

LUNCH AT E&O TRADING COMPANY, LARKSPUR LANDING

STARTERS

WOOD ROASTED EDAMAME • shiso fumi furikake, maldon flake sea salt	5
GREEN ONION FRY BREAD • mango raita, curry sesame soy dipping sauces	6
INDONESIAN CORN FRITTERS • chili soy dipping sauce	9
CHICKEN & PORK DUMPLINGS • citrus soy, chili oil	12
BUTTERNUT SQUASH DUMPLINGS • red curry lemongrass sauce, thai basil oil	10
SALT AND PEPPER CALAMARI • green chili dipping sauce	10
AHI TATAKI TARTARE • Balinese long pepper crust, lily bulb petals, citrus soy	15
DUCK CONFIT SPRING ROLLS • bock pear, cardamom chutney dipping sauce	13

SANDWICHES

prepared vietnamese style on a french roll, pickled vegetables, shiracha aioli, taro chips	
NATURAL HANGER STEAK	10
FREE RANGE CHICKEN BREAST	9
PORTOBELLO MUSHROOM	8

SATAY

PORTOBELLO MUSHROOM • soy coconut milk glaze	8
CHICKEN • free range chicken in turmeric and ginger, red miso peanut sauce	10
STEAK • natural hanger steak, garlic, ginger, soy	12
PRAWN • fresh prawns in lemongrass and citrus, thai basil mango sauce	12
E&O SATAY PLATTER • two of each chicken, steak, prawn and portobello mushroom	24

SALADS

PRAWN SALAD • poached fresh prawns, cucumber, mango, lychee, cashews, chilies, basil, lemon oil	15
MISO GEM • gem lettuce, cucumbers, edamame beans, daikon sprouts, sesame shiro miso dressing	9*
THAI SPICED • napa cabbage, green papaya, peanuts, coconut, dried shrimp, thai basil soy vinaigrette	10*
BABY FIELD LETTUCE • endive, fresh chevre, roasted french butter pears, candied almonds, yuzu vinaigrette	10*

*ADD GRILLED HANGER STEAK 6. - GRILLED CHICKEN 5. - POACHED SHRIMP 5.

MEAT & POULTRY

PULLED PORK SLIDERS • shaoshing wine braised, pickled vegetables, shirachi aioli, taro strip fries	14
HOISIN & COFFEE GLAZED SPARE RIBS • hill farm natural pork, coleslaw	13
WOK CHINESE LONG BEAN CHICKEN • free range chicken, local chinese long beans, red onion and chilies	15
WOOD GRILLED BEEF FLAT IRON • sichuan marinated natural beef, house made "kim chee"	19
SAKE BRAISED CHICKEN LEG • lemongrass risotto, wild mushrooms, natural jus	16
BLACK PEPPER SHAKING BEEF • filet mignon, chilies, red onions, tomatoes, watercress, herbs	25

SEAFOOD

GRILLED SALMON • broccoli rabe, thai basil gremolata	19
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NOODLES & RICE

DAN DAN NOODLES • cucumbers, scallions, and spicy turnip chili sauce choice of hill farm ground pork or fulton valley farm ground chicken	12
VEGETARIAN <i>KODA FARM</i> ORGANIC BROWN RICE STIR FRY • tofu, mushrooms, market vegetables	11
E&O FRIED RICE • rock shrimp, char siu pork, egg, carrots, vegetables, serrano chilli, green onion	12

VEGETABLES & SIDES

CHINESE LONG BEANS • wok roasted local chinese long beans, fermented black bean sauce	10
MARKET MUSHROOMS AND SCALLIONS • wok roasted, oyster sauce	9
BABY BOK CHOY & GARLIC • wok roasted, wheat free tamari	7
SESAME EGGPLANT • sautéed, scallions, thai basil	9
STEAMED ORGANIC CALIFORNIA MASSA RICE	4
STEAMED WHITE JASMINE RICE	3

Chef de Cuisine Rene Caceres

All-natural, seasonally fresh and sustainable ingredients are sourced whenever possible.

Seasonal menu subject to change, call 415-925-0303 for more information.

18% service charge will be included on parties of 6 or more