** 5
- CREAMY COCONUT POLENTA** 8



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A 20% gratuity will be added to parties of 6 or more. California sales tax 8.75% will be added to all checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We can accommodate up to three separate checks per table.