

SKOOL SEASONAL DINNER MENU

VEGETARIAN & VEGAN

Please inform your server of special dietary needs or allergies

Egg's or Dairy are used in or on the dish

Items fried in same oil as non-vegetarian items

STARTERS

*BREAD – Toasted Napa Valley Wheat Batard with House Seaweed Butter & Fleur de Sel	4
**SHISHITO – Flash Fried Shishito Peppers / House Curried Furikake	11
**BUFFALO BRUSSEL SPROUTS – Point Reyes Blue Cheese Crumble	11
*BABY ERYNGII FRIES – Cornmeal Breaded Eryngii Mushrooms / Miso Aioli	12
*SKOOL FRIES – Skinny Fries / Miso Aioli	10
GREEN SALAD – Mixed Greens / Carrot Strips / Kizami Nori / House Vinaigrette +Building Blocks: Avocado – 3 / Poached Egg – 3	11
SAUTEED SEASONAL VEGETABLES – Pan Sautéed Vegetables / Extra Virgin Olive Oil	7

MAINS

*THE BIG SALAD – Mixed Greens / Avocado / Mushrooms / Bell Peppers / Green Beans / Capers / Roasted Golden Beets / Kalamata Olives / Poached Egg / House Vinaigrette	23
*PORTOBELLO GRATIN – Portobello Mushroom / Cream Cheese / Mozzarella / Sun Dried Tomato / Kalamata Olives / Sautéed Seasonal Vegetables / Buckwheat Berries / Romesco / Herb Panko	24

Visit Our Sacramento Location!

Skool's used oil is 100% recycled for local biodiesel use

20% gratuity added to parties of 6 or more; as long as service is satisfactory.

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1725 Alameda St. San Francisco, CA 94103 / 415-255-8800 / skoolsf.com