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Buffalo Theory (photo: Quynh Van)

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# On the Blackboard: San Francisco

**BY MARY LADD**

Filipino-inspired breakfast menu at Buffalo Theory  
(<http://www.buffalotheorysf.com/>)

When you can't get your Warriors fan to leave home, dangle an invite to meet up at this

popular Polk Street tavern slash beer hall, where seven TVs provide ongoing hot and sweaty sporty screen action. For the rest of us, there's a choice of 42 rotating taps of wine and beer (unless you need a Friuli Strawberry Beermosa to hydrate and boost). Chef Lawrence Lee is now serving breakfast including chicken or pork congee, which is so on-trend—is that really a 63 degree egg?—and his hangover hash provides fodder for hashing out why you may just not feel comfortable sharing even one bite of your Filipino pandesal rolls combined with sisig pork.

*Neighborhood: Russian Hill* MAP

(<https://www.google.com/maps/dir//Buffalo+Theory,+1735+Polk+St,+San+Francisco,+CA+94109/122.4214286!2d37.7928519>)



Larb Tacos at Doors Open Project (photo: Katie Newburn)

**The Doors Open Project** (<https://www.doorsopenproject.com/>)

When a fire devastated one stretch of North Beach on St. Patrick's Day, it took mere hours for the neighboring food and beverage community to jump into action and get to work on this ongoing pop-up, where reportedly 100 percent of proceeds go directly to the employees of the Salzburg, Ferry Plaza Seafood, Rogue Ales Public House, Tuk Tuk Thai, and Coit Liquors—who all lost their place to work overnight.

Inside, you may encounter a bearded gent with black top hat catching up with folks at the bar. Order from any of the hawker-style stalls—a server will check in throughout your meal, bring

you drinks, and present one final bill. Who says that starter of zesty larb tacos on two corn tortillas filled with a just-right amount of ground pork, “pico de thai'o”, (three for \$9), a saucy kolsch braised corned beef Reuben (\$14), and a verdant Peas and Thank You cocktail (\$12) rocking a rainbow ice cube and sugar snap peas can't open one's mind and heart to helping others?

*Neighborhood: North Beach* MAP

(<https://www.google.com/maps/dir//Doors+Open,+1707+Powell+St,+San+Francisco,+CA+94133,122.4110437!4m8!1m0!1m5!1m1!1sox80858of1b>)

**Brunch that won't break the bank at The Sycamore**

(<http://www.thesycamoresf.com/>)

This funky Mission District dive has been quietly redefining brunch in egalitarian fashion, defying the notion that a *tres* popular weekend meal must break the bank. For bottomless mimosa fans—and it looks like there are many—that means paying \$8 to \$12 total for that ongoing refill. The patio is the gathering place to celebrate, but inside has more “art” and ephemera to take in. Three pork belly donuts (\$5.75) provide poppable fun and the Belgian waffles (\$10.75) filled with prosciutto and Manchego are topped with fried chicken—another friendly pal from brunch heaven.

*Neighborhood: Mission* MAP

(<https://www.google.com/maps/dir//The+Sycamore,+2140+Mission+St,+San+Francisco,+CA+94122.419799!4m7!1m0!1m5!1m1!1sox808f7e>)



Tony's Pizza

### Award-winning pies from Tony's Pizza Napoletana

(<http://tonyspizzanapoletana.com/>)

You know the pizza gods are smiling down on you when the chance to eat any creation by 12-time World Pizza Champion Tony Gemignani beckons. A dark and comfy booth gifts a bird's eye view of saucy black-and-white wall photos as platters pass by featuring a variety of pizzas from coal fired, to cracker thin, Roman, Californian, and Sicilian. Tony holds a whopping number of records for most consecutive rolls across the shoulders, largest pizza, and most recently, longest pizza. One of the newer creations here is The Great Grandma (\$38). Cooked in a square pan in a 550-degree oven, it serves two to four guests. Accents of spicy 'nduja and 24-month aged prosciutto di Parma tempt, and toppings of garlic oil and micro greens add springy NorCal flair. Just remember to arrive early, because even pizza gods like rules, and this one has a firm no-reservation policy.

*Neighborhood: North Beach* MAP

(<https://www.google.com/maps/dir//Tony's+Pizza+Napoletana,+1570+Stockton+St,+San+Francisco+122.4090551!2d37.8003171>)

### Mousakhan at Old Jerusalem (<http://oldjerusalem.mobile-webview1.com/>)

This Mission street humble standby run by Ahmad Nasser has long been a go-to for Middle Eastern greatest hits—the crisp and pleasing falafel and house French fries pass muster no



matter where you're from. In-the-know types also pine for a dressier Palestinian bone-in chicken dish known as mousakhan (\$18.89), akin to a roasted chicken pizza with ooey-gooey caramelized onions presented atop flatbread. If your fork accidentally drops to the floor in your rush to feast on this rather grand item (that is reportedly served for special occasions), not to fret—the staff and even other guests understand such hunger and fervor. Only six orders are prepared daily, so call ahead.

*Neighborhood: Mission MAP*

(<https://www.google.com/maps/dir//Old+Jerusalem,+2976+Mission+St,+San+Francisco,+CA+94122.4183506!2d37.7493509>)



Misson Pie

**Sweet and savory selections at Mission Pie (<http://missionpie.com/>)**

Just down the street from Old Jerusalem: Turns out, you can have your pie *and* eat it, too—for dinner and dessert. Since Karl the Fog keeps us cool even in the spring, getting the chicken pot pie (\$9) here—appropriately rich with a flaky crust—is a good start for pie-tastic fun at this cheery café, which has long been focused on providing both sustenance and community as well as youth job training and ongoing support for local farmers, ranchers and growers. Should you need inspiration on sweet but not overly sweet endings, the display case has your number. Specialties include seasonal fruit pies—think Shaker Lemon and the “have-

you-ever?” Strawberry-Apple in spring, peach and mixed berry in summer, and fresh roasted to-die-for pumpkin pie in the fall—and banana cream pie year-round.

*Neighborhood: Mission MAP*

(<https://www.google.com/maps/dir//Mission+Pie,+2901+Mission+St,+San+Francisco,+CA+94110/122.4179873!2d37.7505546>)

**Chef Yaku at The Flourish Fundraiser** (<https://www.instagram.com/chefyaku/?hl=en>)

When Food Network viewers were first introduced to Chef Yaku Moton-Spruill, it was for a culinary prowess in comfort food that embraces Latin American influences and his Southern/Caribbean roots. While his food is especially popular with 4/20 fans, Moton-Spruill also stands out because of his beard and six-foot-nine stature. The celebrity chef will do custom, shareable bites for a fundraising pop-up, where one can hope to find his D.O.P.E. ass bacon jam—rightly billed as “delicious on pretty much everything,” from wings and burgers to pasta. The Flourish Fundraiser is Sunday May 6 from 2 to 6 p.m. at Alchemy by Alta–Clubhouse, where four food and drink items will run you \$30 advance, \$40 at the door. Or go for the all-you-can-eat-and-drink ticket (<https://www.eventbrite.com/e/thomas-edison-charter-academy-flourish-fundraiser-tickets-42922053016>), \$50 in advance or \$60 at the door.

*Neighborhood: Hayes Valley MAP*

(<https://www.google.com/maps/dir//alchemy+by+alta+neighborhood/data=!4m5!4m4!1m0!1m2sa=X&ved=oahUKEwilpKjzz9jaAhXB6YMKHSQ-BiUQ9RcIoAEwCw>)

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