Chef's Jable

The Chef's Table is a classroom laboratory run by students and staff of the Culinary Arts and Hospitality Studies department. Chef Instructor: Joshua Sappelt | Dining Room Instructor: Chris Johnson

LATE SPRING 2025

STARTERS

soup du jour: cup 4 / bowl 5 grilled asparagus w/ bearnaise & breadcrumbs 7

fennel sausage & warm lentil salad (af) 11 house-made fennel sausage | pickled onions

SALADS

"kilt" (gf) 11 mixed spring lettuces| bacon | turnips | apple | spring onions | cider, bacon & honey dressing *add roasted salmon +\$4

> little gem (v, gf) 11 radish | sieved eggs | blue cheese | chives | lemon vinaigrette

SANDWICHES

sandwiches served with choice of organic spring mix salad or handcut fries

belfiore mozzarella & marinated roasted peppers (v) 13 arugula | olive tapenade | house-made focaccia

> bbg pork belly 15 cole slaw | ciabatta

patty melt 14 ground beef (5oz) | caramelized onions | swiss & american cheese | house-made rye

ENTRÉES

parisian gnocchi (v) 13 english peas | pea shoots | black trumpet mushrooms | soubise

> pan seared salmon (qf) 15 pinto beans | green beans | salsa verde

grilled bavette steak (5oz) (gf) 16 sauce béarnaise | fries

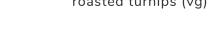
student chef Nmasichukwu's Nigerian Akara (vg, gf) 12 black-eyed pea fritters | garlicky collard greens | pickled jalapeño ranch

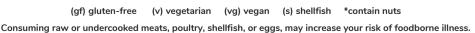
SIDES

house-made pickles 2

roasted turnips (vg) 2

handcut fries (v) 3 collard greens (v) 3







city college of san francisco | ocean campus | 50 frida kahlo way | statler wing monday-thursday 11:15-12:45 | for reservations: 415-239-3855 | www.ccsf.edu/cahs