Seasonal Soup of the Day $9
Seeded Asiago Roll

The Factory Plate (v) $15
Asparagus in Vinaigrette
Almonds, Mushrooms, Pt. Reyes Tomales
Olives, Breadsticks

The Stargazer Salad (vg) $15
Quinoa, Marinated Beets, Leeks, Broccoli
Lentils, Pistachios, Citrus Vinaigrette

Marilyn Quiche Lorraine $15
Spring Greens
Red Wine-Shallot Vinaigrette

Warhol Daily: Tomato Soup/Grilled Cheese (v) $16
Sourdough, Vermont White Cheddar

To Mister Moore: Braised Pork Sandwich $17
Golden Bun, Coleslaw, Dill Pickle

Edie’s Chicken Salad (gf) $17
Romaine, Radicchio, Pepitas
Basil-Parmesan Dressing

Silver Marlon: Rigatoni with Tomato Sauce $17
Beef & Pork Meatballs, Parmesan

No Tin Yellowfin Tuna with Broccolini (gf) $18
Romesco Sauce, Toy Box Tomatoes

S.F. Health Care surcharge is 5% at Café 5
Pastries + Desserts

Pastry

Butter Croissant $4
Vanilla or Cherry Sprinkled Square Donut $4
Chocolate Croissant $4.25
Caramelized Cacao Nib Chocolate Financier (gf) $4.50
The Underground Banana, Butter Cookie $3.50
Dark Chocolate Chip Cookie with Sea Salt $3
Hickory-Smoked Ham + Swiss Croissant $8.50

Dessert

Strawberry Rhubarb Torte $7.50
Apple Cardamom Crumb Cake (vg, gf) $7.50
The Sunset: Fresh Raspberry and Lemon Tart $8.50
A to B Profiterole Dessert $8.50
Chocolate Mousse with Vanilla Cream Puff $8.50
The Elvis $8.50
Peanut Butter & Banana Cream on Shortbread $8.50
New York Cheesecake $8.50