

BEST NEW FOOD AND BEVERAGE FULL-SERVICE CONCEPT

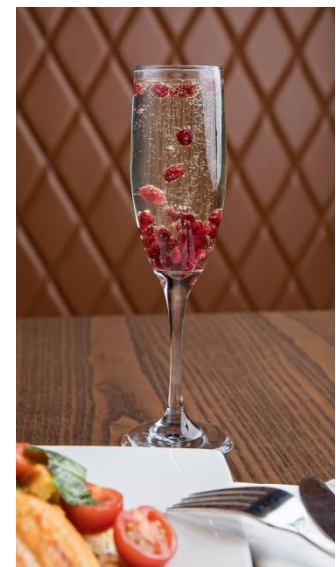
1300 on Fillmore, San Francisco International Airport





1300 on Fillmore is an authentic cultural, culinary and visual creation centered on inventive Low Country Cuisine cooking and the celebration of African American music, especially that of the Harlem Renaissance of the West in mid-century San Francisco—an area that became known as The Fillmore Jazz District.

Designed to authentically replicate the Fillmore District location, 1300's elegant, full-service design features a unique story wall composed with historic photos of famous local Jazz musicians and the cultural history of the Fillmore.



1300 — Modern spin on **American tradition.**
ON FILLMORE

1300

ON FILLMORE

QUICK BITES & SMALL PLATES

- Tasso Ham Deviled Eggs**
Sweet Relish, Bed of Arugula 10
- Fresh Water Shrimp Hushpuppies**
Spicy Remoulade 14.99
- Hot Chicken Wings**
House Pickles, Tabasco Aioli, Roast Peanuts, Scallions 15
- Crispy Okra Garlic Fries**
House-Made Chimarró Jalapeño Aioli 8
- Black Eyed Pea Hummus**
Roasted Garlic, Pepper Relish 14

LARGE PLATES

- Barbecue Shrimp & Grits**
Fresh Water Shrimp, Stone Ground Grits, Creamy Worcester Barbecue Sauce, Cayenne Pepper 24
- Black Skillet Fried Chicken & Rosemary Waffles**
Chili Maple Syrup 27
- 3 Hour Maple Syrup Braised Beef Short Rib**
Rainbow Swiss Chard, Onions, Choice of Stone Ground Grits, Chive Mashed Potatoes, or Mac N' Cheese 47
- Pan Roasted Catfish**
Fresh Water Prawns, Andouille Sausage Jambalaya, Cornbread Panzanella salad 22

SIDES

- Stone Ground Grits 6
- Fried Sweet Potatoes Fries 8
- Chive Whipped Mashed Potatoes 5
- Mac'n Cheese 10
- Corn Bread & Biscuits Basket, Pepper Jelly & Honey Butter 7
- Collard Greens, Smoked Ham Hocks 8

SANDWICHES

served with house-made potato chips substitute fries +2.99 / sweet potato fries +2.99

- Black Skillet Fried Chicken Sandwich**
Jalapeño Slaw, Honey Mustard Dressing, Brioche Bun 16.99
- Burger**
House-Made Tomato Jam, Bread & Butter Pickles, House-Made Ketchup, Brioche Bun 12
- Pulled Pork Sandwich**
Pineapple Slaw, Brioche Bun 16.99

SALADS

Market Lettuces
Red Leaf Lettuce, Hearts of Romaine, Red Quinoa, Granny Smith Apples, Avocado, Hazelnuts, with Apple Cider Vinaigrette 14

Front Porch Fried Chicken Salad
Fried Chicken, Egg, Crispy Bacon, Avocado, Tomatoes, Red Quinoa, Hearts of Romaine, Blue Cheese, with a Creole Mustard Vinaigrette 19

DESSERTS

- Seasonal Cobbler**
Vanilla Ice Cream 12
- Root Beer Float**
Made with Local Brew 6

COCKTAILS

- Sriracha Bloody Mary**
Ezcal Cize, Sriracha & Spicy Mary Mix, with a Queen Stuffed Olive
- Smoked Bloody Mary**
Ketel One Vodka, Loaded Bloody Mary Mix, Worcester Sauce & Hickory Liquid Smoke
- Mejito de Cuba**
Bacardi, Simple Syrup & Mint
- Hurricane**
Captain Morgan Spiced Rum, White Rum, Gosling's Black Seal Rum, Grenadine, Pineapple & Orange Juice
- Tito's Mule**
Tito's Vodka, Ginger Beer, Lime
- Spring Fling**
Casamigos Blanco Tequila, Dry Vermouth, Cucumber and Tarragon Juice, with a Dash of Lime Juice
- Pear Flower**
Grey Goose Pear, St Germain, Grapefruit & Simple Syrup
- Whiskey Buck**
Evan Williams, Lemon Juice & Ginger Beer Float
- Sazerac**
Remy 1730 Cognac, Absinthe, Bitters & Simple Syrup
- Vieux Carre**
Bulleit Rye, Bonnet Brandy, Benedictine & Bitters
- Fillmore Fizz**
Bombay Sapphire, Pineapple Juice, Sprite, and a Dash of Lemon Juice
- Smuggler's Punch**
Evan Williams, Banana Liqueur, Huckleberry, Lime, Grenadine, Club Soda & Allspice Dram
- Cool as a Cucumber**
Hendrick's Gin, Sprite, Cucumber
- Fillmore Kiss**
Jim Beam, Raspberry Liqueur, Peach Schnapps & Sour Mix
- French 75**
Bombay Sapphire, Sparkling Wine & Lemon

BREAKFAST

served until 10:30am

- Breakfast Sandwich**
Scrambled Eggs, Crispy Bacon, Cheddar, on a Buttermilk Chive Biscuit, 1300 Breakfast Potatoes 18
- Skillet Waffles**
Whipped Butter & Maple Syrup 16
- Steel Cut Oatmeal**
Buttermilk Oatmeal, Brown Sugar, Cinnamon 11
- 1300 On Fillmore Breakfast**
Eggs Prepared to Order, Chicken Apple Sausage, Crispy Bacon, Stone Ground Grits, Toasted Sourdough, Strawberry Jam 26
- Organic Cornmeal Buttermilk Pancakes**
Whipped Butter & Maple Syrup 16
- SIDES**
- Stone Ground Grits 5
- Crispy Bacon 5.99
- Chicken Apple Sausage 5.99
- Side of Eggs 4
- 1300 Breakfast Potatoes 5

1300

ON FILLMORE

Our menu is prepared by Chef David Lawrence, an internationally recognized chef, who takes a North-meets-South approach to imaginative creations. Through classic French training and infused Southern flavors, the menu includes use of fresh, California seasonal ingredients. Our original location is located in The Fillmore Jazz District, where 1300 on Fillmore dishes up modern riffs on Southern classics with top-notch ingredients, creative libations, live music and a posh supper club vibe.

Hear it from **THE SOURCE**



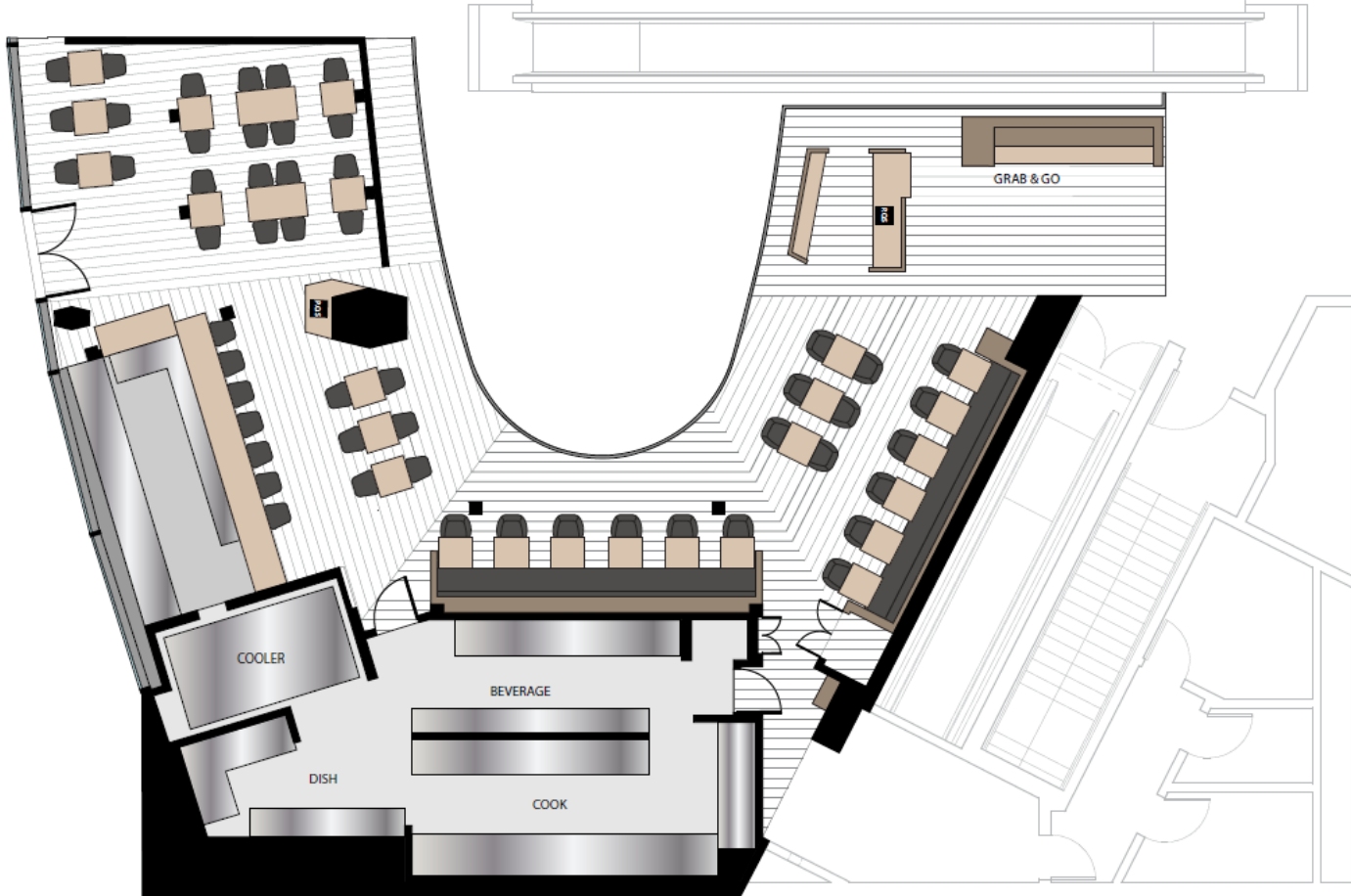
San Francisco Chronicle

Named in, Michelin Guides' list of **"The Best Airport Restaurants Around the World,"** *January 2019*

“ We ate at this restaurant in the SFO airport. The food was great, I had the fried chicken salad which was amazing. The wine was top notch and our server was amazing. Great way to spend our connection time before an overnight flight. ”

“ Chef-owner David Lawrence blends classic techniques with soul food favorites to create dishes that feel as timeless as the interior. So while the area may be in transition, Lawrence continues to be an anchor, offering one of the few places in the Bay Area to get such finely crafted Southern inspired food. ”

The LAYOUT





Facts + **FIGURES**

- **\$5.5 million**
in annual revenue
- **2,285** square feet
- **\$2,407**/square foot