SMALL PLATES

HOUSE FRIES 9
Secret Seasoning Blend, House Made Ketchup

WINTER TRUFFLE FRIES 16
Truffle oil, parmigiano reggiano, confit jalapeno aioli

FIREBRAND PRETZEL 9
Cheddar Ale, Whole Grain Mustard

ROASTED CARROT HUMMUS 14
Rosemary Lavash, Cotija Cheese, Pomegranate

SAN FRANCISCO MEZZE PLATE 22
Burrata Cheese, Hummus, Olive Tapenade, Pickled Mushrooms

DUNGENESS CRAB CAKE 21
Avocado Mousse, Piquillo Emulsion, Citrus Salad

MIXED GREEN HARVEST SALAD 15
Tender Greens, Puffed Grains, Golden Balsamic Vinaigrette

ACHI TUNA POKE 22
Pickled Vegetables, Aged Soy, Crispy Rice

TRADITIONAL CAVIAR
One Ounce Osetra, Brioche, Traditional Garnishes 190

WEST COAST OYSTERS ON THE HALF SHELL 25/48

DUMPLINGS 3 per order

SCALLOP SHU MAI
Black truffle broth 25

XIAO LONG BAO
Shaved prosciutto, black sesame, scallion 24

LARGE PLATES

TUSCAN KALE SALAD 16
Tender baby kale, crispy romaine, apple, parmesan, pecans, citrus vinaigrette
add chicken 12, salmon 12, flank steak 12, or prawns 12

ARTISANAL CHEESEBOARD 28
Roasted nuts, jam, toasted country bread

ARTISANAL CHARCUTERIE PLATE 28
Featuring saucisson sec, duck and port terrine, soppressata, toasted country bread

CHEESE AND CHARCUTERIE BOARD 35

TURKEY REUBEN 23
All natural turkey, 1000 island dressing, sauerkraut, swiss cheese, rye bread

PAN SEARED PACIFIC SALMON 36
Crab fried rice, avocado, soy dressing

NOB HILL CHEESEBURGER 28
Mishima Ranch Baz. Wagyu beef, braised short rib, Farmstead cheddar, jalapeno mayo, onion rings, kale served with house fries