INSIDE SCOOP SF

My favorite chopped salad is at Original Joe's

By Willie Brown on December 18, 2013 at 2:32 PM



Original Joe's in North Beach has moved to the top of my list of chopped salads. Russell Yip/The San Francisco Chronicle

If you remember from past posts, I'm continually pursuing the best in the chopped salad realm. I think **Original Joe's** in North Beach has moved up the list.

In fact, I've had two or three people who are also aficionados go there and concur, although Perry's isn't far behind in the power rankings.

Now I'm talking about the entree chopped salads, not the small salads from Ruth's Chris, Bob's Steak House or any of those places.

I think what Original Joe's has done is take a page from Lorenzo Petroni at North Beach Restaurant, by taking the entire antipasti plate and putting it into the salad (\$15.95). That means you get multiple cheeses, garbanzo beans, salami, olives, cherry tomatoes, fennel, red beets, red peppers and pickled chiles with a bite. Then they make sure the lettuce, which includes both romaine and radicchio, is really crisp, and they coat it all with a simple dressing with extra virgin olive oil, just a touch of vinegar and the proper amount of salt and pepper.

It's served in a large dish with sides so that when you fork it, the greens don't fall off onto the table which it would if it was simply a plate. At Original Joe's they supply so much that you don't really eat it all; it's actually too much. Sometimes I'll even split a chopped salad.

My meal on Saturday night started with a bowl of clam chowder and closed with vanilla ice cream and hot fudge. It's the perfect 8 o'clock dinner.