

LUNCH MENU

SALAD & SOUP

HOUSE SALAD 9

organic greens, kishu mandarin,
champagne vinaigrette

WINTER SALAD 14 CHICKEN +5

little gem, cara cara
& blood orange, pecorino, almond,
honey dijon vinaigrette

WILD NETTLE SOUP 9

pine nut, crème fraîche,
local evoo

HOUSE CURED SARDINES 15

monterey sardine, organic egg,
potato, spring mix,
citrus vinaigrette

BURGER & TARTINE

7oz HOUSE BLEND BURGER 19

(sirloin, short rib & brisket)
cheddar cheese, house made aioli,
tomato, organic greens
fries or salad

BROKAW FARM AVOCADO TOAST 17

burnt buddha's hand salt, cumin,
organic greens, arbequina olive
oil, slow cooked organic egg

ENTRÉE

ANSON MILLS POLENTA 24

wild yellow foot mushroom &
hedgehog mushroom, organic greens,
slow cooked organic egg,
truffle vinaigrette

TUMERIC FRIED CHICKEN 23

turmeric rice, pinenut, golden
raisin, cilantro chili yogurt,
herb salad

CRAB PASTA 23

dungeness crab, fennel, burrata
cheese, bread crumb,
red pepper, meyer lemon

PASTA BOLOGNESE 18

short ribs, veal, chuck, organic
Bianco DiNapoli tomato, pecorino,
egg pasta

KID'S MENU (10 & under)

The Pasta Shop PASTA 8

Point Reyes tomat cheese, Clover
butter

Your gratuity goes into a "tip pool" and is distributed amongst all staff in the chain of service who work in either the kitchen or the dining room.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We only serve sustainable seafood, and all natural meat without antibiotics or artificial growth hormones.

follow us on instagram & facebook: #number5kitchen

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663 Laurel Street, San Carlos, CA 94070 | @number5kitchen | 650.665.9655

DESSERT MENU

PANNA COTTA 10

kumquat, amaro, almond, fennel pollen

MILLE-FEUILLE 13

raspberry, crème pâtissière, puff pastry

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