

# GRUB STREET



## What to Eat (Yes, Eat) at Comstock Saloon, Opening For Real on May 20th

- 5/5/10 at 3:39 PM



Photo: J. Barmann/Grub Street

Jeff Hollinger and Jonny Raglin's post-[Absinthe](#) venture in North Beach, [Comstock Saloon](#), has easily been the most anticipated bar unveiling of the last twelve months. Before we show you [all our pictures](#) of the place, which is being backed by Absinthe's owners, allow us to share the food menu that will be served daily at Comstock from 2 p.m. to 2 a.m., or thereabouts.

Obviously drinks will be your first priority when the joint finally opens on May 20th, and Raglin and Hollinger promise a high-end drink menu as well as the 'bartender's choice' option, which they promise will never be just a classic cocktail recipe yanked from an old tome, but will always be a unique improvisation, specific to the day and time you're there. "So many bars these days focus on the product," Raglin said. "And even though we're always going to serve an excellent product, we really want Comstock to be about the experience."

Below, the initial food offerings from chef Carlo Espinas (most recently of Camino), which are subject to change and will change over time, but which will hew generally close this format with a potted meat, a crock of beans, a pot-pie, etc. — items inspired by the hundred-year-old space that the saloon resides in.

### COMSTOCK SALOON - FOOD MENU

#### Snacks

Green olives 3.5  
Corn nuts 3  
Crackers, cheddar cheese spread 3  
Pickle crock 4.5

#### Plates

Egg salad toast, carrot sticks 6.5  
House salad 7.5  
Potato fritters, lemon, mayonnaise 9  
Dungeness crab cocktail, crackers 10.5

Potted pork, country ham, mustard warm bread 12  
Fisherman's salad: asparagus, artichokes, salted fish 13  
Crock of beans, biscuit 9

Grilled quail, oyster stuffing, greens 18  
Beef shank and bone marrow pot-pie 17.5  
Roasted wild mushrooms, farmhouse cheese, peas, griddled rice cakes 15

#### Dessert

Salted caramel pudding, cookie 5.5  
Filbert cake, whipped cream 5.5  
Confections plate: sassafras candy, peanut brittle, chocolate fudge 6.5  
Andante cheese, strawberry and black pepper preserves, almonds, toasts 6.5